



BRING FLAVOUR TO LIFE

2020 SUPPORT BOOK



OUR BRANDS



Essential collection of premium spices, herbs, and seasonings, that professional kitchens count on.

McCormick sources product with the most direct supply chain, with whole-form sourcing that reduces risk of contamination and ensures quality, safety and traceability.



LaGrille.

Get an authentic grill taste with or without the grill with any of our bold flavours.

On-trend seasonings help deliver mouthwatering, bold flavours you can see and taste.



Lawry's® is restaurant-proven flavour featuring a premium selection of unique seasoning salts and blends for center-of-the-plate offerings.

OLD BAY®

OLD BAY® has a zesty, world-famous flavour that brings the essence of the Chesapeake region to innovative recipes on menus everywhere.

OLD BAY® is great on seafood... and everything else!



h.y.s.
OF CANADA

Keen's Mustard is a tried and trusted way of adding some spicy heat to your menu.

Hy's is great on steaks and can be used in a variety of dishes.



As Canada's favourite honey, Billy Bee is proud to offer a line of products that is 100% Canadian, fully sourced from Canadian beekeepers. Create some buzz on your menu by bringing sweetness to the table.



At Thai Kitchen®, we have one simple goal – to bring the aromatic essences, the exotic flavours and the abundant textures of Thai cuisine to any menu.



Frank's RedHot® is Canada's #1 Brand of Hot Sauce in Foodservice and in Retail.¹

Our proprietary processing allows for consistency bottle after bottle, year after year, delivering *The Perfect Blend of Flavour and Heat®*.



We believe that great-tasting products begin with quality ingredients and a commitment to excellence. That's been our promise since we first introduced French's® Classic Yellow® Mustard in 1904.

French's® Mustard is made with stone-ground #1 grade mustard seeds and processed by our certified master grinders.



Delivers unmatched performance in foodservice kitchens.

It's made with thick tomato paste for better coverage and cling and no starches or fillers to help prevent burning.

¹ AC Nielsen 52 weeks ending January 5, 2019

*Reg. TM McCormick Canada ®Reg. TM McCormick & Co., Inc. Used under licence. | ®Reg. TM The French's Food Company L.L.C. Used under licence.



WE BRING THE FLAVOUR. *You* BRING IT TO LIFE.

In foodservice, flavour is a passion. It's the crux of every dish — the difference between ordinary and can't-wait-to-come-back. To craft the best flavour experiences that can be easily recreated, you need the right ingredients.

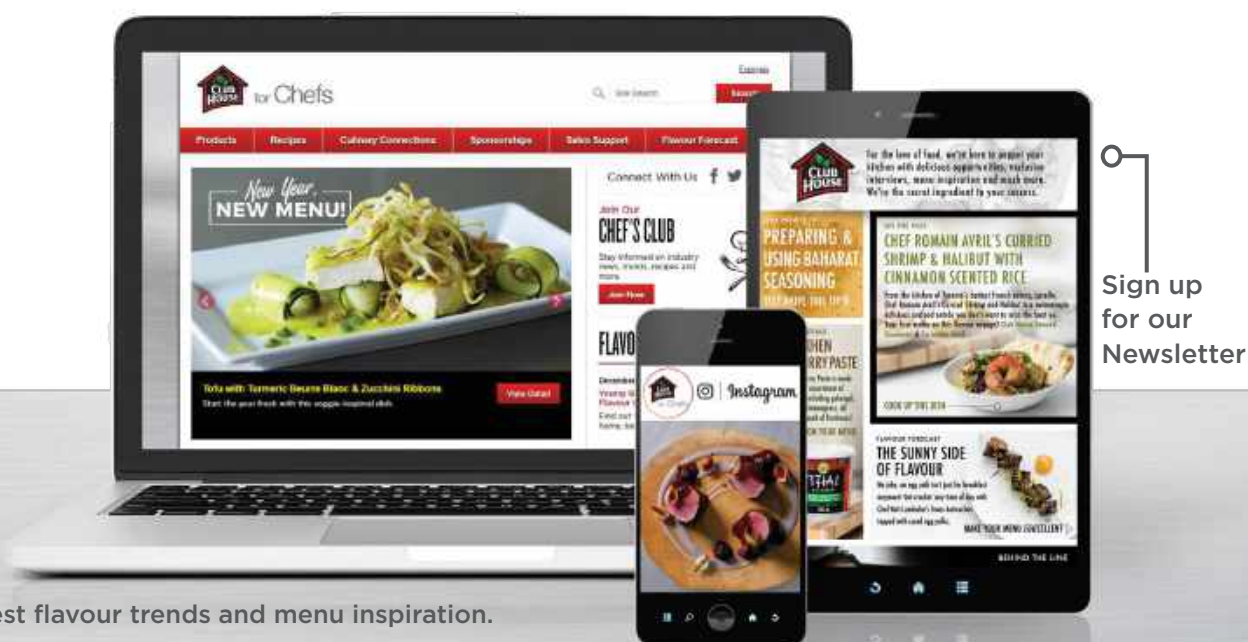
The McCormick Branded Flavour Solutions line of products and solutions brings our chefs' years of experience and relentless passion for food to operators in settings from fast casual to fine dining. With spices, herbs, seasonings, sauces and condiments that help you create signature, sales-driving dishes, we bring the support and expertise you need to make every meal memorable. After all, when it comes down to creating flavour experiences, it's what you put into it.

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WHERE FLAVOUR HAPPENS



For the latest flavour trends and menu inspiration.



Clubhouseforchefs



ch4chefs



CH4Chefs

— SHARE, ENGAGE & BE INSPIRED —

The secret ingredient to success behind the line of restaurants and foodservice operations across Canada, Club House for Chefs provides innovative, versatile menu solutions every day through collaborative use of the full McCormick Branded Flavour Solutions lineup: Club House La Grille, French's®, Frank's RedHot®, Cattleman's®, Lawry's Wing Seasonings®, Billy Bee and Thai Kitchen®, among others.



INSIDER TIPS

Gain access straight to your inbox



VIDEOS

Industry news and in-depth interviews



INSPIRATION

Savoury recipes, new products and more



SOCIAL

Be social and share among chefs



TASTE IS EVERYTHING

Taste is the single most important factor for your patrons. The best way to differentiate your menu is by using quality spices, herbs and seasonings. They drive customer interest by adding flavour and visual intrigue to dishes. **And they do it all for just pennies per serving.**

81%

of patrons say the #1 factor driving food purchase is flavour and taste²

37%

of patrons expect restaurants to frequently introduce new flavours³

THE CLUB HOUSE CULINARY DIFFERENCE



CONSISTENCY

The same great taste each and every time



QUALITY

The most direct supply chain in the industry



PURITY

High quality ingredients and sourcing



TRUST

Your trusted brand with over 130 years of experience



QUALITY FLAVOUR
BEGINS WITH
QUALITY *ingredients*



We believe in raw ingredient sourcing, harvesting and drying specifications for exceptional flavour characteristics.

² 2018 Technomic Inc, CIPP Snacking Occasion Opportunities; September 2018.

³ Consumer Insights Report, 2018 Technomic Inc., CIPP Emerging Flavour Trends.



OUR PERFECTLY BALANCED BLENDS MAKE YOUR DISHES *perfectly flavoured... every time!*



CLUB HOUSE LA GRILLE BLENDS		FLAVOUR PROFILE
Barbecue Chicken Seasoning	A lively blend of spices, garlic, onion and seasoned salt designed to quickly and easily provide the slow, smoked flavour of barbecue chicken.	
Brazilian Style BBQ Seasoning	A bold and lively blend that includes garlic, oregano, pepper and lime with a hint of smoke and mild heat.	
Chipotle Mango Seasoning	A deliciously unique sweet and smoky blend of chipotle peppers, mango and a medley of spices and seasonings.	
Fiery Habanero & Roasted Garlic Seasoning	Hot habanero peppers are blended with roasted garlic for a flavour combination that awakes the taste buds with a blast of rich flavour and aroma.	
Maple Bacon Seasoning	Real maple syrup and smoky bacon bring a truly Canadian flavour to the grill.	
Montreal Chicken Seasoning	A lively blend of onion, roasted garlic and an array of herbs and spices.	
Montreal Steak Spice Seasoning	A robust blend of pepper, garlic, onion and a combination of 12 gourmet spices and seasonings.	
No Salt Added Chicken Seasoning	A full bodied blend of onion, roasted garlic, red peppers and a medley of herbs and spices with no salt added.	
No Salt Added Steak Spice Seasoning	A robust blend of black pepper, garlic, onion and a hint of rosemary, with no salt added. It is specially blended to enhance the flavour of grilled meats and vegetables.	
Smoky Cedar Seasoning	A deliciously unique seasoning perfect for enhancing the distinct flavour of salmon or adding dimension to cocktails with the tang of lemon, garlic, spices and cedar smoke flavour.	
Smouldering Smoked Applewood Seasoning	The uniquely delicious flavour combination of smoked applewood, molasses and a hint of red pepper gives this distinctive spice blend a deep, rich flavour with a little kick, imparting a warm, slow roasted flavour.	
Spicy Pepper Medley Seasoning	A spicy gourmet blend of cracked peppers, onions, garlic, red bell peppers and seasoned salt that adds zip and zing to any grilled meats.	
Vegetable Seasoning	A potpourri of spices, herbs and vegetables, such as onions, tomatoes, garlic, red bell peppers, sundried tomatoes, leeks and chives that enhances the naturally delicious flavour of vegetables.	
Wild Whiskey Smoked BBQ Seasoning	Sweet & smoky barbecue flavours and a splash of whiskey bring this unique spice and herb blend to life.	
CLUB HOUSE BLENDS		FLAVOUR PROFILE
NEW! Chipotle Cinnamon Seasoning	The earthy, spicy sweetness of cinnamon and chipotle come together in a delicious blend, lightly accentuated by notes of smoke and mild heat.	
Cajun Seasoning	A robust and full-bodied seasoning that combines the essentials of Cajun cookery — onions, bell peppers and celery, along with chillies, pepper, garlic and a variety of herbs.	
Cajun Seasoning (Fine)	This finer blend delivers Cajun flavours of garlic and onion with a touch of oregano to create an earthy heat essential to Creole cooking.	
Caribbean Jerk Seasoning	A savoury sensation, this delicate blend of red and black peppers combined with tropical spices such as allspice, cloves, rosemary and thyme rounds out your recipe to give your menu the sweet, hot, tantalizing taste of the islands.	
Chinese Five Spice	This blend of five spices, extensively used in Chinese cuisine, brings warm, spicy-sweet flavours to stir-fries and roasted meats, as well as spice cakes and cookies.	
Garam Masala Seasoning	The warm flavours of cumin, coriander, cardamom, cloves and cinnamon come together in this versatile South Asian blend.	
Garlic Plus	This versatile and flavour-packed seasoning delivers the wonderful taste and aroma of garlic enhanced with dehydrated vegetables.	
Greek Seasoning	A perfectly balanced blend of all the ultimate Greek flavours: oregano, sundried tomatoes, lots of garlic, lemon and red bell peppers, for that delicious taste of the Mediterranean.	
Italian Seasoning	This seasoning is a classic blend of Italian herbs; with sweetness from oregano, thyme and basil and aromatic, flowery tones that come from the rosemary and savory while sage smooths it out with an earthy base.	
Italiano	A special blend of traditional Italian spices, garlic, onions and peppers for classic Italian flavour.	
Lemon & Herbs	A sunny bouquet of zesty lemon and garden herbs, such as basil, thyme and dill, that will impart a light and lively flavour and aroma to any recipe.	
Lemon & Pepper Seasoning	A blend of lemon peel and ground black pepper. A fresh twist of citrus and pepper for almost any dish.	
No Salt Added Garlic & Herb	A bold blend of garlic and herbs, a splash of orange and a dash of red pepper with no salt added.	
Parmesan & Herbs Seasoning	A combination of onion, garlic and a bouquet of classic Italian herbs such as bay, basil and oregano brings this rich blend of Parmesan and Romano cheese to life.	
Piri Piri Seasoning	Reminiscent of the famous sauce from Portugal, its rich and unique blend of warm earthy spices, lemon, lime, herbs and vegetables brings a spicy, tangy flavour to a wide variety of dishes.	
Roasted Garlic & Peppers	This versatile seasoning gives you the mild and buttery flavour of roasted garlic mingled with the sweetness of bell peppers and dehydrated vegetables.	
Spicy Spaghetti Seasoning	The perfect blend of herbs and spices that will add piquant flavour to a variety of dishes.	
Sriracha & Lime Seasoning	A seasoning blend that delivers the garlicky vinegar notes and heat of the well-known hot sauce with the tangy taste of lime.	
Taco Seasoning	A zesty blend of authentic Mexican seasonings, including onions and peppers, that's certain to turn ordinary food into a fiesta of flavour.	
Tandoori Masala	A spicy and fragrant blend of exotic spices such as coriander, cumin, fenugreek, cayenne pepper and cinnamon, specially formulated to replicate the authentic flavour of cooking in the traditional Indian Tandoor clay oven.	
Tex Mex	A zesty blend of chillies, cumin, jalapeño and herbs that can be used to flavour a wide variety of Mexican dishes.	

We've combined all the right spices into perfectly balanced blends so you don't have to... each one designed to create a flavour profile with endless possibilities for your menu!

[illegible]



New! GROUND CARDAMOM, THE QUEEN OF SPICES

A sweet, aromatic and exotic spice from the ginger family, with citrus-like and floral notes.

Native to India and Indian cuisine, cardamom is also featured in Arab, Iranian, North African and Scandinavian dishes. Perfect for a touch of complex, floral and herbal flavour in the following applications:

- Specialty drinks such as cocktails, coffee, lattes or smoothies
- Baked goods, pastries and artisan ice cream
- Traditional Indian or Middle Eastern spice blends used for curry pastes, stews and rice dishes

Featured RECIPES

GOLDEN TURMERIC MILK



CARDAMOM PISTACHIO CINNAMON ROLLS



MOROCCAN TAGINE



COCONUT CUSTARD BAKED IN A PUMPKIN



EAST AFRICAN CHICKEN & LENTIL STEW



VANILLA CARDAMOM WHOOPIE PIES



DID YOU KNOW?

- Herbal flavours are gaining appeal — 40% of respondents said they find herbal flavours appealing or extremely appealing — up from 2015⁴
- Consumers are becoming increasingly familiar with the flavours and ingredients that star in Middle Eastern dishes⁵
- Drinks featuring seasonal fruits such as mango and peach are seeing updated twists with the addition of herbal and floral flavours, providing operators the opportunity to create a new take on familiar favourites⁶
- When it comes to desserts, savory is the new sweet⁴
- Consumers are nearly as likely to order ethnic foods vs. traditional Canadian foods (47% vs. 53%, respectively)⁷

⁴ 2017 Technomic Inc. Canadian Flavour Consumer Trend Report | ⁵ Mintel 2018 Flavour Trends

⁶ Foodservice Director February 2019; Technomic Ignite Menu Data; Q3 2017-Q3 2018 | ⁷ 2017 Technomic Canadian Ethnic Food and Beverage Consumer Trend Report

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New! GROUND ANCHO CHILI PEPPER

Ancho chili peppers are dried poblano peppers and deliver sweet, earthy and fruity flavour with mild heat.

Use in the following applications or in place of conventional chili powder for a balance of sweet and slightly smoky flavour

- Soups, sauces, marinades, dips, salad dressings, spreads and spice rubs
- Cocktails and desserts
- Tacos, salsas, fajitas and pulled pork

Featured RECIPES

SPICED SHRIMP WITH CORN PUREE



ELOTE CORN DIP



SOUTHWESTERN MAC & CHEESE



PUEBLA HOT POT BROTH



STRAWBERRY-MANGO MARGARITA



ORANGE CHOCOLATE MOUSSE



DID YOU KNOW?

- Chili flavour appears in 60% of appetizers/entrees/sides at Top 200 FSR's⁸
- 44% of consumers said they would be likely or very likely to try a menu item or condiment featuring a new or interesting flavour at a Mexican LSR⁹
- Mexican appetizers grew by +22% at Top 200 FSR's¹⁰
- 84% of consumers consider Mexican cuisine to be mainstream ethnic — up from 76% two years prior⁸
- Mexican food called out as a Hot Trend for 2018¹¹
- Spicy flavours have continued to make inroads into the beverage and sweets categories as well flavours like ancho chili in cocktails is an example of a growing trend that is showing no signs of slowing for 2018¹²

⁸ 2017 Technomic Canadian Ethnic Food and Beverage Consumer Trend Report | ⁹ 2017 Technomic Inc. Canadian Flavour Consumer Trend Report

¹⁰ 2017 Technomic Inc. Canadian Starters, Small Plates & Sides, Consumer Trend Report | ¹¹ Restaurants Canada 2018 Chef's Study

¹² 2018 Flavour Trends for Food and Beverage, Nutritional Outlook

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CHIPOTLE CINNAMON
CAULIFLOWER BITES

HEAT WITH A HINT OF SWEET!

New! CHIPOTLE CINNAMON

Featured RECIPES



CHIPOTLE
CINNAMON DUCK
BREAST



CHIPOTLE
CINNAMON FUDGE

The earthy, spicy sweetness of cinnamon and chipotle come together in a delicious blend, lightly accentuated by notes of smoke and mild heat.

- 40% of diners said they find sweet and smoky flavours appealing or very appealing¹³
- When it comes to desserts, savory is the new sweet¹⁴
- Chipotle has 30.9% menu penetration on Canadian menus, with cinnamon at 12.5%¹⁵
- Sweet and salty desserts called out as a trend in 2018¹⁶

NO ARTIFICIAL FLAVOURS OR COLOURS • KOSHER • HALAL • GLUTEN-FREE

¹³ On the Menu, February 2018, Canada | ¹⁴ Mintel 2018 Flavour Trends
¹⁵ Data Essentials Menu Trends, 2018 | ¹⁶ Restaurants Canada Chef survey, 2018
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Cajun Couscous Salad
Featuring Lawry's® Cajun Seasoning

FLAVOURS THAT EXCITE

A MIX OF SEASONINGS TO *inspire*

Lawry's® is restaurant-proven flavour featuring a high quality selection of unique seasoning blends and seasoning salts sure to inspire. Our portfolio delivers the flavour, variety, versatility and convenience for all your center-of-the-plate needs.

— *Featured* PRODUCTS —



— *Featured* RECIPES —



SALMON CEVICHE SALSA WITH NACHOS

Game day just got better with this sweet and spicy salsa. This fan favourite uses Lawry's® Mango Habanero Wing Seasoning and is the best way to heat up your menu.



DUCK BREAST WITH COUSCOUS, CAJUN AIOI AND VANILLA PICKLED CARROTS

This recipe was created by: Dennis McDonald, Chef in Miramichi, NB. Treat your guests to the bold flavours of Lawry's® Cajun Seasoning.



OLD BAY®

OLD BAY® Crab Cakes

SEAFOOD STARTS HERE

BORN ON THE BAY. *Loved* IN CANADA.

For decades, OLD BAY® has been nestled between the salt and pepper in the Chesapeake Bay region of Maryland. Now people all over Canada are sprinkling it on **salads, chicken and fries** for more distinct flavour.

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.

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.

Featured RECIPES



OLD BAY® POTATO STONES WITH LEMON MAYO

Bring bold and zesty flavour to a side dish classic. OLD BAY® is added to the pot, allowing the water to boil until "au sec", leaving the potatoes with a salt crust.



OLD BAY® CRUSTED SALMON

This simple four ingredient salmon is the perfect combination of authenticity and distinctive taste. The unique blend of salt with 18 herbs and spices in OLD BAY® Seasoning pairs amazingly with fish.



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GREAT FLAVOUR IS TIMELESS

IT'S MORE THAN A MEAL... IT'S A *masterpiece.*

Keen's has stood the test of time, with a long heritage dating over many years. Created from a unique blend of mustard, professional chefs rely on the sharp and tangy flavour it delivers.

- In food service, Keen's Mustard is available in two formats: dry and prepared.
- Tried and trusted way of adding some spicy heat to your menu.

Hy's Seasoning Salt was developed by the Master Chefs in the kitchens at Hy's, a Canadian steakhouse tradition. Hy's Seasoning Salt was soon distributed to restaurant kitchens across Canada.

- Hy's signature Seasoning Salt is so versatile that it can be used in a variety of dishes.
- Hy's Cajun Seasoning imparts a bold, spicy flavour that is ideal for Louisiana-style cooking.

— *Featured* PRODUCTS —





Amaranth Bars

CANADA'S FAVOURITE HONEY

REAL *buzz* FOUR YOUR MENU

As Canada's favourite honey, Billy Bee is proud to offer a line of products that is 100% Canadian, fully sourced from Canadian beekeepers. Billy Bee Honey is a natural way to add sweetness to many foods and beverages and is available in a wide variety of food service sizes.

Founded in 1958 as a small family operation, today Billy Bee Honey Products is Canada's largest honey business sourcing honey from producers in Alberta, Saskatchewan and Manitoba.

100%

Canadian Pure
and Natural



**Billy Bee is
Canada's
leading brand
of honey¹⁷**

¹⁷ AC Nielsen, 52 weeks ending December 7, 2019



True Source Certified

CFIA Inspected & Approved
GFSI SQF Level 3 Certified
Organic Certified (QAI & Canada Organic)
Certified Kosher (Cor 30)
Halal

100%

Canadian
Pure and Natural





Green Curry Beef featuring Thai Kitchen® Green Curry Paste

THAI TIME

THE *flavours* OF ASIA ARE TODAY'S KITCHEN ESSENTIALS

Thai Kitchen® brings the aromatic essences, craved flavours and abundant textures of Thai food to any menu — all with the high quality authenticity you expect from McCormick.

31%

of all restaurants
feature Asian foods¹⁸



Featured PRODUCTS

THAI KITCHEN® COCONUT MILK

- High quality.
- Just three ingredients — the way coconut milk should be.



THAI KITCHEN® RED CURRY PASTE

- Red chilies, garlic, ginger and a touch of earthy galangal (Thai ginger).
- Aromatic and balanced

THAI KITCHEN® GREEN CURRY PASTE

- Hot green chilies infused with lemongrass, galangal (Thai ginger) and kaffir.
- Exotic, authentic Thai taste.

¹⁸ Datassential, SNAPI® 2019.

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GLUTEN FREE



VEGAN




DAIRY FREE



IF IT'S NOT FRANK'S®, IT'S NOT BUFFALO

THE PERFECT BLEND OF *flavour and heat*

Patrons put this  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 consistently time after time, Frank's® brings unmistakable heat to almost any dish. But can patrons tell the real stuff from the pretenders? Just ask Canadians — if it's not Frank's®, it's not Buffalo.

#1

BELOVED

Frank's RedHot® is the #1 hot sauce brand in Canada¹



CONSISTENT

High quality cayenne peppers and proprietary fermentation enables unsurpassed flavour and consistency



GROWING HOTTER

Buffalo flavours on menus are projected to increase in the next 4 years¹



Frank's® Honey
Garlic Ricotta Pizza

Featured PRODUCTS



FRANK'S REDHOT® ORIGINAL CAYENNE PEPPER SAUCE

HOT

- Delivers *The Perfect Blend of Flavour and Heat®* with versatility for your entire menu.
- Made with 5 simple ingredients.
- It's the #1 hot sauce brand in Canada¹ — add it to your tables.



FRANK'S REDHOT® ORIGINAL BUFFALO WINGS SAUCE

MEDIUM

- Blends rich, buttery flavour with the signature Frank's RedHot® Original Cayenne Pepper Sauce.
- Saves labour — simply toss and serve for authentic Buffalo Wings.
- Quick and convenient while still delivering great tasting wings and apps.



Frank's RedHot®
Buffalo Chicken Wings

GIVE YOUR PATRONS WHAT THEY WANT



FRANK'S REDHOT® BUFFALO SANDWICH SAUCE

MEDIUM

- Thicker buffalo sauce, ideal for sandwiches, burgers and wraps.
- Doubles as the perfect dipping sauce.



FRANK'S REDHOT® STINGIN' HONEY GARLIC™ SAUCE

MEDIUM

- Classic honey garlic flavour kicked up a notch with the kind of heat only Frank's RedHot® can deliver.
- A bold taste for wings, ribs and everything else.
- Meets increased demand for sweet heat flavour.



FRANK'S REDHOT® RAJILI® SAUCE

MILD

- Indian-inspired sauce with exotic spices and just the right balance of sweet, ginger and heat
- So unique, it's a first-of-its-kind hot sauce flavour



FRANK'S REDHOT® SRIRACHA CHILI SAUCE

HOT

- Bright heat from the perfect blend of sun-kissed chili pepper and jalapeño
- Balanced by a slight tanginess and a hint of smoke
- Popular flavour of Sriracha from Canada's #1 brand of hot sauce¹



FRANK'S REDHOT® SWEET CHILI® SAUCE

MILD

- Perfectly balanced sweet and spicy kick.
- Features eye-catching, robust bits of authentic Thai chili peppers and real garlic.
- Brings on-trend Asian flavour to your menu.



FRANK'S REDHOT® ORIGINAL SEASONING

HOT

- Charge a premium for menu items by adding heat in new places.
- Brings the perfect blend of flavour and heat to menu items you'd prefer not to be saucy.
- Works great in delivery with better hold times.

¹ AC Nielsen 52 weeks ending January 5, 2019
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RECIPE *inspiration*

BUFFALO BLUE CHEESE MEATBALLS

FEATURING FRANK'S REDHOT®
ORIGINAL CAYENNE PEPPER SAUCE



HOT

The beloved Frank's RedHot® Original Cayenne Pepper Sauce brings buffalo flavour to more than just wings with these craveable meatballs — offering both you and patrons an alternative as wing prices climb.



BUFFALO CHICKEN DIP

FEATURING FRANK'S REDHOT®
ORIGINAL BUFFALO WINGS SAUCE



MEDIUM

Frank's RedHot® Original Buffalo Wings Sauce brings the spicy to chips and dip, leveraging the widely popular flavour of Buffalo for your appetizer menu.

FRANK'S REDHOT® CHICKEN DIABLO SANDWICH

FEATURING FRANK'S REDHOT®
BUFFALO SANDWICH SAUCE



MEDIUM

Spice up your chicken sandwich with Frank's RedHot® Buffalo Sandwich Sauce. Featuring the same great taste of Frank's RedHot® Original, this thicker sauce gives more cling to sandwiches, wraps, burgers and dipping sauces.





PATRONS AND OPERATORS CAN'T GET *enough*



SWEET CHILI® SHRIMP FLATBREAD

FEATURING FRANK'S REDHOT®
SWEET CHILI® SAUCE

MILD

Robust bits of Thai Chilis and real garlic in Frank's RedHot® Sweet Chili® Sauce add the perfect balance of sweet and spicy kick and on-trend Asian flavour to this shrimp flatbread.

CREATE A SIGNATURE
ASIAN SEASONING

Thai Kitchen® Coconut Milk
+ Frank's RedHot® Stingin'
Honey Garlic® Sauce



STINGIN' HONEY GARLIC® WINGS

FEATURING FRANK'S REDHOT®
STINGIN' HONEY GARLIC™ SAUCE

MEDIUM

Spicy cayenne pepper and the classic taste of honey garlic combine to make these wings extraordinary.



BUFFALO CHICKEN SATAY

FEATURING FRANK'S REDHOT®
ORIGINAL SEASONING BLEND

HOT

Frank's RedHot® Original Seasoning Blend brings a whole new meaning to dry heat. These Buffalo chicken skewers are perfectly marinated with the flavour of Canada's favourite hot sauce in a dry seasoning.



CLASSIC CRAVINGS

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 front and back-of-house.

Our commitment to quality means sourcing only the finest ingredients for over 100 years — it's what established us as Canada's #1 mustard brand.¹⁹

63%

of consumers
love or like
yellow mustard¹⁹

#1

mustard brand
in Canada¹⁹

FRENCH'S® WINNING FORMULA



GOLD STANDARD

Category leader in mustard
for over 100 years



COMMITMENT TO QUALITY

Sourcing only the
finest quality ingredients



MORE THAN MUSTARD

Product lineup for all your back and
front-of-house condiment needs

CREATE A SPICY MUSTARD

Club House Cajun
Seasoning + French's® Classic
Yellow Mustard



1 Tbsp

1 Cup



Featured PRODUCTS

CANADA'S #1 MUSTARD BRAND¹⁹ FRENCH'S® CLASSIC YELLOW®

- Canada's #1 mustard brand.¹⁹
- Made with #1 grade mustard seeds for unmatched tangy, creamy mustard flavour.
- Canadian flavour in a full range of bottle sizes.

¹⁹ AC Nielsen, 52 weeks ending December 7, 2019
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FAR MORE THAN YELLOW MUSTARD

FRENCH'S® OFFERS DELICIOUS DIJON MUSTARD, VERSATILE WORCESTERSHIRE SAUCE AND PLENTY OF CRISPY TOPPINGS TO KEEP MENU OFFERINGS FLAVOURFUL.



FRENCH'S® DIJON MUSTARD

- Made with #1 grade mustard seeds and Chardonnay instead of typical white table wine to deliver bold, well-balanced taste.
- Contains no added sugars or thickeners.



FRENCH'S® CRISPY FRIED VEGETABLES

- French's® Crispy Fried Onions are Canada's #1 brand of crispy onions.¹⁹
- Made from carefully sourced onions and jalapeños.
- Kosher and no partially hydrogenated oils.



FRENCH'S® WORCESTERSHIRE SAUCE

- Molasses, anchovies and signature spices deliver a bold, tangy flavour and high quality consistency.
- 3.78 L plastic jug is recipe-ready for back-of-house.
- Versatile — tenderizes meat and adds exceptional depth of flavour.

DIJON CAESAR GRILLED ROMAINE WEDGE

**FEATURING FRENCH'S®
WORCESTERSHIRE SAUCE**

Fresh, crisp romaine wedges are drizzled with a blend of French's® Worcestershire Sauce, French's® Dijon Mustard and fresh lemon juice, then turned over on a hot grill to caramelize and wilt for a grilled salad patrons will love.





CANADIAN GROWN

YOUR KETCHUP OPTIONS JUST GOT BETTER

2.9 L KETCHUP JUG AND PUMP SET



TABLETOP BOTTLE

- 375 mL and 500 mL upside down bottles, the right size for your table.



DISPENSER POUCH

- Handy dispenser serves great ketchup flavour at the push of a pump.



SINGLE SERVE PACKETS

- Greater serving ease, convenience and cost control — all in one small packet.



DISCOVER THE DIFFERENCE

- ✓ Prepared and packed in Canada from Canadian-grown tomatoes
- ✓ Free from glucose-fructose
- ✓ Free from artificial colours
- ✓ Kosher certified





JUST THE RIGHT AMOUNT OF EASE AND CONVENIENCE



PACKETS!

Condiment packets help you control labour and food costs, while offering greater ease and convenience for your patrons. And now you can save more money when you serve the brands your patrons know and love.

PRODUCT	UNIT SIZE	FORMAT	CASE CODE
French's® Ketchup	8 mL	1500/case	56200-96188
French's® Ketchup	8 mL	500/case	56200-96535
French's® Mustard	6.8 mL	500/case	56200-96536
Frank's RedHot® Sauce	6.8 mL	200/case	56200-95123

PORTION CONTROL PUTS YOU IN CONTROL

- Eliminates the need for employees to fill portion cups
- Provides consistent portions every time
- Reinforces your commitment to serving top brands



BUILT FOR FOODSERVICE

You're a bit more serious than the average weekend warrior when it comes to barbeque. Not just any old sauce or rub will do. You've got to stand out with unbelievably bold and unique dishes that withstand the pressures of back-of-house.

Cattlemen's® has been the choice of professional chefs, cooks and pit masters for the last 50 years — because it can take the heat in busy kitchens, bringing patrons back again and again. In fact, that's what it was made for.

A CUT *above* THE REST



FOODSERVICE FIRST

Crafted for back of house to meet the demands of commercial kitchens



VERSATILITY

Base and finished sauces with flavours that work on every menu



BBQ'S GETTING BIGGER

Continued growth is projected for bold BBQ flavours²⁰



BETTER FOR BUSINESS

Signature sauces help drive bigger checks²¹ and thick tomato paste makes extendibility easy

Featured PRODUCTS



CATTLEMEN'S® CHIPOTLE BBQ SAUCE

- Chipotle, Mexico's famed smoke-dried jalapeño pepper, lends a distinct smoky-sweet heat to this sauce.
- The deep smoke and spice flavour enriches our tangy vinegar and tomato base.
- Made with real sugar — no high fructose corn syrup.
- Use with pork, beef, chicken, and full flavour seafood.



CATTLEMEN'S® KENTUCKY BOURBON® BBQ SAUCE

- A thick and rich tomato paste based BBQ Sauce enhanced with the flavour of smooth bourbon, sweet molasses, and a warm spice finish.
- Use with ribs, chops, chicken, and beef.



**Cattlemen's® Memphis Sweet® Tri-Tip Sliders
featuring Cattlemen's® Memphis Sweet® BBQ Sauce**

CATTELEMEN'S® PRODUCT LINEUP



CATTELEMEN'S® KANSAS CITY CLASSIC® BBQ SAUCE

- Ideal balance of tomato flavour and tangy vinegar with the sweetness of sugar and molasses, finished with natural hickory smoke and spice



CATTELEMEN'S® CAROLINA TANGY GOLD™ BBQ SAUCE

- Add excitement to your menu with this differentiated, on-trend, regional flavour
- Sweet and tangy mustard and apple cider vinegar, balanced with a smoky note and a hint of cayenne pepper
- Versatile in applications beyond BBQ



CATTELEMEN'S® MEMPHIS SWEET® BBQ SAUCE

- Sweetened in part by sugar, molasses and pineapple juice concentrate — with rich tomato paste flavour and a spice finish



CATTELEMEN'S® ST. LOUIS ORIGINAL BASE BBQ SAUCE

- The lightly spiced blend of tangy vinegar and tomato paste is the perfect foundation for creating any number of custom BBQ sauces



CATTELEMEN'S® TEXAS SMOKY BASE BBQ SAUCE

- Tangy vinegar, tomato paste and spice, blended with natural hickory smoke for a boldly flavoured base



CATTELEMEN'S® MISSISSIPPI HONEY BBQ® SAUCE

- A touch of real honey adds smooth sweetness to the tangy vinegar and tomato paste base

²⁰ Datassential MenuTrends 2019.

²¹ Datassential Foodbytes Keynote 2018.

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PURE BBQ FLAVOURS

CATTLEMEN'S® MAKES SIGNATURE SAUCES *easy*

With a full line of ready-to-use regional finished sauces and base sauces for customization.

RECIPE *inspiration*



PULLED PORK FLATBREAD

FEATURING CATTLEMEN'S®
KANSAS CITY CLASSIC® BBQ SAUCE

Topped with mozzarella and red onion and garnished with peanuts and cilantro, this flatbread featuring Cattlemen's® Kansas City Classic® pulled pork is smoky, spicy and sweet with notes of tangy vinegar.

TRI-TIP SLIDERS

FEATURING CATTLEMEN'S®
MEMPHIS SWEET® BBQ SAUCE

Real sugar, molasses and pineapple juice combine with pepper and spice in these Cattlemen's® Memphis Sweet® BBQ Sauce sliders. The deeply flavoured sauce and tri-tip cuts bring new life to traditional sliders.





**24 Karat Gold Wings featuring
Cattlemen's® Carolina Tangy Gold™ BBQ Sauce**

TAKE YOUR MENU TO *bold new places*

For BBQ that has a legendary taste, Cattlemen's® BBQ Sauce is the choice for foodservice kitchens. It's made with thick tomato paste for better coverage and cling and has no starches or fillers to prevent burning. It's ideal for creating a customized sauce or pouring regional flavours straight out of the bottle.

45%

of patrons demand
signature sauces
from operators²²

CAROLINA APPLE CIDER WINGS

**FEATURING CATTLEMEN'S®
CAROLINA TANGY GOLD™**

These tangy apple cider wings bring variety to any menu. Blends of mustard, cayenne, sugar, molasses and apple cider vinegar in Cattlemen's® Carolina Tangy Gold™ make this a dish patrons won't soon forget.



SMOKY MOLASSES BUTTER BBQ MOP

**FEATURING CATTLEMEN'S®
TEXAS SMOKY BASE BBQ SAUCE**

A tangy blend of molasses and the natural hickory smoke of Cattlemen's® Texas Smoky Base BBQ Sauce. Try with molasses, sorghum syrup or honey.

²² Condiments, Sauces & Dressings Datassential 2018.
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PLUS ONES

YOUR GUIDE TO *signature sauces*

McCormick Branded Flavour Solutions makes it easy to drive sales and boost average check prices with signature sauces. With just 1 cup of base and 1 tablespoon of seasoning, you're on your way to a special sauce that will keep patrons coming back.

47% of patrons demand
sauces from
operators²³

SWEET & SMOKY KETCHUP

Club House Smoked Paprika
+ French's® Tomato Ketchup



1 Tbsp

1 Cup

ITALIAN GLAZE

Club House Italian Seasoning
+ French's® Tomato Ketchup



1 Tbsp

1 Cup

TANGY MUSTARD SAUCE

Cattlemen's® Carolina Tangy Gold™
BBQ Sauce + Sour Cream



1 Tbsp

1 Cup

SMOKY STEAK SAUCE

Club House La Grille® Montreal Steak®
Seasoning + Cattlemen's® Texas Smoky
BBQ Sauce



1 Tbsp

1 Cup

PEPPER BBQ SAUCE

Club House Black Pepper
+ Cattlemen's® St. Louis Original
BBQ Sauce



1 Tbsp

1 Cup

BUFFALO KETCHUP

Frank's RedHot® Original Cayenne Pepper
Sauce + French's® Tomato Ketchup



1 Tbsp

1 Cup

KICKED UP RANCH

Frank's RedHot® Original Cayenne Pepper
Sauce + Ranch

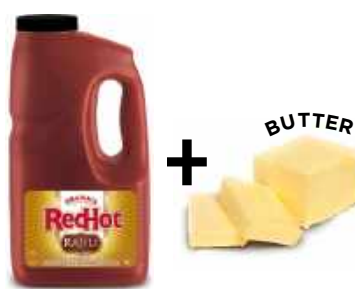


1 Tbsp

1 Cup

SWEET HEAT BUTTER

Frank's RedHot® Rajili® Sauce
+ Butter



1 Tbsp

1 Cup

BUFFALO RANCH SAUCE

Frank's RedHot® Buffalo Wings Sauce
+ Ranch



1 Tbsp

1 Cup



**McCORMICK
PROGRAMS
REBATES &
FLAVOUR
PORTFOLIO**





PUT LEADING BRANDS *on the table*

54%

of patrons prefer the ability to customize their foods and beverages,²³ and having these on your table does just that!



BONUS PROGRAM: BUY 4 TABLETOP PRODUCTS, RECEIVE FREE CADDIES†

Contact your sales representative for further details.



French's® Classic Yellow® Mustard

- Canada's #1 mustard brand¹⁹
- Made with #1 grade, stone-ground mustard seed

French's® Tomato Ketchup

- Made with 100% Canadian tomatoes

Frank's® RedHot® Original Cayenne Pepper Sauce

- Canada's #1 hot sauce brand¹
- Delivers *The Perfect Blend of Flavour and Heat®* to any meal
- It's the #1 choice of your patrons¹ — put what they want on your tables!

Club House Sea Salt and Black Peppercorn Grinders

- Durable, glass bottle
- Eliminates the labour to refill
- Reduce contamination with disposable packaging

**THEY'LL APPRECIATE
THE BRANDS.
YOU'LL APPRECIATE
THE SAVINGS.**

¹ AC Nielsen 52 weeks ending January 5, 2019

¹⁹ AC Nielsen, 52 weeks ending December 7, 2019.

²³ 2019 Technomic Canadian Flavour Trend Report

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REBATE UP TO \$1,200⁵

On qualifying Club House, Lawry's, Thai Kitchen, Frank's RedHot® Sauce, French's® or Cattlemen's® BBQ Sauce products throughout 2020.



Submission must total \$100 or more. Maximum of \$1,200.

Make Rebate Cheque Payable To

Establishment/Name of Business:

Your Name:

Title:

Street Address (No. P.O. Box):

Mailing Address (if different):

City:

Prov.:

Postal Code:

Business Phone: ()

E-mail:

Primary Distributor:

Signature:

Date:

☐ Yes, I would like to receive further offers and promotional announcements.

Mail the Coupon Form along with Product Claim Form completed on reverse & copies of invoices to:

2020 Rebate • Unit 14 - 5250 Satellite Drive, Mississauga, ON L4W 5G5

1. This original rebate form must be completed with all information and submitted by the operator claiming payment. The rebate must be postmarked within 30 days after the promotional period (Postmarked by January 31, 2021).
2. This rebate may not be Purchased, Traded or Sold. Printable rebates from Frenchsfoodservice.ca are permissible.
3. No handwritten invoices will be accepted. Copies of original invoices will be accepted. All invoices, or Distributor velocity reports, must be clearly dated during the promotional period with the Operator name and address clearly visible.
4. Product claimed on this promotion must be purchased from a Foodservice distributor. Purchases made from Warehouse Clubs are ineligible.

Warehouse Club locations do not qualify as Foodservice Operators. Full case purchases from Cash & Carry locations are eligible.

5. ONLY ONE redemption form per Foodservice location (based on name and address) may be submitted between January 1, 2020 and December 31, 2020. NATIONAL ACCOUNTS, NON-COMMERCIAL CONTRACT MANAGED ACCOUNTS, CONTRACT PROGRAM OPERATORS/MVO (MOST VALUABLE OPERATORS) ARE NOT ELIGIBLE FOR THIS REBATE.
6. Maximum value of this rebate is \$1,200.00.
7. Not redeemable in conjunction with any other rebates or offers on the same product. Void if restricted, taxed or forbidden by law.
8. Offer good only in Canada.
9. Please allow 6-8 weeks for processing and issuing of your rebate cheque.

SPECIAL REBATE OFFER: SAVE UP TO \$1,200!⁵

	PRODUCT DESCRIPTION	UPC	SIZE	QTY x REBATE	= TOTAL
	NEW! Chipotle Cinnamon	66200-02273	6/800 g		
	NEW! La Grille Korean Style BBQ Seasoning	Coming Soon!	6/675 g		
	La Grille Brazilian Style BBQ Seasoning	66200-02075	6/640 g		
	La Grille Fiery Habanero & Roasted Garlic Seasoning	66200-02149	6/705 g	___ x \$3.00	\$ _____
	Black Peppercorns – Grinders	66200-00075	36/35 g		
	Sea Salts – Grinders	66200-00070	36/60 g		
	Buffalo Seasoning	66200-01755	6/620 g		
	Lemon Pepper Seasoning	66200-01797	6/650 g		
	Mango Habanero Seasoning	66200-01794	6/650 g	___ x \$3.00	\$ _____
	Maple Bacon Seasoning	66200-01795	6/700 g		
	Sriracha Seasoning	66200-01796	6/600 g		
	Coconut Milk Premium	37628-01150	12/400 mL		
	Green Curry Paste	37628-01120	4/992 g	___ x \$1.00	\$ _____
	Red Curry Paste	37628-01121	4/992 g		
BACK OF HOUSE					
	Buffalo Sandwich Sauce	41500-74883	2/3.78 L	___ x \$1.00	\$ _____
	Buffalo Wings Sauce	56200-89545	2/3.78 L		
	Original Cayenne Pepper Sauce	41500-74746	4/3.78 L	___ x \$2.00	\$ _____
	Rajili™ Sweet Ginger Hot Sauce	56200-91272	4/1.89 L	___ x \$1.00	\$ _____
	Seasoning (dry)	66200-02108	36/132 g	___ x \$3.00	\$ _____
	Sriracha Chili Sauce	56200-91273	4/1.89 L		
	Stingin' Honey Garlic™ Sauce	56200-92824	2/3.78 L		
	Sweet Chili Sauce	56200-84250	4/1.89 L	___ x \$1.00	\$ _____
	Xtra Hot Cayenne Pepper Sauce	56200-89544	2/3.78 L		
	FRONT OF HOUSE				
	Chile & Lime Sauce	56200-77378	12/354 mL		
		56200-80506	12/680 mL		
	Original Cayenne Pepper Sauce	56200-80502	12/354 mL	___ x \$1.00	\$ _____
		56200-80501	24/148 mL		
	Xtra Hot Cayenne Pepper Sauce	56200-78068	12/354 mL		
	BACK OF HOUSE				
	Crispy Jalapeños (pouch pack)	56200-96362	6/567 g	___ x \$2.00	\$ _____
	Dijon Mustard	56200-82300	2/2.9 L	___ x \$1.00	\$ _____
	French Fried Onions (pouch pack)	56200-83982	6/680 g	___ x \$2.00	\$ _____
	Tomato Ketchup (container)	Coming Soon!	4/2.9 L		
	Tomato Ketchup (pouch)	56200-96574	2/6 L	___ x \$1.00	\$ _____
	Tomato Ketchup (volpak pouch)	56200-96575	1/11.5 L		
	Yellow Prepared Mustard	56200-82186	2/2.9 L		
	Yellow Prepared Mustard (pouch)	41500-81848	2/5.67 L	___ x \$0.25	\$ _____
	Worcestershire Sauce	41500-05363	2/3.78 L		
	FRONT OF HOUSE				
	Dijon Mustard (jar)	56200-77575	12/325 mL		
	Dijon Mustard (squeeze)	56200-76227	12/325 mL		
	Honey Mustard (squeeze)	56200-76228	12/325 mL		
	Tomato Ketchup	56200-95121	12/500 mL		
		56200-95761	30/375 mL	___ x \$1.00	\$ _____
		56200-76216	12/225 mL		
		56200-76114	12/325 mL		
	Yellow Prepared Mustard (squeeze)	56200-82855	12/550mL		
		56200-76217	16/400 mL		
	Worcestershire Sauce	56200-93161	12/295 mL		
	BACK OF HOUSE				
	Carolina Tangy Gold™ BBQ Sauce	41500-74152			
	Chipotle BBQ Sauce	Coming Soon!			
	Kansas City Classic™ BBQ Sauce	41500-75465			
	Kentucky Bourbon BBQ Sauce	Coming Soon!	2/3.78 L	___ x \$1.00	\$ _____
	Memphis Sweet® BBQ Sauce	56200-84183			
	Mississippi Honey BBQ® BBQ Sauce	56200-84525			
	St. Louis Original BBQ Base	41500-75464			
	St. Louis Original BBQ Base (pail)	41500-83329	18.9 L pail	___ x \$2.00	\$ _____
	Texas Smoky BBQ Base	41500-75463	2/3.78 L	___ x \$1.00	\$ _____

⁵ With rebate offers noted above.

2020 Submissions must total \$100 or more.

CLAIM TOTAL \$ _____

FLAVOUR PORTFOLIO: SPICES, HERBS, SEASONINGS, SAUCES AND CONDIMENTS

DESCRIPTION	UPC	SIZE	FEATURES
A			
Allspice, Ground	66200-91185	12 x 475 g	● ● ●
Ancho Chili Pepper, Ground	66200-02245	6 x 500 g	●
Anise Seed, Whole	66200-91145	12 x 480 g	● ● ●
B			
Bacon Bits, Simulated	66200-91187	12 x 490 g	● ● ●
Bacon Bits, Simulated	66200-03081	1 x 1.9 kg	● ● ●
Baking Soda	66200-91267	12 x 1.14 kg	● ● ●
Baking Soda	66200-03095	1 x 5.6 kg	● ● ●
Barbecue Chicken Seasoning	66200-91180	12 x 890 g	● ● ●
Brazilian BBQ Seasoning	66200-02075	6 x 640 g	● ● ●
Basil Leaves	66200-91188	12 x 190 g	● ● ●
Basil Leaves	66200-03062	1 x 775 g	● ● ●
Bay Leaves	66200-91204	12 x 60 g	● ● ●
Bay Leaves	66200-03039	1 x 284 g	● ● ●
Bay Leaves, Ground	66200-91183	12 x 385 g	● ● ●
C			
Cajun Seasoning - Fine	66200-91189	12 x 675 g	● ● ●
Cajun Seasoning - Coarse	66200-91168	12 x 560 g	● ● ●
Cajun Seasoning - Hy's	62053-90017	12 x 600 g	● ●
Cajun Seasoning - Lawry's	66200-01180	6 x 725 g	● ● ●
Cardamom, Ground	66200-02246	6 x 570 g	●
Caraway Seed	66200-91205	12 x 550 g	● ● ●
Caribbean Jerk Seasoning	66200-91533	12 x 510 g	● ● ●
Cayenne Pepper, Ground	66200-91190	12 x 450 g	● ● ●
Cayenne Pepper, Ground	66200-03076	1 x 1.9 kg	● ● ●
Celery Salt	66200-91207	12 x 900 g	● ● ●
Celery Salt	66200-03063	1 x 3.8 kg	● ● ●
Celery Seed	66200-91208	12 x 500 g	● ● ●
Chili Powder	66200-91209	12 x 600 g	● ●
Chili Powder	66200-03064	1 x 2.5 kg	● ●
Chinese Five Spice	66200-91149	12 x 370 g	● ● ●
Chipotle Chili Pepper, Ground	66200-91540	12 x 454 g	● ● ●
Chipotle Cinnamon	66200-02273	6 x 800 g	● ● ●
Chipotle Mango Seasoning	66200-01210	12 x 650 g	● ● ●
Chives, Freeze Dried	66200-91191	12 x 45 g	● ● ●
Chives, Freeze Dried	66200-03097	1 x 154 g	● ● ●
Cilantro Leaves	66200-91212	12 x 138 g	● ● ●
Cinnamon, Ground	66200-91211	12 x 550 g	● ● ●
Cinnamon, Ground	66200-03082	1 x 2.0 kg	● ● ●
Cinnamon Sticks - 6"	66200-91266	12 x 290 g	● ● ●
Cloves, Ground	66200-91192	12 x 500 g	● ● ●
Cloves, Whole	66200-91214	12 x 375 g	● ● ●
Coriander Seed, Ground	66200-91269	12 x 400 g	● ● ●
Coriander Seed, Whole	66200-91147	12 x 285 g	● ● ●
Cornmeal	66200-03031	1 x 3.3 kg	● ● ●
Cream of Tartar	66200-91215	12 x 1.0 kg	● ● ●
Cumin, Ground	66200-91193	12 x 425 g	● ● ●
Cumin Seed Whole	66200-91148	12 x 400 g	● ● ●
Curry Powder	66200-91194	12 x 520 g	● ● ●
Curry Powder	66200-03066	1 x 2.4 kg	● ● ●

DESCRIPTION	UPC	SIZE	FEATURES
D			
Dill Weed	66200-91195	12 x 225 g	● ● ●
Dill Weed	66200-03099	1 x 975 g	● ● ●
F			
Fennel Seed	66200-91220	12 x 450 g	● ● ●
Fine Herbs	66200-91179	12 x 62 g	● ● ●
Fine Herbs	66200-03102	1 x 285 g	● ● ●
Fiery Habanero & Roasted Garlic	66200-02149	6 x 705 g	● ● ●
G			
Garam Masala Seasoning	66200-02038	6 x 468 g	● ● ●
Garlic, Granulated	66200-91223	12 x 700 g	● ● ●
Garlic, Granulated	66200-03083	1 x 3.2 kg	● ● ●
Garlic, Minced Dehydrated	66200-91222	12 x 700 g	● ● ●
Garlic Powder	66200-91196	12 x 525 g	● ● ●
Garlic Powder	66200-03084	1 x 2.1 kg	● ● ●
Garlic Pepper Seasoning	66200-91224	12 x 725 g	● ● ●
Garlic Plus	66200-91172	12 x 580 g	● ● ●
Garlic Salt	66200-91197	12 x 1.05 kg	● ● ●
Garlic Salt	66200-03067	1 x 4.7 kg	● ● ●
Ginger, Ground	66200-91225	12 x 375 g	● ● ●
Greek Seasoning	66200-91173	12 x 510 g	● ● ●
I			
Italian Seasoning	66200-91198	12 x 225 g	● ● ●
Italian Seasoning	66200-03101	1 x 830 g	● ● ●
Italiano	66200-91171	12 x 510 g	● ● ●
J			
Juniper Berries	66200-91150	12 x 315 g	● ● ●
L			
Lemon & Herbs	66200-91167	12 x 550 g	● ● ●
Lemon & Pepper Seasoning	66200-91248	12 x 825 g	● ● ●
Lemon & Pepper Seasoning	66200-03103	1 x 3.5 kg	● ● ●
Lemon Pepper Seasoning - Lawry's	66200-01195	6 x 600 g	● ● ●
M			
Maple Bacon Seasoning	66200-01621	12 x 625 g	●
Marjoram, Ground	66200-91228	12 x 270 g	● ● ●
Marjoram Leaves	66200-91151	12 x 115 g	● ● ●
Meat Tenderizer	66200-91275	12 x 1.24 kg	● ● ●
Minute Tapioca	66200-03068	1 x 3.4 kg	● ● ●
Montreal Chicken Seasoning	66200-91273	12 x 675 g	● ● ●
Montreal Steak Spice	66200-91298	12 x 825 g	● ● ●
Montreal Steak Spice	66200-03085	1 x 3.4 kg	● ● ●
Mustard, Ground - Club House	66200-91277	12 x 450 g	● ● ●
Mustard, Ground - Club House	66200-03070	1 x 1.9 kg	● ● ●
Mustard, Ground - Keen's	66200-00967	12 x 454 g	● ● ●
Mustard, Ground - Keen's	66200-00966	1 x 1.9 kg	● ● ●
Mustard, Prepared Hot	66200-00960	12 x 100 mL	● ● ●
Mustard Seed	66200-91232	12 x 750 g	● ● ●

● Kosher ● Gluten Free ● Non-GMO

FLAVOUR PORTFOLIO: SPICES, HERBS, SEASONINGS, SAUCES AND CONDIMENTS

DESCRIPTION	UPC	SIZE	FEATURES
N			
Nutmeg, Ground	66200-91278	12 x 525 g	<div></div> <div></div> <div></div>
O			
Old Bay Seasoning	66200-91542	12 x 680 g	<div></div> <div></div> <div></div>
Onion, Chopped	66200-03071	1 x 1.8 kg	<div></div> <div></div> <div></div>
Onion Flakes, Dehydrated	66200-91279	12 x 300 g	<div></div> <div></div> <div></div>
Onion Flakes, Dehydrated	66200-03032	1 x 1.3 kg	<div></div> <div></div> <div></div>
Onion Minced, Dehydrated	66200-91237	12 X 500 g	<div></div> <div></div> <div></div>
Onion Powder	66200-91153	12 x 480 g	<div></div> <div></div> <div></div>
Onion Granulated	66200-91271	12 x 600 g	<div></div> <div></div> <div></div>
Onion Granulated	66200-03072	1 x 2.7 kg	<div></div> <div></div> <div></div>
Onion Salt	66200-91280	12 x 1.0 kg	<div></div> <div></div> <div></div>
Oregano Ground	66200-91281	12 x 350 g	<div></div> <div></div> <div></div>
Oregano Leaves	66200-91282	12 x 190 g	<div></div> <div></div> <div></div>
Oregano Leaves	66200-03086	1 x 650 g	<div></div> <div></div> <div></div>
Oregano Leaves, Mexican	66200-91181	12 x 143 g	<div></div> <div></div> <div></div>
P			
Paprika	66200-91272	12 x 540 g	<div></div> <div></div> <div></div>
Paprika	66200-03092	1 x 2.4 kg	<div></div> <div></div> <div></div>
Paprika, Hungarian	66200-03073	1 X 2.3 kg	<div></div> <div></div> <div></div>
Paprika, Smoked	66200-01370	12 x 545 g	<div></div> <div></div> <div></div>
Parmesan & Herbs Seasoning	66200-91166	12 x 520 g	<div></div> <div></div> <div></div>
Parsley Flakes, Dehydrated	66200-91284	12 x 85 g	<div></div> <div></div> <div></div>
Parsley Flakes, Dehydrated	66200-03088	1 x 265 g	<div></div> <div></div> <div></div>
Pepper Black Ground	66200-91285	12 X 540 g	<div></div> <div></div> <div></div>
Pepper Black Ground	66200-03090	1 x 2.1 kg	<div></div> <div></div> <div></div>
Pepper, Black Handy Fill Pouch	66200-32112	3 x 907 g	<div></div> <div></div> <div></div>
Pepper Black Coarse Grind	66200-91244	12 x 500 g	<div></div> <div></div> <div></div>
Pepper Black Coarse Grind	66200-03074	1 x 2.1 kg	<div></div> <div></div> <div></div>
Pepper Black Cracked	66200-91176	12 x 520 g	<div></div> <div></div> <div></div>
Pepper Black Coarse Cracked	66200-91161	12 x 530 g	<div></div> <div></div> <div></div>
Pepper Black Coarse Cracked	66200-03089	1 x 2.2 kg	<div></div> <div></div> <div></div>
Pepper Black Restaurant Grind	66200-91286	12 x 500 g	<div></div> <div></div> <div></div>
Pepper Black Whole	66200-91245	12 x 575 g	<div></div> <div></div> <div></div>
Pepper Black Whole	66200-03075	1 x 2.7 kg	<div></div> <div></div> <div></div>
Pepper Black Mix	66200-91250	12 x 580 g	<div></div> <div></div> <div></div>
Peppercorn Mélange	66200-91246	12 x 580 g	<div></div> <div></div> <div></div>
Peppercorns Pink	66200-91155	12 x 235 g	<div></div> <div></div> <div></div>
Pepper White Ground	66200-91288	12 x 600 g	<div></div> <div></div> <div></div>
Pepper White Ground	66200-03091	1 x 2.5 kg	<div></div> <div></div> <div></div>
Pepper White Mix	66200-91160	12 x 665 g	<div></div> <div></div> <div></div>
Pepper White Whole	66200-91182	12 x 630 g	<div></div> <div></div> <div></div>
Pickling Spice	66200-91249	12 x 475 g	<div></div> <div></div> <div></div>
Pickling Spice	66200-03077	1 x 2.1 kg	<div></div> <div></div> <div></div>
Piri Piri	66200-02109	6 x 700 g	<div></div> <div></div> <div></div>
Poppy Seed	66200-91290	12 x 640 g	<div></div> <div></div> <div></div>
Poppy Seed	66200-03078	1 x 2.9 kg	<div></div> <div></div> <div></div>
Poultry Seasoning	66200-91291	12 x 375 g	<div></div> <div></div> <div></div>
Pumpkin Pie Spice	66200-01506	1 x 2.13 kg	<div></div> <div></div> <div></div>

DESCRIPTION	UPC	SIZE	FEATURES
R			
Red Pepper, Crushed	66200-91287	12 x 350 g	<div></div> <div></div> <div></div>
Red Pepper, Crushed	66200-03065	1 x 1.6 kg	<div></div> <div></div> <div></div>
Roasted Garlic & Peppers	66200-91169	12 x 660 g	<div></div> <div></div> <div></div>
Rosemary Leaves	66200-91292	12 x 275 g	<div></div> <div></div> <div></div>
Rosemary Leaves	66200-03109	1 x 855 g	<div></div> <div></div> <div></div>
S			
Sage Ground	66200-91293	12 x 340 g	<div></div> <div></div> <div></div>
Sage Leaves	66200-91158	12 x 180 g	<div></div> <div></div> <div></div>
Savory Ground	66200-91294	12 x 400 g	<div></div> <div></div> <div></div>
Sea Salt, French Mediterranean	66200-91297	12 x 1.1 kg	<div></div> <div></div> <div></div>
Seasoned Salt – Club House	66200-91295	12 x 1.0 kg	<div></div> <div></div> <div></div>
Seasoned Salt – Club House	66200-03079	1 x 4.4 kg	<div></div> <div></div> <div></div>
Seasoning Salt – Hy's	62053-90015	12 x 1.0 kg	<div></div> <div></div> <div></div>
Seasoning Salt – Hy's	62053-90012	1 x 50 lb	<div></div> <div></div> <div></div>
Seasoning Salt No MSG Added	62053-90020	12 x 1.0 kg	<div></div> <div></div> <div></div>
Seasoning Salt No MSG Added	62053-90014	1 x 50 lb	<div></div> <div></div> <div></div>
Seasoned Salt – Lawry's	66200-01139	12 x 225 g	<div></div> <div></div> <div></div>
Seasoned Salt – Lawry's	66200-01147	12 x 450 g	<div></div> <div></div> <div></div>
Seasoned Salt – Lawry's	66200-01158	6 x 1.1 kg	<div></div> <div></div> <div></div>
Seasoned Salt – Lawry's	66200-01182	4 x 2.27 kg	<div></div> <div></div> <div></div>
Seasoned Salt – Lawry's	66200-01183	1 x 22.7 kg	<div></div> <div></div> <div></div>
Sesame Seed	66200-91296	12 x 575 g	<div></div> <div></div> <div></div>
Sesame Seed	66200-03080	1 x 2.8 kg	<div></div> <div></div> <div></div>
Smoky Cedar	66200-91257	12 x 700 g	<div></div> <div></div> <div></div>
Smouldering Smoked Applewood	66200-01309	12 x 780 g	<div></div> <div></div> <div></div>
Spicy Pepper Medley	66200-91251	12 x 740 g	<div></div> <div></div> <div></div>
Spicy Spaghetti Seasoning	66200-91255	12 x 405 g	<div></div> <div></div> <div></div>
Sriracha Lime Seasoning	66200-02110	6 x 760 g	<div></div> <div></div> <div></div>
Sugar Cinnamon	66200-91259	12 x 850 g	<div></div> <div></div> <div></div>
T			
Taco Seasoning	66200-91260	12 x 735 g	<div></div> <div></div> <div></div>
Tandoori Masala	66200-01044	12 x 503 g	<div></div> <div></div> <div></div>
Tarragon Leaves	66200-91299	12 x 125 g	<div></div> <div></div> <div></div>
Tex Mex	66200-91170	12 x 560 g	<div></div> <div></div> <div></div>
Thyme Ground	66200-91261	12 x 375 g	<div></div> <div></div> <div></div>
Thyme Leaves	66200-91270	12 x 175 g	<div></div> <div></div> <div></div>
Thyme Leaves	66200-03105	1 x 745 g	<div></div> <div></div> <div></div>
Turmeric Ground	66200-91263	12 x 454 g	<div></div> <div></div> <div></div>
V			
Vegetable Seasoning	66200-91252	12 x 625 g	<div></div> <div></div> <div></div>
W			
Wild Whiskey Smoked BBQ Seasoning	66200-01279	12 x 660 g	<div></div> <div></div> <div></div>

FLAVOUR PORTFOLIO: SPICES, HERBS, SEASONINGS, SAUCES AND CONDIMENTS

DESCRIPTION	UPC	SIZE	FEATURES
CLUB HOUSE EXTRACTS AND FOOD COLOUR PREPARATIONS			
Blue	66200-01324	12 x 455 mL	● ● ●
Green	66200-01331	12 x 455 mL	● ● ●
Red	66200-01332	12 x 455 mL	● ● ●
Yolkaline	66200-01334	12 x 455 mL	● ● ●
Almond, Pure	66200-01327	12 x 455 mL	● ● ●
Coconut, Imitation	66200-01326	12 x 455 mL	● ● ●
Lemon, Pure	66200-01328	12 x 455 mL	● ● ●
Maple, Imitation	66200-01329	12 x 455 mL	● ● ●
Vanilla, Artificial	66200-01333	12 x 455 mL	● ● ●
Vanilla, Artificial	66200-05084	4 x 4 L	● ● ●
Vanilla, Artificial Colourless	66200-01330	12 x 455 mL	● ● ●
Vanilla, Pure	66200-01325	12 x 455 mL	● ● ●

CLUB HOUSE GRINDERS			
Black Peppercorn	66200-00075	36 x 35 g	● ● ●
Italian Herbs	66200-00014	36 x 21 g	● ● ●
Peppercorn Medley	66200-00016	36 x 24 g	● ● ●
Sea Salt	66200-00070	36 x 60 g	● ● ●

CLUB HOUSE NO SALT ADDED			
Garlic & Herb	66200-91538	12 x 566 g	● ● ●
Chicken Seasoning	66200-91254	12 x 520 g	● ● ●
Steak Spice	66200-91253	12 x 570 g	● ● ●

LAWRY'S WINGS SEASONINGS			
Buffalo	66200-01755	6 x 620 g	● ● ●
Lemon Pepper	66200-01797	6 x 650 g	● ● ●
Mango Habanero	66200-01794	6 x 650 g	● ● ●
Maple Bacon	66200-01795	6 x 700 g	● ● ●
Sriracha	66200-01796	6 x 600 g	● ● ●

THAI KITCHEN			
Coconut Milk Premium	37628-01150	12 x 400 mL	● ● ●
Green Curry Paste	37628-01120	4 x 992 g	● ● ●
Red Curry Paste	37628-01121	4 x 992 g	● ● ●

FRANKS REDHOT®			
Buffalo Sandwich Sauce	41500-74883	2 x 3.78 L	● ● ●
	56200-78067	12 x 354 mL	● ● ●
Buffalo Wings Sauce	56200-81879	12 x 680 mL	● ● ●
	56200-89545	2 x 3.78 L	● ● ●
Chile 'n Lime Sauce	56200-77378	12 x 354 mL	● ● ●
	56200-95123	200 x 6.8 mL packet	● ● ●
Original Cayenne Pepper Sauce	56200-80501	24 x 148 mL	● ● ●
	56200-80502	12 x 354 mL	● ● ●
	56200-80506	12 x 680 mL	● ● ●
	41500-74746	4 x 3.78 L plastic	● ● ●
Rajili™ Sweet Ginger Hot Sauce	56200-89711	12 x 354 mL	● ● ●
	56200-91272	4 x 1.89 L	● ● ●
Seasoning (dry)	66200-02108	36 x 132 g	● ● ●
Slammin' Sriracha® Chili Sauce	56200-89710	12 x 354 mL	● ● ●
	56200-91273	4 x 1.89 L	● ● ●
Stingin' Honey Garlic™ Sauce	56200-94201	12 x 354 mL	● ● ●
	56200-92824	2 x 3.78 L	● ● ●
Sweet Chili® Sauce	56200-83923	12 x 354 mL	● ● ●
	56200-84250	4 x 1.89 L	● ● ●
XTRA Hot Cayenne Pepper Sauce	56200-78068	12 x 354 mL	● ● ●
	56200-89544	2 x 3.78 L	● ● ●

FRENCH'S®			
CRISPY FRIED VEGETABLES			
Crispy Jalapeños	56200-96362	6 x 567 g	● ● ●
French Fried Onions	56200-83982	6 x 680 g	● ● ●
KETCHUP			
	56200-96535	500 x 8 mL packet	● ● ●
	56200-96188	1500 x 8 mL packet	● ● ●
	56200-95761	30 x 375 mL	● ● ●
Classic Tomato Ketchup	56200-95121	12 x 500 mL	● ● ●
	56200-92645	12 x 750 mL	● ● ●
	56200-92646	12 x 1 L	● ● ●
	Coming Soon!	4 x 2.9 L	● ● ●
	56200-96574	2 x 6 L pouch	● ● ●
Low Sodium Tomato Ketchup	56200-01013	12 x 750 mL	● ● ●
No Sugar Tomato Ketchup	56200-01012	12 x 750 mL	● ● ●
MUSTARD			
Bold 'n Spicy Deli Mustard	56200-76226	12 x 325 mL	● ● ●
	56200-96536	500 x 6.8 mL packet	● ● ●
	56200-76114	12 x 325 mL	● ● ●
	56200-76217	16 x 400 mL	● ● ●
	56200-76216	12 x 225 mL	● ● ●
Classic Yellow® Mustard	56200-77576	12 x 500 mL	● ● ●
	56200-82855	12 x 550 mL	● ● ●
	56200-82658	12 x 830 mL	● ● ●
	56200-82186	2 x 2.9 L	● ● ●
	41500-81848	2 x 5.67 L pouch	● ● ●
Classic Yellow® Spicy Mustard	56200-93304	12 x 400 mL	● ● ●
Classic Yellow® Sweet Mustard	56200-93303	12 x 400 mL	● ● ●
	56200-76227	12 x 325 mL	● ● ●
Dijon Mustard	56200-77575	12 x 500 mL	● ● ●
	56200-82300	2 x 2.9 L	● ● ●
Honey Dijon Mustard	56200-81044	12 x 325 mL	● ● ●
Honey Mustard	56200-76228	12 x 325 mL	● ● ●
Stone Ground Dijon Mustard	56200-99339	12 x 325 mL	● ● ●
Sweet Onion Mustard	56200-76229	12 x 325 mL	● ● ●
WORCESTERSHIRE			
	56200-93161	12 x 295 mL	● ● ●
Worcestershire Sauce	41500-05363	2 x 3.78 L	● ● ●

CATTLEMEN'S® BBQ SAUCES AND BASES			
Carolina Tangy Gold™ BBQ Sauce	41500-74152	2 x 3.78 L	● ● ●
Chipotle BBQ Sauce	Coming Soon!	2 x 3.78 L	● ● ●
Kansas City Classic™ BBQ Sauce	41500-75465	2 x 3.78 L	● ● ●
Kentucky Bourbon BBQ Sauce	Coming Soon!	2 x 3.78 L	● ● ●
Memphis Sweet BBQ Sauce	56200-84183	2 x 3.78 L	● ● ●
Mississippi Honey BBQ Sauce	56200-84525	2 x 3.78 L	● ● ●
St. Louis Style Original BBQ Sauce	41500-75464	2 x 3.78 L	● ● ●
	41500-83329	1 x 18.9 L pail	● ● ●
Texas Smoky BBQ Sauce	41500-75463	2 x 3.78 L	● ● ●

● Kosher ● Gluten Free ● Non-GMO



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