



McCORMICK

Flavour Forecast[®] 2015

The Future of Global Flavour

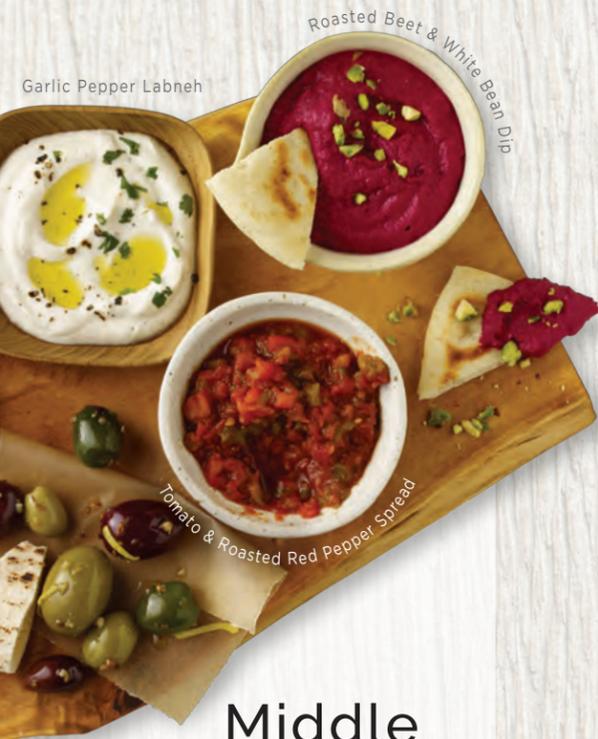




Spiced Shrimp with Roasted Corn Puree & Plum Sauce

Liquid Revolution

Fresh purees and juices blend with bold spices and herbs to intensify sauces, pasta, dressings and more—providing a fun, delicious way to enjoy an extra serving of fruits and veggies.



Garlic Pepper Labneh

Roasted Beet & White Bean Dip

Tomato & Roasted Red Pepper Spread

Middle Eastern Mezze

These distinctive dips and spreads, packed with zesty herbs and seasonings, offer an approachable and delicious introduction to a vibrant global cuisine.



Peachy Bourbon with Smoked Cinnamon Bitters



Smoked Spices

Smoking spices and herbs deepens their flavour and aroma, adding richness to meals and drinks.

Sour+Salt

Combining coarse salt with surprising sour sours like pickled ginger, sour cherry, dried mango and lemon zest results in a lively finishing flavour that lends brightness and texture to dishes.



Japanese 7 Spice



Chicken Shawarma Wrap



Sour Cherry, Bacon & Thyme Salt



Pickled Ginger, Green Tea & Chili Salt

Global Blends On the Move

Japanese 7 Spice (Shichimi Togarashi) — A pungent combination of chillies, sesame, orange zest, nori and more.
Shawarma Spice Blend — A Middle Eastern street food favourite made with cumin, cinnamon, black pepper and more.



Flavour Forecast 2015

8 Flavour Trends to Watch



Peanut Butter Snickerdoodle Tart with Cinnamon Peanut Crust

Cookies Reimagined

Classic spiced cookie flavours take new form in decadent, imaginative desserts that redefine "milk and cookies."

Lift the lid to discover the rich flavours from recipes around the world that meld aromatic spices and comforting ingredients into mouthwatering slow-cooked meals.



Spiced Chicken Tagine with Preserved Lemon & Olives

Umami Veggies

For a fresh way to savour the tempting "fifth taste," look no further than naturally umami-rich veggies like mushrooms, tomatoes, sweet potatoes and nori.



Umami Vegetable Sauté with Tarragon & White Wine

The Flavour Expert

Driven by a passion for flavour and quality that's made us a global leader, McCormick & Company have been inspiring cooks to create delicious food for more than 125 years. We know the best source for each of our ingredients, how to ensure they are always the highest quality and most importantly, how to keep the flavour at its freshest until it's in your hands. That is why you'll find the McCormick family of brands in more than 100 countries – as the preferred brand of food manufacturers, food service businesses and in homes of enthusiastic cooks worldwide.

When it comes to food and flavour, there is always something new to discover. A different blend, or flavour combination – and the rekindling of traditional herbs and spices. And that's the task of our global team of McCormick experts, which include a dynamic group of chefs, culinary professionals, trend trackers, and food technologists alike. For 15 years now, their role has been to drive the future of flavour by seeking out unique cuisines, cooking techniques and fresh quality ingredients. These global food trends create our annual Flavour Forecast™, which enables us to inspire healthy choices and connect the world through flavour.

In addition to our extensive range of herbs and spices, McCormick Australia has an innovative range of consumer products specifically designed to inspire home cooks to prepare great tasting meals quickly and easily.

The Food Service and Industrial divisions also produce a wide range of tailored ingredients and bespoke food products for the Fast Food, Snack Food, Food Processor and Food Service industries. These unique products are also exported to New Zealand and parts of Asia.

For more information visit mccormick.com.au



OLD BAY



Pasión por el Sabor



McCormick Brings Passion to Flavour™

