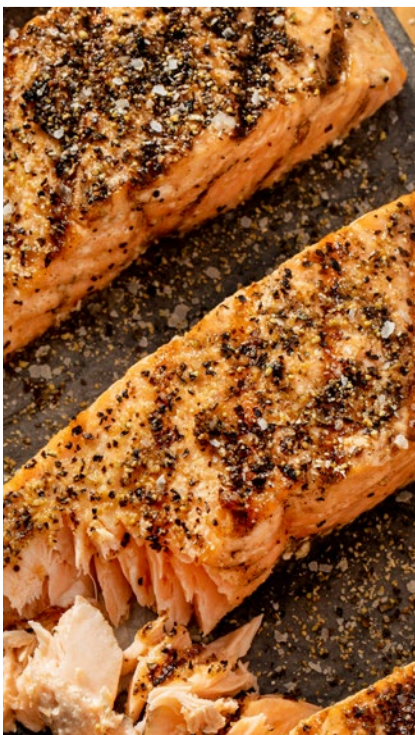




BRING *FLAVOUR* TO LIFE

CULINARY SUPPORT & PRODUCT BROCHURE



A Robust Portfolio of Flavours for Every Dish.

The McCormick For Chefs® full portfolio of spices, herbs, seasonings, sauces, and condiments is home to the iconic brands your patrons love and trust.



The essential collection of high-quality spices, herbs, and seasonings made specifically for chefs. With the highest industry standards and over 130 years of expertise, you're ensured vibrant flavour you can see, smell, and taste — dish after dish.



As the #1 Mexican Hot Sauce in the World,² every bottle of Cholula® is a celebration of great food, flavour, and our Mexican roots.



The gold standard in mustard for more than 100 years, French's® is the #1 Mustard in the World³ that expanded its offerings to include Crispy Fried Vegetables with the same unmatched flavour and quality you have come to expect.



Thanks to our proprietary process, Frank's RedHot® is the #1 Hot Sauce in the World¹ for foodservice and retail, delivering the Perfect Blend of Flavour and Heat™ consistently in every bottle, on every dish, and with every shake.



For 25 years, Gourmet Garden has embodied fresh flavour, hassle-free. Our Australian grown herbs and spices are wash, chopped, and prepped through patented processes so they stay irresistibly fresh for 4 weeks, bringing culinary excellence to your dishes without the fuss.



A zesty, world-famous flavour that brings the essence of the Chesapeake region to innovative recipes on menus everywhere. This blend of premium spices and herbs is great on seafood and everything else!



At Keen's we believe that bold, distinctive flavours are the cornerstone of great cooking. Keen's can add subtle hints or deliver depth but most of all it enriches recipes transforming them from something good to something unforgettable.



Restaurant-proven flavour in a premium selection of unique rubs, mixes, and seasoning blends for a wide variety of menu offerings. Flavouring proteins is easy with the variety, versatility, and convenience of Lawry's®



WHY MCCORMICK?

WHO ARE WE?

McCormick Australia is part of the largest producer of herbs and spices in the world.

The company was founded by Willoughby M.

McCormick in Baltimore in 1889, when he was only 25 years old.

OUR VALUES STATEMENT

Our passion for flavour, our uniquely collaborative culture and our extensive range of high quality products allow us to make a difference in the way people create and experience food. Making good food taste great is what inspires our people.

FLAVOUR FORECAST

For over 20 years, our team of sensory scientists, culinary experts and food technologists have been passionately researching where consumer taste is moving. This is what we call our Flavour Forecast. www.mccormick.com/flavor-forecast-2023



OUR COMMITMENT TO SUSTAINABILITY

We source from over 100 countries around the world. Our commitment to quality carries all the way from harvesting up to the supply chain, supported by our

stringent food safety standards. It's an attribute that both you and your customers can taste, and one that can transform your meals from good to great.



Hot Sauce

Patrons crave spicy flavour! Can your menu handle the heat? With flavour profiles ranging from spicy and smoky to mild and sweet, McCormick® is the #1 hot sauce company in the world¹ and is home to the hot sauce brands your patrons love and ask for by name.



Frank's RedHot® Buffalo Chicken Wings

From Original Buffalo to Authentic Mexican

Why choose just one hot sauce? Here's the answer — you don't have to! With the widest variety of hot sauce flavours in foodservice, McCormick For Chefs® can help expand your menu with authentic spicy flavour profiles to please patrons with different taste preferences.



Frank's RedHot Buffalo Chicken Sandwich



Cholula® Cucumber & Pineapple Shrimp Tacos

The Inventor of Buffalo

In 1964, Frank's RedHot was the secret ingredient in the first Buffalo wings recipe, making the brand synonymous with the Buffalo flavour profile. Today, Frank's RedHot is the #1 Hot Sauce Brand in the World² bringing rich, full-flavour and authentic heat in every bottle.

The Mother of Sauce

Cholula is the #1 Mexican Hot Sauce in the World³ and has been made in Mexico for over 100 years and is named after the oldest inhabited city in the country. Our complex flavour comes from a family recipe that has been handed down through many generations, blending fresh, native arbol and pequin peppers with an array of regional spices.

¹ IRI, MULO, L52 w/e 5/29/22 — Based on dollar sales. ² Euromonitor International Limited; based on custom research conducted July 2022 for volume sales (ounces/ml) in 2021 through all retail channels. Hot sauce is defined as a purely liquid spicy table sauce/condiment with vinegar as a substantial ingredient. Excludes chili pastes. ³ Euromonitor International Limited; based on custom research conducted July 2022 for value sales (ounces/ml) in 2021 through all retail channels. Mexican Hot sauce defined as spicy table sauce/condiment that are manufactured in Mexico.



If It's Not Frank's, It's Not Buffalo

Patrons put that  on everything — and for good reason. We invented Buffalo. It's great on everything from sandwiches, appetizers, and pizzas to burgers and fries — and of course, wings. With a proprietary fermentation process that results in the Perfect Blend of Flavour and Heat™ time after time, Frank's RedHot® brings unmistakable heat to almost any dish.



Cheesy Buffalo Chicken Flatbread



I put that 
on everything™

Featured Products

Frank's RedHot Original Cayenne Pepper Sauce

Delivers the Perfect Blend of Flavour and Heat™ with versatility for your entire menu. Made with five simple ingredients and available in packaging formats for your back of house, tabletop, and carryout operation.

Frank's RedHot Original Buffalo Wings Sauce

Blends rich, buttery flavour with the signature Frank's RedHot Original Cayenne Pepper Sauce. Saves on labour — it's ready right out of the bottle to toss and serve for authentic Buffalo wings.

**Our free caddy's are
great for tabletops**





Uncap Real Flavour

Cholula® is the #1 Mexican Hot Sauce in the World.¹ Every bottle of Cholula is a celebration of great food, flavour, and our Mexican roots.



Chorizo Eggs Benedict



Cholula Original Hot Sauce

This is where it all started. Cholula Original Hot Sauce is created from a generations-old recipe that features carefully-selected arbol and pequin peppers and a blend of signature spices.



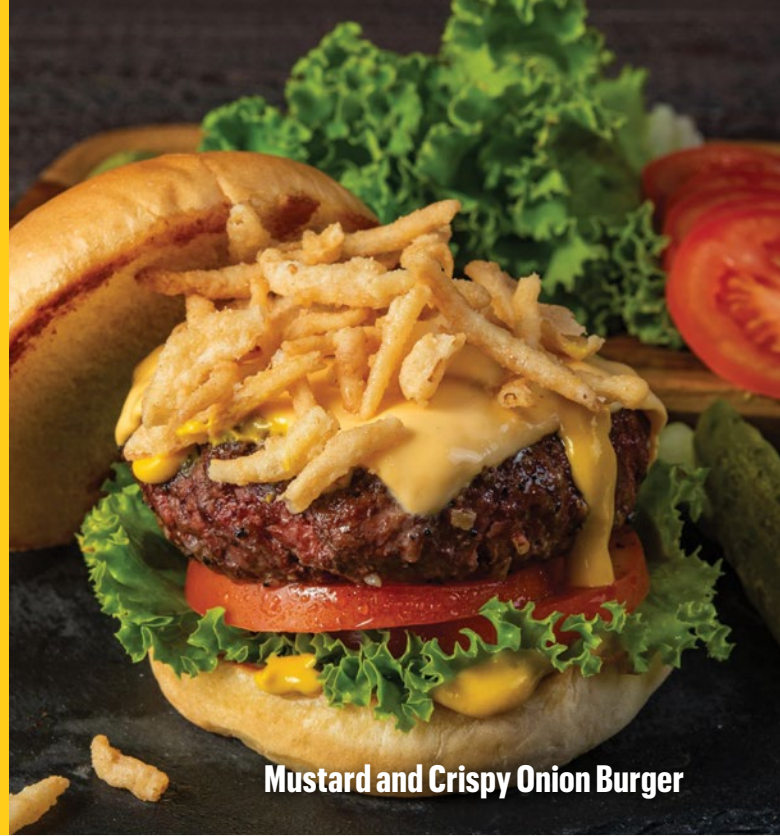
¹ Euromonitor International Limited; based on custom research conducted July 2022 for value sales (ounces/ml) in 2021 through all retail channels. Mexican Hot sauce defined as spicy table sauce/condiment that are manufactured in Mexico.





Mustard & Toppers

When patrons feel this strongly about condiments, mustard isn't something that can simply be overlooked. And that means serving recognizable and delicious condiments that are the highest quality — in both the front and back of house. Cue French's®



Mustard and Crispy Onion Burger

¹ Euromonitor International Limited, Packaged Food 2022ed, French's retail value sales, World, 2021 data.

French's is the #1 Mustard in the World¹



French's Classic Yellow® Mustard

Traditional, rich, tangy, creamy American mustard flavour.



French's Crispy Fried Onions

Made from whole onions we source, not from by-products like other fried onions. Fresh onions are immediately fried after cutting to maintain natural sweetness and pungency.



Spices, Herbs, and Seasonings

There's no question about it, when dining out, consumers are seeking new and exciting flavours more than ever before. While you may have streamlined your menu, the flavors and ingredients you choose shouldn't take a back seat. Our array of high-quality spices, herbs, and seasonings make it easy to add unique flavours across your menu — perfect for keeping your patrons coming back for more!



Potato Salad

The McCormick For Chefs® Difference in Spices, Herbs, and Seasonings



Quality

We hold the highest industry standards from ingredients to production

Consistency

Simple, clean ingredients ensure consistent flavour dish after dish

Trust

A dedication and commitment to offering quality products that are backed by 130+ years of expertise



Powerful Flavours for Your Dishes

McCormick® Culinary has the power to make your flavour stand out — thanks to the high-quality ingredients and spices that go into every bottle.



Caprese Salad



Featured Products

McCormick Culinary Black Pepper

Available in a variety of grinds, our high-quality pepper is carefully sourced from mature pepper berries harvested and sun-dried for just the right amount of time.

McCormick Culinary Smoked Paprika

Sweet peppers, perfectly smoked and dried, offer up rich taste, adding a sweet yet smoky flavor to recipes without heat.

McCormick Culinary Bush Spices

An unusual and delicious bold blend that is great on all meats, fish, and vegetables. Mixing the culinary staples of onion, garlic and paprika with flavour notes of Australia's best native spices like lemon myrtle, and the fruity mountain pepper berry.

McCormick Culinary Cajun Seasoning

A bold blend of premium spices — including garlic, onion, paprika, and red pepper — ideal for creating dishes with the traditional flavor of southern Louisiana.

McCormick Culinary Cinnamon Sticks & Ground

Cinnamon is the dried inner bark of various evergreen trees belonging to the genus Cinnamomum. At harvest, the bark is stripped off and dried in the sun, where it curls into the familiar form called “quills.” The bark can be ground and has a sweet and slight woody flavour.

McCormick Culinary Season All Seasoning

A blend of more than ten spices. This seasoning is an all-rounder for adding flavour to any dish. The addition of celery salt gives Season All its distinctive flavour and aroma.

McCormick Culinary White Pepper Ground

Using premium peppercorns. The peppercorn is soaked, dried and the outer skin is removed thus revealing the white inner pit. White pepper has a more intense heat whereas black pepper has heat as well as depth of flavour.

McCormick® Salt and Pepper Grinders

Tabletop sea salt and black peppercorn grinders with tamperproof seals and wipeable labels that won't break down.



OLD BAY

KEEN'S

Elevate Every Dish!

Indulge in culinary excellence with our premium seasoning range. From the iconic zest of Old Bay Seasoning to the rich heritage of Keen's Traditional Curry Powder, and the flavourful punch of Lawry's Seasoned Salt, elevate every dish to new heights of taste and satisfaction.



Crispy Calamari



Featured Products

Lawry's Seasoned Salt

Since 1938, Lawry's Seasoned Salt has perfected the art of enhancing meals. Infused with a masterful blend of salt, herbs, and spices, it continues to deliver unparalleled flavour that transforms every dish. Taste the tradition today.

Old Bay Seasoning

OLD BAY® is more than a zesty blend of premium spices and herbs— it's an experience. For those who love it, OLD BAY® is an irreplaceable flavour element that adds instant appeal to any food or dish. There truly is no substitute.

There are only two things you need to know about OLD BAY® seasoning—it's great on seafood and it's great on everything else.

Keen's Traditional Curry

Keen's Traditional Curry delivers a unique spice base with distinct flavour profiles that enable you to recreate classic favourites and build enriching flavour into new dishes.



Alternative to fresh herbs

Gourmet Garden Lightly Dried Herbs and Stir-In Pastes are a great way to flavour and create light and healthy entrées, mains and side dishes.



Garlic & Italian Herb Pasta

DID YOU KNOW?

100g of our Lightly Dried Product =
500g of Fresh Herbs

LIGHTLY DRIED HERBS



Basil



Parsley



Coriander

Sprinkle or garnish to add flavour & colour - Use in stews, pasta, salads and soups, and with meats and seafood.

STIR-IN PASTES



Garlic



Ginger

Stir through flavour to every dish – Use according to the package recommendations for an added boost to your favourite meals and cuisines.

Our Gourmet Garden range of Lightly Dried Herbs and Cold Blended Pastes are allergen free.

Menu Inspirations



Frank's RedHot Buffalo Chicken Wings

Recommended serving size

- 500g
- 1kg

Ingredients

- Chicken wing nibbles
- 50ml **Frank's® RedHot Original Buffalo Wing Sauce**

Preparation

- 1 Pat dry wings and lay flat on trays. Working in batches, par-fry in deep fryer at 180°C for 6 min (8 min for larger pieces).
- 2 Transfer cooked wings onto trays for cooling. Once cooled completely, drain off excess oil and portion. Store in air-tight container and keep refrigerated for 3-4 days.

Cook for service

- 1 To order, cook wings in deep fryer at 180°C for 3-5 min, depending on size (or until an instant-read thermometer inserted into the thickest part of the meat, near the bone, reads 75°C). Halfway through cooking, check wings and shake basket.
- 2 Let wings drain briefly before transferring to a bowl with a pinch of salt and **Frank's® RedHot Buffalo Sauce**. Toss well to coat. Serve with blue cheese dressing and celery sticks.



Frank's RedHot Hot & Tangy Chicken Wings

Recommended serving size

- 500g
- 1kg

Ingredients

- 1 kg Chicken wing nibbles
- Hot & Tangy Sauce**
- 50 ml **Frank's® RedHot Cayenne Pepper Sauce**
- 50 ml **French's Classic Yellow Mustard**
- 70 ml pourable honey

Preparation

- 1 Pat dry wings and lay flat on trays. Working in batches, par-fry in deep fryer at 180°C for 6 min (8 min for larger pieces).
- 2 Transfer cooked wings onto trays for cooling. Once cooled completely, drain off excess oil and portion. Store in air-tight container and keep refrigerated for 3-4 days.
- 3 Whisk together hot sauce, mustard and honey. Transfer to a squeeze bottle and keep ambient for service.

Cook for service

- 1 To order, cook wings in deep fryer at 180°C for 3-5 min, depending on size (or until an instant-read thermometer inserted into the thickest part of the meat, near the bone, reads 75°C). Halfway through cooking, check wings and shake basket.
- 2 Let wings drain briefly before transferring to a bowl with a pinch of salt and **Frank's® RedHot Hot & Tangy Sauce**. Toss well to coat. Serve with extra dipping sauce.



Frank's RedHot Buffalo Cauliflower Bites

Recommended serving size

- 12-15 pieces (to share)

Ingredients

Batter

- ½ cup rice flour
- ¼ tsp salt
- 2 tsp garlic powder
- 160 ml water

Cauliflower Bites

- 1 large head cauliflower, cut into florets
- ½ cup (125 ml) **Frank's® Original Buffalo Wings Sauce**
- 1 tbsp (20 ml) coconut oil, melted

Preparation

- 1 Blanch florets for 3 min in salted water. Transfer to an ice bath then drain well. Let dry before storing in air-tight container. Keep refrigerated for up to 4 days.
- 2 Combine rice flour, salt and garlic powder. Keep ambient in air-tight container.
- 3 Whisk together buffalo sauce and coconut oil. Transfer to a squeeze bottle and keep ambient for service.

Cook for service

- 1 Whisk together dry ingredients for batter with water until smooth. Keep batter refrigerated during service.
- 2 To order, dip cauliflower pieces in batter and cook in deep fryer at 180°C for 2-3 minutes, or until golden.
- 3 Once cooked, transfer to a bowl with **Frank's® RedHot Buffalo Sauce**. Toss well to coat. Serve with a creamy dipping sauce like ranch.

Menu Inspirations



Frank's RedHot Buffalo Chicken Burger

Recommended serving size

- Burger with fries

Ingredients

Marinade

- 150 ml **Frank's® Original Buffalo Wings Sauce**
- 4 ea chicken breast (150-200 g), skinless

Burger Sauce

- 300 ml **Frank's® Original Buffalo Wings Sauce**
- 120ml ranch dressing

To Order

- 1 ea Frank's marinated chicken breast
- 1 ea crusty roll, split
- 4 tbsp burger sauce
- 1 large lettuce leaf
- 1 large slice of tomato
- 2 slices red onion rings

Preparation

1 Marinate chicken in **Frank's® Original Buffalo Wings Sauce**. Cover and refrigerate for at least 1 or up to 6 hours. Marinated chicken can be drained to order during service.

2 Combine ingredients for burger sauce. Transfer to a squeeze bottle and keep refrigerated. Keep ambient during service for up to 2 hrs at a time.

Cook for service

- 1 To order, cook marinated chicken on hot, oiled grill for 6-8 min each side, depending on size (or until an instant-read thermometer inserted into the thickest part of the meat reads 75°C).
- 2 Squeeze 2 tablespoons of burger sauce on each half of roll. Plate bottom of roll, top with lettuce, tomato, onion and cooked chicken. Serve immediately with sides.



Frank's RedHot Buffalo Chicken Pizza

Recommended serving size

- 1 pizza (12")

Ingredients

- 1 ea pizza crust, 12", par-baked
- 60 ml **Frank's® Original Buffalo Wings Sauce**
- 60 ml pizza sauce
- 1 ½ cups mozzarella cheese, shredded
- 120 g chicken breast, roasted, shredded
- 2 ½ tbsp blue cheese, crumbled
- 2 ½ tbsp celery, thinly sliced
- 20 ml **Frank's® Original Buffalo Wings Sauce**
- 20 ml ranch dressing

Preparation

- 1 If making pizza dough from scratch, prepare as per recipe and stretch into 12" rounds on perforated trays.
- 2 Marinate chicken breast in salt, pepper, oil and 1/2 tablespoon of **Frank's® Buffalo Wings Sauce**. Cook in convection oven at 200°C for 16-18 min depending on size (or until an instant-read thermometer inserted into the thickest part of the meat reads 75°C). Rest for 10-15 min before shredding. Store in air-tight container and keep refrigerated for 3-4 days.

Cook for service

- 1 To order, top pizza base with **Frank's® Buffalo Wings Sauce** and pizza sauce, leaving a half-inch border around the edges.
- 2 Top with cheese and chicken. Bake in pizza oven (250-260°C) until cheese is melted and crust is crisp.
- 3 Cut into wedges and top with blue cheese, celery, remaining **Frank's® Buffalo Wings Sauce** and ranch dressing. Serve hot.



French's Mustard Burger with Crispy Onions

Recommended serving size

- 1 burger with fries

Ingredients

French's Burgers

- 500 g minced beef
- 2 tbsp **French's® Classic Yellow Mustard**
- 2 tsp **McCormick Culinary® Garlic Powder**
- 2 tsp salt flakes
- ¼ tsp **McCormick Culinary® Black Pepper, Course Ground**

To Order

- 1 ea French's burger patty
- 1 ea hamburger bun, split
- 1 slice American cheese
- 1 tbsp **French's® Classic Yellow Mustard**
- 1 tbsp ketchup
- 1 large lettuce leaf
- 1 large slice of tomato
- ¼ cup French's® Original Crispy Fried Onions

Preparation

1 Combine all ingredients for French's burgers. Mix well and shape into 4 patties. Store in air-tight container and keep refrigerated for 3-4 days

Cook for service

- 1 To order, heat oil on grill over medium-high heat. Cook burger for 3-4 min each side. When cooking the second side, add cheese on top to melt.
- 2 To assemble, add **French's Mustard** and ketchup to bottom of bun. Plate bottom of bun and top with lettuce, tomato, burger patty and crispy onions. Serve with fries and pickles.

Menu Inspirations



Cholula Chicken Burrito

Recommended serving size

- 1 burrito

Ingredients

Cholula Marinated Chicken

- 125 ml **Cholula® Original Hot Sauce**
- 40 ml fresh lime juice
- 40 ml orange juice
- 40 ml agave nectar
- 2 tbsp fresh coriander, chopped
- ½ tsp salt
- 1 kg boneless, skinless chicken thighs

Per Burrito Allow

- 1 x 10" flour tortilla, warmed
- ⅔ cup cooked chicken
- ¼ cup warm black beans or hot cooked rice
- 2 tbsp shredded cheese
- 1 tbsp pico de gallo
- 2 tbsp avocado
- **Cholula® Original Hot Sauce**, extra

Preparation

- 1 Whisk together ingredients for marinade. Submerge chicken in marinade and refrigerate for minimum 30 min (longer marinate time = more flavour).
- 2 Remove chicken from marinade and cook over oiled grill on medium heat for 6-8 min each side, depending on size (or until an instant-read thermometer inserted into the thickest part of the meat reads 75°C).
- 3 Rest for 5 min before cutting into bite-size pieces. Let cool completely. Store in air-tight container and keep refrigerated for 3-4 days.

Cook for service

- 1 To assemble, spread beans/rice horizontally just below middle of tortilla, leaving room on bottom and sides to fold. Layer with remaining ingredients.
- 2 With filling side closest to you, fold tortilla sides in to cover ends of filling. Then, fold up bottom of tortilla rolling over topping and tuck underneath to secure. Cut in half and serve with additional **Cholula® Original Hot Sauce**.



Old Bay Surf 'n' Turf Burger

Recommended serving size

- 1 burger with fries

Ingredients

Old Bay Butter

- 250 g unsalted butter, softened
- 1 medium lemon, zest only
- 1 ½ tbsp **Old Bay Seasoning**

Old Bay Burgers

- 1 small brown onion, finely diced
- 500 g minced beef
- 2 tbsp **Old Bay Seasoning**
- 4 ea brioche burger buns, split

To Order

- 1 ea old bay burger patty
- 1 ea buttered burger bun
- 3 jumbo prawns, peeled, deveined, tails removed
- ½ tbsp old bay butter, softened
- 1 slice cheddar cheese
- 1 ½ tbsp aioli
- ½ cup rocket leaves
- 1 large slice of tomato

Preparation

- 1 Beat butter with electric mixer until smooth. Add lemon zest and OLD BAY and mix until well combined. Wrap in baking paper or plastic wrap and shape into a log. Keep refrigerated or frozen until needed. During service, keep at room temperature.
- 2 Heat oil in a pan over medium heat and cook onion until translucent. Let cool before combining with beef and OLD BAY. Mix well and shape into 4 patties. Store in air-tight container and keep refrigerated for 3-4 days.
- 3 Lightly brush the inside of each burger bun with OLD BAY Butter. Cover and keep refrigerated until needed. Keep ambient during service.

Cook for service

- 1 To order, heat oil on grill over medium-high heat. Cook burger for 3-4 min each side. When cooking the second side, add cheese on top to melt.

- 2 Heat oil in pan over medium-high heat. Cook prawns for 2-3 minutes each side, or until opaque. Lightly salt and add OLD BAY Butter to pan. Baste prawns in the last 30 seconds of cooking.
- 3 Place burger bun buttered side down on hot grill. Cook until nicely browned.
- 4 To assemble, add aioli to bottom and top of bun. Plate bottom of bun and top with rocket, tomato, burger patty and 3 prawns. Sprinkle with extra OLD BAY before adding top of bun. Serve with fries sprinkled with OLD BAY.



Maple Glazed Seasoned Ribs

Recommended serving size

- ½ rack
- Full Rack

Ingredients

- ⅓ Cup firmly packed brown sugar
- 2 tbsps **Lawry's® Seasoned Salt**
- 2 kg pork baby back ribs
- 125 ml maple syrup

Preparation

- 1 Preheat convection oven to 190°C. Combine brown sugar and **Lawry's Seasoned Salt**. Rub mixture onto both sides of ribs.
- 2 Place ribs in single layer on foil-lined shallow baking tray. Cover with foil. Bake 1 ½ hours or until meat starts to pull away from bones.
- 3 Let cool completely. Vacuum seal and keep refrigerated for 3-4 days.

Cook for service

- 1 To order, brush ribs with maple syrup. Grill over medium heat or broil 3-5 min each side until lightly browned. Serve with sides.

Herb And Spice - Canister Range

PRODUCT	ORDER CODE	UNIT SIZE	UNITS PER CARTON	UNITS PER LAYER	UNITS PER PALLET
Bay Leaves	999000784	55g	6	25	125
Black Pepper Coarse	999000785	450g	6	25	125
Black Pepper Fine Ground	999000787	450g	6	25	125
Black Peppercorns	999000789	510g	6	25	125
Cajun Seasoning	999000790	510g	6	25	125
Chilli Powder Mexican	999000794	510g	6	25	125
Cinnamon Ground	999000797	450g	6	25	125
Cinnamon Sticks	999000798	225g	6	25	125
Cumin Ground	999000801	480g	6	25	125
Curry Powder	999000802	450g	6	25	125
Garlic Powder	999000806	535g	6	25	125
Mixed Herbs	999000815	170g	6	25	125
Nutmeg Ground	999000818	450g	6	25	125
Oregano Leaves	999000821	140g	6	25	125
Paprika	999000822	510g	6	25	125
Paprika Smoked	999007333	510g	6	25	125
Turmeric Ground	999000834	450g	6	25	125
White Pepper Ground	999000835	510g	6	25	125

Specialty Blends

PRODUCT	ORDER CODE	UNIT SIZE	UNITS PER CARTON	UNITS PER LAYER	UNITS PER PALLET
Keen's Traditional Curry	999001330	250g	12	18	126
Keen's Traditional Curry	999008606	15kg	1	6	48
Bush Spices	999000841	620g	6	25	125
McCormick Taco Seasoning	999006964	730g	6	25	125
Old Bay Seasoning	999007181	350g	12	21	126
Lawry's Seasoned Salt	999007744	950g	6	25	125
Season All	999000829	975g	6	25	125

Sauce Portfolio - Back of House

PRODUCT	ORDER CODE	UNIT SIZE	UNITS PER CARTON	UNITS PER LAYER	UNITS PER PALLET
Frank's Red Hot Buffalo Wings	999011030	3.8L	4	13	39
Frank's Red Hot Original	999011032	3.78L	4	13	39
French's Mustard Yellow	999015203	850g	12	12	60
French's Mustard Yellow	999011034	2.98KG	4	14	42
Cholula Hot Sauce Original	999014058	1.89L	4	25	75

Sauce Portfolio - Tabletop

PRODUCT	ORDER CODE	UNIT SIZE	UNITS PER CARTON	UNITS PER LAYER	UNITS PER PALLET
French's Classic Mustard Yellow	999011078	226g	8	44	264
Frank's Red Hot Original	999011015	148ml	12	33	198
Frank's Red Hot Buffalo Wings	999011020	148ml	12	33	198
Frank's RedHot Orig Xtra Hot	999011017	148ml	12	33	198
Cholula Original	999908036	150ml	6	70	350

Table Top Salt and Pepper Grinders

PRODUCT	ORDER CODE	UNIT SIZE	UNITS PER CARTON	UNITS PER LAYER	UNITS PER PALLET
Grinder Adjustable Black Peppercorn	999908033	35g	36	18	72
Grinder Adjustable Sea Salt	999908035	60g	36	15	120

Specialty

PRODUCT	ORDER CODE	UNIT SIZE	UNITS PER CARTON	UNITS PER LAYER	UNITS PER PALLET
French's Crispy Fried Onion	999012283	680g	6	8	48

Batters

PRODUCT	ORDER CODE	UNIT SIZE	UNITS PER CARTON	UNITS PER LAYER	UNITS PER PALLET
Tempura Batter	999000859	500g	18	12	48



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