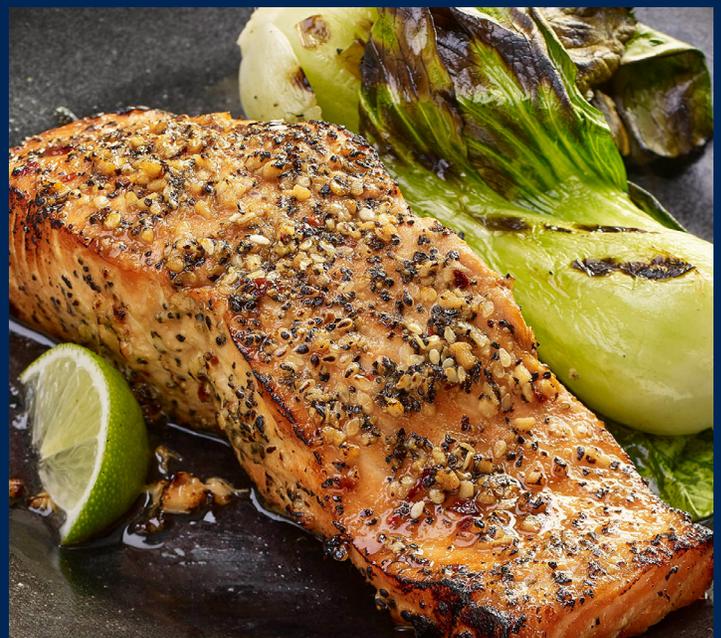




Category and Culinary Support 2026

Let's Flavour Together.





Let's Flavour Together.

For 135 years, McCormick® has been devoted to delivering the highest quality spices, herbs, seasonings, sauces, and condiments to the professional chef. With rising food costs, labour shortages, and supply challenges, we know you're navigating through new everyday challenges like simplifying menus, reduced inventory, and increasing cheque averages. As you continue to tackle these obstacles, McCormick® is dedicated to helping you win in the current foodservice landscape by providing quality, brand-name products.

McCormick® ensures that quality and consistency back up the brand names that your patrons recognize and trust. With solutions across every flavour category, it's time to get inspired with McCormick®.

Think of us as an extension of your culinary team. From takeout solutions to mouthwatering and on-trend recipe ideas, we're here to help you adapt, grow, and succeed in this new era of foodservice. **Let's Flavour Together.**



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A Robust Portfolio of Flavours for Every Dish.

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



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.



As Canada's favourite honey,³ 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.



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.



French's is the #1 mustard in the World.⁴ We believe that great-tasting products begin with quality ingredients and a commitment to excellence. With the classic flavours of French's® Ketchup & Mustard, French's has all your kitchen covered.



As the #1 Mexican Hot Sauce in the World,¹ every bottle of Cholula® is a celebration of great food, flavour, and our Mexican roots. Cholula® was inspired by generations-old recipes originally prepared for the famed Jose Cuervo family, by beloved cook & 'abuelita' figure, known affectionately as "La Chila."



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!



Frank's RedHot® is the #1 Hot Sauce in the World.² Our proprietary processing allows for consistency bottle after bottle, year after year, delivering *The Perfect Blend of Flavour and Heat™*.



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.



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



Designed for professionals, our line of regional sauces and rubs holds up to the heat and demands of the toughest kitchens and harshest critics, easily delivering signature BBQ flavours.

¹ Euromonitor International Limited; based on custom research conducted September 2025 for value sales in 2024 through all retail channels. Mexican hot sauce defined as spicy table sauce/condiment that are manufactured in Mexico. ² Euromonitor International Limited; based on custom research conducted September 2025 for volume sales (ounces/ml) in 2024 through all retail channels. Hot sauce defined as spicy table sauce/condiment made from chilies and excludes chili paste, chili oil and dried chili powder/flakes. ³ McCormick® Canada calculation based on MarketTrack database for the Honey category for 52 weeks ending November 22, 2025, time period. Copyright © 2025, Nielsen Consumer LLC. ⁴ Euromonitor International Limited; Cooking Ingredients and Meals 2025ed, Mustard retail value sales, World, 2024 data.

Purpose-led Performance

Securing the Future of Flavour

McCormick® has a proud, award-winning legacy of Purpose-led Performance (PLP) — our unwavering commitment to delivering top-tier financial performance while securing the future of flavour.

PLP is more than a commitment, it is how we lead with integrity and focus on impact that matters — not just for today, but for generations to come.



Our Purpose-led Performance Strategic Framework

Advance Climate Resilience

We are committed to a climate transition to Net Zero by 2050 as we adhere to science-based targets. We are embedding sustainable practices across our value chain, including reducing our carbon emissions applying the latest external guidance, incorporating renewable electricity in our operations, and deforestation and conversion free in key supply chains.



FOCUS AREAS

- Near term science-based targets (Scope 1&2 and Scope 3)
- Net Zero by 2050
- Reduce landfill waste through responsible disposal and recycling

Empower Farms & Farmers

We are dedicated to building a more regenerative and resilient food system by strengthening our agricultural ecosystems, enhancing farmers' livelihoods, and supporting the sustainable sourcing of key ingredients.



FOCUS AREAS

- Sustainable sourcing of key ingredients
- Farmer resilience in prioritized supply chains
- Regenerative agriculture practices to future proof supply

Enable Healthy & Sustainable Choices

We strive to deliver flavour that delights consumers and enables their desired health and sustainable outcomes. We are reducing our use of virgin plastics and incorporating sustainable design practices to advance a circular economy.



FOCUS AREAS

- Healthy and sustainable offerings
- Research on the health benefits of herbs and spices
- Circular packaging design

Learn more about our sustainable initiatives



Experience the Future of Flavour

Established in 2000, the Flavour Forecast is our annual trend report exploring what's shaping the future of flavour globally. It has defined flavours and influenced trends over the years, influencing the way millions of consumers, chefs, and food professionals prepare and enjoy food worldwide.



Forecasted Flavours Driving Innovation



2003

Chipotle

+2,997%

Global food and drink launches*



2010

Pumpkin Pie Spice

+2,167%

Mentions of pumpkin spice, making it one of the fastest-growing terms of the season**



2012

Korean BBQ

+3,866%

Global food and drink launches***



2021

Ube

+222%

Menu appearances over the past four years****



**Our 2026 Flavour of the Year:
 Black Currant**

* Innova Market Research, Global, all food & drink launch types, 2003-2024

** Datassential, Social Listening Quarterly, Q3 2025

*** Innova Market Research, Global, all food & drink launch types, 2012-2024

**** Datassential, 2026 Trends Preview

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Scan to discover our latest Flavour Forecast Report and to learn more about our history of forecasting flavours

Spices, Herbs, and Seasonings

We know balancing cost, efficiency, and quality is the key to success in your back of house, and that's where our premium spices, herbs, and seasonings shine. Thanks to their extended shelf life and consistent quality, our spices offer convenience and value. Our products bring potent aroma and flavour, giving you the power to create standout dishes that keep your patrons coming back for more!



The Club House[®] 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 135 years of expertise.



Powerful Flavours for Your Dishes

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



Everything Bagel Seasoning



Featured Products

Club House® Black Pepper

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

Club House® Smoked Paprika

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

Club House® Lemon & Pepper Seasoning

A blend of lemon peel and ground black pepper. A fresh twist of citrus and pepper for almost any dish.

Club House® Cajun Seasoning

A robust and full-bodied seasoning that combines the essentials of Cajun cookery — onions, bell peppers and celery, along with chiles, pepper, garlic and a variety of herbs.

Club House® 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.

Club House® Italiano Seasoning

A special blend of traditional Italian spices, garlic, onions and peppers for classic Italian flavour.

Club House® Salt and Pepper Grinders

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

NEW! Club House® Everything Bagel Seasoning

A classic blend of garlic, poppy seed, salt, onion, and sesame seed, this savoury mix does well on just about...everything!

NEW! Club House® Crushed Jalapeño Pepper

Add a bold, distinctive flavour and moderate heat to dishes from chili, tacos and nachos to guacamole and pizza.

NEW! Club House® Crushed Thai Style Chili Flakes

Delivers long-lasting heat and fruity, earthy undertones to effortlessly elevate soups, sauces, curries, noodles and stir-fries.

For more on-trend recipes featuring Club House® products, visit ClubHouseForChefs.ca/en-ca/Products/Club-House.

Find the full portfolio of Club House® products on pages 28-31.

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Fire up Your Menu

Club House® La Grille® on-trend seasoning blends deliver mouthwatering flavour and eye-catching visual appeal to any menu – with or without the grill. Try them in marinades, as recipe ingredients, or simply sprinkle them onto any dish before serving for bold flavours your customers crave.



Grilled Pork Chops with Corn Cobs



Featured Products

Club House® La Grille® Brown Sugar Bourbon Flavoured Seasoning

Club House® La Grille® Brown Sugar Bourbon Flavoured Seasoning, a distinctive blend of brown sugar, bourbon flavour, red pepper, garlic, onion and salt that is perfect for pork, seafood, chicken and steak.

Club House® La Grille® Vegetable Seasoning

This premium blend of spices, herbs and vegetables enhances the delicious flavour of vegetables and vegetable dishes.

Club House® La Grille® Cracked Black Pepper & Garlic with Sea Salt Seasoning

Bring grilling back to basics with Club House® La Grille® Cracked Black Pepper & Garlic with Sea Salt Seasoning. Unlike grilling seasonings that mask the flavour of the meat, our seasoning respects the meat, allowing the flavour to stand out.

Club House® La Grille® Montreal Steak Spice Seasoning

The original, iconic Club House® La Grille® flavour. A robust blend of coarsely ground peppers, garlic, and spices that create a bold, savoury flavour.



Grilled Pineapple Kabobs

For more on-trend recipes featuring Club House® La Grille® products, visit ClubHouseForChefs.ca/en-ca/Products/Club-House-La-Grille. Find the full portfolio of Club House® products on pages 28-31.



Flavours That Excite

Lawry's® provides restaurant-proven flavour featuring a high-quality selection of unique seasoning blends sure to inspire. Our portfolio delivers the flavour, versatility, and convenience for a wide variety of menu needs.



Lawry's Fajitas



Featured Products

Lawry's® Seasoned Salt

Lawry's® Seasoned Salt was originally created in 1938 at the world famous LAWRY'S The Prime Rib Restaurant in Beverly Hills. Our unique seasoning is made with salt, spices and herbs and adds distinct flavour to any dish.

Lawry's® Lemon Pepper Seasoning

Lemon Pepper, a zesty seasoning with hearty, coarse ground pepper and real lemon peel that imparts a fresh bold taste.

Lawry's® Cajun Seasoning

Cajun Seasoning is a bold and sassy seasoning with paprika, red pepper, garlic, onion and herbs that gives you flavour reminiscent of Louisiana cooking.



Lawry's® Zesty Lemon Pepper Wings

Chef's Tip

For a spicy twist add **Lawry's® Cajun Seasoning** to your classic bar or trail mix recipe.

For more on-trend recipes featuring Lawry's® products, visit ClubHouseForChefs.ca/en-ca/Products/Lawrys.

Find the full portfolio of Club House for Chefs products on pages 28-32.

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Seafood Starts Here

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 and shaking it on salads, chicken wings, fries, and more!



OLD BAY® Classic Crab Cakes

Featured Product

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.

Same Iconic Taste for Over 85 Years!



Spice up your Seafood Menu with OLD BAY® Seasoning



OLD BAY®—great on seafood and great on everything else! See how:



For more on-trend recipes featuring OLD BAY® products, visit ClubHouseForChefs.ca/en-ca/Products/Old-Bay. Find the full portfolio of Club House® for Chefs products on page 28-32.

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The Taste of Thai

The flavours of Asia are today's kitchen essentials. Thai Kitchen® brings the aromatic essences, exotic flavours and abundant textures of Thai cuisine to any menu—all with the high-quality authenticity you expect from McCormick®.



Thai Coconut Chicken Soup



Featured Products

Thai Kitchen® Coconut Milk

High quality coconut milk with just three ingredients—the way it should be.

Thai Kitchen® Green Curry Paste

Exotic, authentic Thai taste made with hot green chiles infused with lemongrass, galangal (Thai ginger) and lime peel.

Thai Kitchen® Red Curry Paste

Aromatic and balanced, made with red chiles, garlic, ginger and a touch of earthy galangal (Thai ginger).



Easy Red Curry Hummus



For more on-trend recipes featuring Thai Kitchen® products, visit ClubHouseForChefs.ca/en-ca/Products/Thai-Kitchen. Find the full portfolio of Thai Kitchen® products on page 32.

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Cattlemen's® BBQ Rubs

For more than 50 years, Cattlemen's® has set the standard for quality and performance with legendary taste and a formula built exclusively for foodservice professionals.

Our BBQ Rubs deliver to the needs of foodservice: performance in the kitchen and performance on the plate. The ready-to-use format is ideal for low 'n slow cooking. The BBQ Rubs are perfect for blending with Cattlemen's® BBQ sauces to create your own signature sauce. It's all part of our commitment to delivering real ingredients, great taste and end-to-end solutions.



Cattlemen's® Cowboy Chophouse Wedge Salad



Texas Crutch-Style Brisket

Featured Products

Cattlemen's® Texas Longhorn Rub

A savoury gourmet blend of onions, garlic, red bell peppers and seasoned salt. Perfect for seasoning any cut of pork, chicken or seafood. The finer grind is great for low 'n slow cooking.

Cattlemen's® Cowboy Rub

This bold mix of molasses, coffee and real sea salt adds layers of flavour. Great for brisket, chicken or pork. The fine grind is ideal for low 'n slow cooking.

Cattlemen's® Smokehouse Rub

A peppery blend of real sea salt, garlic and smoked paprika. Perfectly suited for beef, pork or grilled veggies. The coarse grind is great for open flame cooking.

The Rubs revolution has begun!
Learn more:



Performance for Foodservice

Cattlemen's® BBQ Rubs are developed for the professional kitchen, with superior ingredients to layer bold flavour, so you and your team can have a consistent premium signature touch across your menu.

For more on-trend recipes featuring Cattlemen's® products, visit ClubHouseForChefs.ca/en-ca/Products/Cattlemens.

Find the full portfolio of Cattlemen's® products on page 32.



Built for Foodservice

The world-class flavour standards and performance of Cattleman's® BBQ Sauce is unmatched. Our family of signature regional BBQ sauces is designed with a thick tomato base for ultimate slatherability that will cling to any protein without breaking under high temps — saving you time on the back end. They're ready to flavour your menu as-is with from-scratch flavour and are perfect to layer with Cattleman's® Rubs.



Asian-Inspired BBQ Chicken Pizza



Featured Products

Cattleman'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.

Cattleman'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.

Cattleman's® Memphis Sweet BBQ Sauce

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

Cattleman'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.

Cattleman'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.

Cattleman's® Texas Smoky Base BBQ Sauce

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

Cattleman's® Mississippi Honey BBQ Sauce

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

For more on-trend recipes featuring Cattleman's® products, visit ClubHouseForChefs.ca/en-ca/Products/Cattlemans. Find the full portfolio of Cattleman's® products on page 32.

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Sauces & Condiments



People are more flavour-curious than ever, seeking bold, next-level sauces, dips, drizzles, and spreads. No matter your needs in the front and back of house, McCormick® has the sauces and condiments you need to elevate your flavour game.



Hot Sauce

With flavour profiles ranging from spicy and smoky to mild and sweet, McCormick® is the #1 Hot Sauce Company in the World^{1,2} and is home to the hot sauce brands your patrons love and ask for by name.

Barbecue Sauce

When it comes to sauce, BBQ is a fan favourite. In fact, 83% of consumers like or love BBQ sauce.⁵ Bring bold, regional, and high-quality BBQ flavours to your menu with the unbeatable lineups of Cattleman's® and French's® BBQ sauces.

Ketchup & Mustard

French's® has the winning formulas for ketchup and mustard. Bring bold French's® flavour to your operation — perfect for tabletop customization or as a signature ingredient.



Cholula® Cucumber & Pineapple Shrimp Tacos



Cattleman's® BBQ Chicken Pizza



French's® Italian-American Meat Sub

Source: ¹ Euromonitor International Limited; based on custom research conducted September 2025 for value sales in 2024 through all retail channels. Mexican hot sauce defined as spicy table sauce/condiment that are manufactured in Mexico. ² Euromonitor International Limited; based on custom research conducted September 2025 for volume sales (ounces/ml) in 2024 through all retail channels. Hot sauce defined as spicy table sauce/condiment made from chilies and excludes chili paste, chili oil and dried chili powder/flakes. ⁵ Datassential Consumer Preferences, Sept 2024.



Uncap Real Flavour

As the #1 Mexican Hot Sauce in the World,¹ every bottle of Cholula® is a celebration of great food, flavour, and our Mexican roots. Cholula® has been made in Mexico since its inception, 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 native arbol and piquin peppers with an array of regional spices.



Cholula® Smoky Chipotle Carnitas



Featured Products

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 piquin peppers and a blend of signature spices.

Cholula® Green Pepper Hot Sauce

Cholula® Green Pepper Hot Sauce brings a zesty burst of jalapeño and poblano peppers to our signature spices.

Cholula® Chipotle Hot Sauce

For a deep smoky flavour, uncap our Cholula® Chipotle Hot Sauce. The smoothness of rich chipotle peppers are paired with our arbol and piquin peppers and an infusion of our signature spices.

Cholula® Chili Lime Hot Sauce

Cholula® Chili Lime Hot Sauce does it all. The delightful essence of lime is paired with our arbol and piquin peppers.

Cholula® Chili Garlic Hot Sauce

If you are a fan of garlic, you have to try our Cholula® Chili Garlic Hot Sauce.

Find the full portfolio of Cholula® products on page 31.

Source: ¹ Euromonitor International Limited; based on custom research conducted September 2025 for value sales in 2024 through all retail channels. Mexican hot sauce defined as spicy table sauce/condiment that are manufactured in Mexico.

*Reg. TM Spicy Liquid, LLC. Used under licence.

Cholula® Sweet Habanero Hot Sauce

Cholula® Sweet Habanero features a perfect balance of pineapple and habanero peppers for an unexpected kick of sweet heat.



Cholula® Steak & Egg Breakfast Burrito

To explore more on-trend recipes featuring Cholula® products, visit ClubHouseForChefs.ca/en-ca/Products/Cholula.

Bring superior quality to your tables with Cholula® for front and back of house. See how:





FRANK UP YOUR MENU!

Patrons put that 🌶️ on everything—and for good reason. Frank's RedHot® is the #1 Hot Sauce in the World². With a proprietary fermentation process that results in *The Perfect Blend of Flavour and Heat*™ consistently time after time, Frank's RedHot® brings unmistakable heat to almost any dish.



FEATURED HOT SAUCES

Frank's RedHot® Original Cayenne Pepper Sauce 🌶️🌶️🌶️

Delivers *The Perfect Blend of Flavour and Heat*™ with versatility for your entire menu. Made with 5 simple ingredients and available in packaging formats for your back of house, tabletop, and takeout operation.

Frank's RedHot® Original Always Red Bottle 🌶️🌶️🌶️

Keep your Frank's RedHot® bottle looking fresh while reducing the environmental impact. The new 354 mL Always Red Bottle is made from 100% recycled plastic.

Frank's RedHot® Xtra Hot Cayenne Pepper Sauce 🌶️🌶️🌶️🌶️

Four times the heat of Original RedHot®, it's made with a savoury, extra hot blend of aged cayenne peppers for a heat you can feel and a taste you'll love.

Frank's RedHot® Buffalo Sandwich Sauce 🌶️🌶️🌶️

A thicker Buffalo sauce, ideal for sandwiches, burgers and wraps. Doubles as the perfect dipping sauce.

ALWAYS!
RED BOTTLE



Smoky Honey Buffalo Brussel Sprouts

For more on-trend recipes featuring Frank's RedHot® products, visit ClubHouseForChefs.ca/en-ca/Products/Franks.

Your menu's good. Make it saucier.
Check out RedHot® recipe ideas:



Find the full portfolio of Frank's RedHot® products on page 31.

FRANK'S
RedHot[®]

IF IT'S NOT
FRANK'S
IT'S NOT
BUFFALO

Keep that 🌶️ on hand—boring food doesn't stand a chance with Frank's RedHot[®]. Available in a wide variety of flavours, Frank's RedHot[®] can help expand your menu with unique, spicy flavour profiles to please guests with different taste preferences. It's great on everything from sandwiches, appetizers and pizzas to burgers and fries—and of course, wings.



Frank's RedHot[®] Nashville BBQ Pulled Pork Nachos



WINGS SAUCES

Frank's RedHot[®] Mild Wings Sauce 🌶️🌶️🌶️

For chicken wing fans who prefer their Buffalo wings to be on the milder side, Frank's RedHot[®] Mild Wings Hot Sauce is for you. It has all the tangy flavour and spices of our original wings sauce without the heat.

Frank's RedHot[®] Original Buffalo Wings Sauce 🌶️🌶️🌶️

Blends rich, buttery flavour with the signature Frank's RedHot[®] Original Cayenne Pepper Sauce. Saves on labour—simply toss and serve for authentic Buffalo wings.

Frank's RedHot[®] Stingin' Honey Garlic[™] Wings Sauce 🌶️🌶️🌶️

Classic honey garlic flavour kicked up a notch with the kind of heat only Frank's RedHot[®] can deliver. A sweet heat addition to wings and ribs.

Frank's RedHot[®] Mango Habanero Wings Sauce 🌶️🌶️🌶️

Sweet mango and fiery red habanero purée unite to create the perfect balance of sweet heat. Great on wings, tacos, and more.

DIPPING SAUCES & MORE!

Frank's RedHot[®] Sriracha Chili Sauce 🌶️🌶️🌶️

The popular flavour of Sriracha with the perfect blend of chili and jalapeño peppers.

Frank's RedHot[®] Sweet Chili[®] Sauce 🌶️🌶️🌶️

An authentic Thai sauce made with fresh chiles. This zesty fusion sauce is a slightly sweet, full-bodied alternative to traditional hot sauces.

Frank's RedHot[®] Sweet & Spicy Ginger Sauce 🌶️🌶️🌶️

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[®] Nashville Hot Seasoning 🌶️🌶️🌶️

Perfect for dousing chicken wings with that party-ready, red-hot, extra hot sauce heat, with a touch of sweet.

Frank's RedHot[®] Original Seasoning 🌶️🌶️🌶️

Brings *The Perfect Blend of Flavour and Heat[™]* to menu items you'd prefer not to be saucy.

For more on-trend recipes featuring Frank's RedHot[®] products, visit ClubHouseForChefs.ca/en-ca/Products/Franks.

Find the full portfolio of Frank's RedHot[®] products on page 31.



Mustard

We believe that great-tasting products begin with quality ingredients and a commitment to excellence. French's® is the Gold standard category leader in mustard for over 100 years. We have your product lineup for all your back and front of house mustard needs.



French's® Sriracha Mustard Hot Dog



French's® Classic Yellow® Mustard

French's® is made with #1 grade Canadian mustard seeds for unmatched tangy, creamy, mustard flavour.

French's® Dijon Mustard

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



Featured Products

Tabletop Formats

Allow your guests to squeeze their favourite mustard on to their favourite foods, reducing labour and the need for waitstaff to retrieve condiments.

Single Serve Packet

The 6.8 mL classic yellow mustard packet is the perfect single-serve size that's a great accompaniment to delivery and take-out orders.

Large Formats

To meet a wide range of needs, French's® Classic Yellow and Dijon mustards are available in 2.9 L formats. Great for dispensers, Classic Yellow mustard is also available in a 5.67 L pouch and 11.5 L Volpak formats.



Easy Egg Salad

To explore on-trend recipes featuring French's® products, visit ClubHouseForChefs.ca/en-ca/Products/Frenchs

Bring menus to life with French's® Mustard. See how:





Ketchup

Restaurants all over Canada are turning menus and meals into memorable moments for patrons with French's® Tomato Ketchup — made with farm-grown tomatoes, free from preservatives, artificial flavours & colours and gluten. Expand your menu with homegrown tomato ketchup flavour that will excite your guests, drive sales, and ultimately increase profits.



French's® Ketchup Meatloaf Bombs

French's® Tomato Ketchup

Complement your menu items with Canadian-made ketchup that's second to none. Sweet and tangy tomato flavours with rich, thick consistency. Classic taste for topping burgers, dipping fries, and multiple menu applications.

Discover the Difference

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



Featured Products

Tabletop Formats

Available in a range of sizes, there is the perfect French's® Ketchup tabletop solution for your operation. Allow your guests to add their desired amount of ketchup to any meal.



Parmesan Rosemary Sweet Potato Fries

Single Serve Packet

The 8 mL ketchup packet is the perfect single-serve size that's a great accompaniment to delivery and take-out orders.

Large Formats

Great for high volume settings or self-serve settings, French's® Tomato Ketchup is available in large formats: 2.84 L dispenser, 6 L pouch, 11.5 L Volpak.

To explore on-trend recipes featuring French's® products, visit ClubHouseForChefs.ca/en-ca/Products/Frenchs

Bring superior quality to your tables with this condiment for front and back of house. See how:



Find the full portfolio of French's® products on page 32.

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Condiments and Toppers

Does your menu need a little oomph? With French's® Crispy Fried Onions and Worcestershire Sauce you can add bold flavour and craveable texture to both traditional dishes and new applications. And with a name like French's®, you're guaranteed consistent, high-quality flavour dish after dish.



Savoury Stuffed Mushrooms



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.



Stuffed Peppers



French's® Worcestershire Sauce

Molasses, anchovies and signature spices deliver a bold, tangy flavour and high-quality consistency. The 3.78 L plastic jug is recipe-ready for back of house.



Worcestershire Demi-Glaze Mushroom Burger

For more on-trend recipes featuring French's® products, visit ClubHouseForChefs.ca/en-ca/Products/Frenchs.

Find the full portfolio of French's® products on page 32.



Canada's Favourite Honey³

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.



Red Curry Glazed Roast Pork



True Source Certified

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



Featured Product

Billy Bee® Liquid White Honey

Honey is a sweet food made by bees using nectar from flowers. Since it is pure, it has no other ingredients added and is more nutritious than refined sugar.



Dark Chocolate & Cranberry Amaranth Bars

100% Canadian Pure and Natural

For more on-trend recipes featuring Billy Bee products, visit ClubHouseForChefs.ca/en-ca/Products/Billy-Bee.

Find the full portfolio of Billy Bee products on page 32.

Source: ³McCormick® Canada calculation based on MarketTrack database for the Honey category for 52 weeks ending November 22, 2025, time period. Copyright © 2025, Nielsen Consumer LLC.
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Condiment Equipment and Takeout Solutions

Condiments are the ultimate way to please patrons. Serve the brands your patrons trust and love, while maintaining better portion control and sanitation measures. Explore our product and equipment solutions for your on-and-off premises offerings.



French's® Ketchup Condiment Dispenser



Featured Products

Condiment Dispensers

- Different dispensing settings help reduce waste
- Closed system increases product safety in the front and back-of-house
- Stainless steel equipment is easy to take apart and dishwasher safe

Wall Mounts

- Save space in the back-of-house and are easy to clean
- Reduce waste and maintain freshness with precise portion control
- Made of durable polypropylene plastic

Portion Control Options

- Available in a variety of flavours from the brands your patrons love
- Reduce chances of contamination in the front and back-of-house
- Eliminate the need for takeout portion cups

Jugs and Pumps

- Prevent spills and minimize drips in the front and back-of-house
- Controlled portioning with 29 mL dispensed for each full pump
- Sturdy, dependable and easy to clean

Tabletop Solutions

Today more than ever, patrons appreciate the ability to craft their perfect bite. Top every table with the flavours your patrons crave from the brands they love and trust.



French's® Tomato Ketchup

- Made with 100% Canadian farm-grown tomatoes
- Prepared and packaged in Canada
- Red 375 mL and 500 mL bottle offerings
- No-mess cap for clean and accurate dispensing
- Allow your guests to add their desired amount of ketchup to any meal

French's® Classic Yellow® Mustard

- #1 Mustard in the World⁴
- Made with #1 grade Canadian mustard seeds
- Allow your guests to squeeze their favourite mustard on to their favourite foods



Frank's RedHot® Original Cayenne Pepper Sauce

- #1 Hot Sauce in the World²
- Frank's RedHot® Original Always Red Bottle 354 mL
- Keep your Frank's RedHot® bottle looking fresh while reducing the environmental impact
- Bottle made from 100% recycled plastic
- Mitigates concerns with breakage



Club House® Sea Salt and Black Peppercorn Grinders

- Attractive, disposable glass bottle
- Eliminates the labour to refill
- Adjustable grinder brings out the full flavour at the table



Cholula® Hot Sauce

- #1 Mexican Hot Sauce in the World¹
- Balanced Authentic Mexican Flavour and Heat from a 100 year old family recipe
- Unique and high-quality ingredients made to boost dishes, never overpower
- Premium, distinctive packaging patrons ask for by name

87% of Canadians look to order food sourced from local farmers or made in Canada. Bring great Canadian flavour to your tabletop with French's® Ketchup and Mustard!
Restaurants Canada

Contact your McCormick® Sales Representative for Tabletop Solutions

¹ Euromonitor International Limited; based on custom research conducted September 2025 for value sales in 2024 through all retail channels. Mexican hot sauce defined as spicy table sauce/condiment that are manufactured in Mexico. ² Euromonitor International Limited; based on custom research conducted September 2025 for volume sales (ounces/ml) in 2024 through all retail channels. Hot sauce defined as spicy table sauce/condiment made from chilies and excludes chili paste, chili oil and dried chili powder/flakes. ⁴ Euromonitor International Limited; Cooking Ingredients and Meals 2025ed, Mustard retail value sales, World, 2024 data.

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Speed-Scratch Sauces and Seasonings

Dial-up your menu with these easy sauce and seasoning combos! Create new signature sauces and flavours with our quick two-ingredient mashups, featuring condiments and seasonings you already have in your back-of-house.



Mango Hab Ranch Dip

Frank's RedHot® Mango Habanero + ranch dressing



1-2 tbsp

1/2 cup

Perfect for dipping veggies and wings or drizzling on tacos and quesadillas.

OLD BAY® Carolina Gold Sauce

Cattlemen's® Carolina Tangy Gold™ + OLD BAY® Seasoning



1 cup

1 Tbsp

This great brush-on finish is perfect for ribs, grilled salmon, or shrimp.

Nashville Hot Honey BBQ Sauce

Cattlemen's® Mississippi Honey BBQ Sauce + Frank's RedHot® Nashville Seasoning



1 cup

1 Tbsp

This combination of sweet and hot is perfect for a grilled chicken sandwich.

Cajun Mustard Spread

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



1 tsp

1 cup

Use as a sandwich spread, salad dressing, or dip for wings and fried apps.

Everything Bagel Glaze

Club House® Everything Bagel Seasoning + honey



2 tsp

1 cup

It's great as a dip or sandwich spread.

Carolina Gold Dip

Cattlemen's® Carolina Tangy Gold™ + sour cream



1 cup

1 cup

Easy to make and sure to please guests.

81%

of operators say that having the right sauces, condiments, and dressings is essential to creating craveable dishes their customers love.

Datassential SNAP! Keynote, Sauces, Condiments, & Dressings, August 2022



We've got more where this came from.

Wings Are King

Nearly everyone knows and loves chicken wings — 97% of people are familiar with them, and 9 out of 10 have tried them.* That makes wings one of the most popular menu items out there. From mild to wild or dry to wet, there's endless room to keep guests excited and coming back for more.



Frank's RedHot® Mild Chicken Wings

Toss crispy fried (baked, broiled or grilled!) chicken wings in Frank's RedHot® Mild Wing Sauce.



Sinigang Chicken Wings

Calamansi and lemongrass help to create this vibrantly aromatic take on chicken wings, inspired by Filipino Sinigang soup.



Spicy Tangy Carolina BBQ Wings

Combine Cattlemen's® Carolina Tangy Gold™ BBQ Sauce with Frank's RedHot® Original Cayenne Pepper Sauce to create wings that are bold, sweet, and tangy!



Nashville Hot Wings

Crispy, smokin' hot fried wings are tossed in a spicy oil seasoned with Frank's RedHot® Nashville Hot Seasoning.



Bourbon BBQ Wings

Dripping with oaky bourbon and syrupy-sweet molasses flavour, these irresistible BBQ wings keep patrons coming back for more.



Grilled BBQ Sriracha Chicken Wings

A Frank's RedHot® Sriracha Chili Sauce marinated wing, grilled and basted with Cattlemen's® Kansas City Classic BBQ Sauce.

Want more? Of course you do. Just scan.



*Datassential 2025

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Get the (Pizza) Party Started

Pizza is one of the most-loved foods and the perfect way to introduce new flavours on your menu in an approachable format. Take traditional pies to new places and explore unique flavours with these dishes.



Pumpkin Cacio e Pepe Pizza

Garlic and black pepper infused béchamel, Pecorino Romano, mozzarella, pumpkin puree, and roasted butternut squash come together for a fall-inspired, cacio e pepe take on pizza.



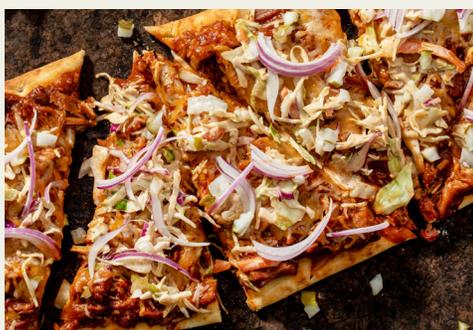
Spicy Veggie Pizza

Loaded with flavourful veggies like cherry tomatoes and mushrooms, this vegetarian pizza will certainly be a hit. Drizzle with Frank's RedHot® Original Cayenne Pepper Sauce to kick it up a notch before serving.



Blue Cheese Buffalo Pizza

Made with a double dose of Frank's RedHot® Buffalo Wings sauce, this signature slice is topped with roasted chicken, blue cheese, and celery to complete the Buffalo flavour experience.



BBQ Pulled Pork Flatbread

Smoky pulled pork tossed in Cattlemen's® Kansas City Classic BBQ Sauce with a hint of Frank's RedHot® heat, layered on crisp flatbread with tangy BBQ slaw and melted Cheddar Jack.



Thin Cauliflower Almond Crusted Tomato Pizza

Gluten-free cauliflower crust made with almond flour and Parmesan, topped with fresh tomatoes, melty mozzarella, and Frank's RedHot® Original Buffalo Wings Sauce for a tangy finish.



Japanese Milk Bread Pizza

A masterpiece mashup pizza loaded with sweet, sour, and umami bites of heavenly milk bread crust, Japanese sake, crispy soppressata, and tender shiitakes.



Scan here to get the pizza party started.

Rebate Up to **\$1,200**

On qualifying Club House®, Thai Kitchen®, Frank's RedHot® Sauce, French's®, Cattlemen's® BBQ or Cholula® Hot Sauce products throughout 2026.



Submit Product Rebate Form online here:

or here: b2brebates.ca/mccormickrebates2026/



Claims under \$100 will not be processed. Submissions must total \$100 or more. Maximum rebate \$1,200.

1. This original rebate form must be completed with all information and submitted by the operator claiming payment. The rebate must be submitted within 30 days after the promotional period (submitted by January 31, 2027).
2. This rebate may not be Purchased, Traded or Sold. Printable rebates from clubhouseforchefs.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, 2026 and December 31, 2026. 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!† on qualifying products throughout 2026!

PRODUCT DESCRIPTION	UPC	SIZE	REBATE PER CASE	PRODUCT DESCRIPTION	UPC	SIZE	REBATE PER CASE
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CLUB HOUSE®

Club House® Crushed Jalapeño Pepper	66200-26091	6/320 g	\$3.00
Club House® Crushed Thai Style Chili Flakes	66200-26086	6/380 g	\$3.00
Club House® Everything Bagel Seasoning	66200-02330	12/660 g	\$3.00
La Grille® Brown Sugar Bourbon Flavoured Seasoning	66200-26017	6/785 g	\$3.00
La Grille® Cracked Black Pepper and Garlic with Sea Salt	66200-02421	6/780 g	\$3.00



THAI KITCHEN®

Coconut Milk	37628-01150	12/400 mL	\$1.00
Green Curry Paste	37628-01120	4/992 g	\$1.00
Red Curry Paste	37628-01121	4/992 g	\$1.00



FRANK'S REDHOT®

BACK OF HOUSE

Buffalo Sandwich Sauce	41500-74883	2/3.78 L	\$1.00
Buffalo Wings Sauce	56200-89545	2/3.78 L	\$1.00
Mango Habanero Wings Sauce	56200-25003	4/1.89 L	\$1.00
Mild Wings Sauce	56200-10806	2/3.78 L	\$1.00
Nashville Hot Seasoning	56200-10776	6/500 g	\$1.00
Original Cayenne Pepper Sauce	41500-74746	4/3.78 L	\$2.00
Original Seasoning	66200-02108	36/132 g	\$3.00
Sriracha Chili Sauce	56200-91273	4/1.89 L	\$1.00
Stingin' Honey Garlic™ Wings Sauce	56200-92824	2/3.78 L	\$1.00
Sweet Chili® Sauce	56200-84250	4/1.89 L	\$1.00
Sweet & Spicy Ginger Sauce	56200-91272	4/1.89 L	\$1.00
Xtra Hot Cayenne Pepper Sauce	56200-89544	2/3.78 L	\$1.00

FRONT OF HOUSE

Original Cayenne Pepper Sauce (Always Red Bottle)	56200-01088	12/354 mL	\$1.00
Xtra Hot Cayenne Pepper Sauce	56200-78068	12/354 mL	\$1.00



CHOLULA® HOT SAUCE

BACK OF HOUSE

Green Pepper Hot Sauce	49733-01014	4/1.89 L	\$1.00
Original Hot Sauce	49733-01015	4/1.89 L	\$1.00

FRONT OF HOUSE

Chili Garlic Hot Sauce	49733-00032	12/150 mL	\$1.00
Chili Lime Hot Sauce	49733-00033	12/150 mL	\$1.00
Chipotle Hot Sauce	49733-00034	12/150 mL	\$1.00
Green Pepper Hot Sauce	49733-77002	12/150 mL	\$1.00
Original Hot Sauce	49733-10184	24/150 mL	\$2.00
Sweet Habanero Hot Sauce	49733-00024	12/150 mL	\$1.00



FRENCH'S®

BACK OF HOUSE

Dijon Mustard	56200-82300	2/2.9 L	\$1.00
French Fried Onions (pouch pack)	56200-83982	6/680 g	\$2.00
Tomato Ketchup (pouch)	56200-96574	2/6 L	\$1.00
Tomato Ketchup (Volpak)	56200-96575	1/11.5 L	\$1.00
Tomato Ketchup (container)	56200-01016	4/2.84 L	\$0.50
Yellow Prepared Mustard	56200-82186	2/2.9 L	\$0.25
Yellow Prepared Mustard (pouch)	41500-81848	2/5.67 L	\$0.25
Yellow Prepared Mustard (Volpak)	56200-96572	1/11.5 L	\$1.00
Worcestershire Sauce	41500-05363	2 /3.78 L	\$0.25

FRONT OF HOUSE

Dijon Mustard (jar)	56200-77575	12/325 mL	\$1.00
Dijon Mustard (squeeze)	56200-76227	12/325 mL	\$1.00
Honey Mustard (squeeze)	56200-76228	12/325 mL	\$1.00
	56200-95121	12/500 mL	\$1.00
Tomato Ketchup	56200-95761	30/375 mL	\$1.00
	56200-76216	12/225 mL	\$1.00
Yellow Prepared Mustard (squeeze)	56200-76114	12/325 mL	\$1.00
	56200-82855	12/550mL	\$1.00
	56200-76217	16/400 mL	\$1.00
Worcestershire Sauce	56200-93161	12/295 mL	\$1.00



CATTELMEN'S® BBQ SAUCES, BASES & RUBS

BACK OF HOUSE

BBQ SAUCES

Carolina Tangy Gold™ BBQ Sauce	41500-74152	2/3.78 L	\$1.00
Kansas City Classic™ BBQ Sauce	41500-75465	2/3.78 L	\$1.00
Kentucky Bourbon BBQ Sauce	56200-01031	2/3.78 L	\$1.00
Memphis Sweet BBQ Sauce	56200-84183	2/3.78 L	\$1.00
Mississippi Honey BBQ Sauce	56200-84525	2/3.78 L	\$1.00
St. Louis Original BBQ Base	41500-75464	2/3.78 L	\$1.00
St. Louis Original BBQ Base (pail)	41500-83329	1/18.9 L pail	\$2.00
Texas Smoky BBQ Base	41500-75463	2/3.78 L	\$1.00

RUBS

Cowboy Rub	56200-01063	6/839 g	\$1.00
Smokehouse Rub	56200-01065	6/830 g	\$1.00
Texas Longhorn Rub	56200-01064	6/788 g	\$1.00



Flavour Portfolio



Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION UPC SIZE

A

Allspice, Ground	66200-91185	12 x 475 g
Ancho Chili Pepper, Ground	66200-02245	6 x 500 g

B

Bacon Flavoured Bits	66200-91187	12 x 490 g
Bacon Flavoured Bits	66200-03081	1 x 1.9 kg
Baking Soda	66200-91267	12 x 1.14 kg
Barbecue Chicken Seasoning	66200-91180	12 x 890 g
Basil Leaves	66200-91188	12 x 190 g
Bay Leaves	66200-91204	12 x 60 g
Brazilian BBQ Seasoning	66200-02075	6 x 640 g
Brown Sugar Bourbon Flavoured Seasoning	66200-26017	6 x 785 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
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 Mango Seasoning	66200-01210	12 x 650 g
Chives, Freeze Dried	66200-91191	12 x 45 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

DESCRIPTION UPC SIZE

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
Cracked Black Pepper & Garlic with Sea Salt Seasoning	66200-02421	6 x 780 g
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

D

Dill Weed	66200-03099	1 x 975 g
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E

Everything Bagel Seasoning	66200-02330	12 x 660 g
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F

Fennel Seed	66200-91220	12 x 450 g
Fiery Habanero & Roasted Garlic Seasoning	66200-02149	6 x 705 g
Fine Herbs	66200-91179	12 x 62 g
Fine Herbs	66200-03102	1 x 285 g

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	66200-03067	1 x 4.7 kg
Ginger, Ground	66200-91225	12 x 375 g
Greek Seasoning	66200-91173	12 x 510 g

Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION	UPC	SIZE
I		
Italiano Seasoning	66200-91171	12 x 510 g

J		
Jalapeño Pepper, Crushed	66200-26091	6 x 320 g
Juniper Berries	66200-91150	12 x 315 g

L		
Lemon & Herbs Seasoning	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
Meat Tenderizer	66200-91275	12 x 1.24 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 – 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

N		
Nutmeg, Ground	66200-91278	12 x 525 g

O		
Old Bay® Seasoning	66200-91542	12 x 680 g
Onion Flakes, Dehydrated	66200-91279	12 x 300 g
Onion Flakes, Dehydrated	66200-03032	1 x 1.3 kg
Onion Granulated	66200-91271	12 x 600 g

DESCRIPTION	UPC	SIZE
Onion Granulated	66200-03072	1 x 2.7 kg
Onion Minced, Dehydrated	66200-91237	12 X 500 g
Onion Powder	66200-91153	12 x 480 g
Onion Salt	66200-91280	12 x 1.0 kg
Oregano Ground	66200-91281	12 x 350 g
Oregano Leaves	66200-91282	12 x 190 g
Oregano Leaves	66200-03086	1 x 650 g
Oregano Leaves, Mexican	66200-91181	12 x 143 g

P		
Paprika	66200-91272	12 x 540 g
Paprika	66200-03092	1 x 2.4 kg
Paprika, Hungarian	66200-03073	1 X 2.3 kg
Paprika, Smoked	66200-01370	12 x 545 g
Parmesan & Herbs Seasoning	66200-91166	12 x 520 g
Parsley Flakes, Dehydrated	66200-91284	12 x 85 g
Parsley Flakes, Dehydrated	66200-03088	1 x 265 g
Pepper Black Coarse Cracked	66200-91161	12 x 530 g
Pepper Black Coarse Cracked	66200-03089	1 x 2.2 kg
Pepper Black Coarse Grind	66200-91244	12 x 500 g
Pepper Black Coarse Grind	66200-03074	1 x 2.1 kg
Pepper Black Cracked	66200-91176	12 x 520 g
Pepper Black Ground	66200-91285	12 x 540 g
Pepper Black Ground	66200-03090	1 x 2.1 kg
Pepper, Black Handy Fill Pouch	66200-32112	3 x 907 g
Pepper Black Restaurant Grind	66200-91286	12 x 500 g
Pepper Black Whole	66200-91245	12 x 575 g
Pepper Black Whole	66200-03075	1 x 2.7 kg
Pepper Black Mix	66200-91250	12 x 580 g
Peppercorn Mélange	66200-91246	12 x 580 g
Peppercorns Pink	66200-91155	12 x 235 g
Pepper White Ground	66200-91288	12 x 600 g
Pepper White Whole	66200-91182	12 x 630 g
Pickling Spice	66200-91249	12 x 475 g

Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION	UPC	SIZE
Piri Piri Seasoning	66200-02109	6 x 700 g
Poppy Seed	66200-91290	12 x 640 g
Poultry Seasoning	66200-91291	12 x 375 g

R

Red Pepper, Crushed	66200-91287	12 x 350 g
Red Pepper, Crushed	66200-03065	1 x 1.6 kg
Roasted Garlic & Peppers Seasoning	66200-91169	12 x 660 g
Rosemary Leaves	66200-91292	12 x 275 g

S

Sage Ground	66200-91293	12 x 340 g
Sage Leaves	66200-91158	12 x 180 g
Sea Salt, French Mediterranean	66200-91297	12 x 1.1 kg
Seasoned Salt – Club House®	66200-91295	12 x 1.0 kg
Seasoned Salt – Club House®	66200-03079	1 x 4.4 kg
Seasoning Salt – Hy's	62053-90015	12 x 1.0 kg
Seasoning Salt No MSG Added	62053-90020	12 x 1.0 kg
Seasoning Salt No MSG Added	62053-90014	1 x 50 lb
Seasoned Salt – Lawry's®	66200-01139	12 x 225 g
Seasoned Salt – Lawry's®	66200-01147	12 x 450 g
Seasoned Salt – Lawry's®	66200-01158	6 x 1.1 kg
Seasoned Salt – Lawry's®	66200-01182	4 x 2.27 kg
Seasoned Salt – Lawry's®	66200-01183	1 x 22.7 kg
Sesame Seed	66200-91296	12 x 575 g
Smouldering Smoked Applewood Seasoning	66200-01309	12 x 780 g
Spicy Pepper Medley	66200-91251	12 x 740 g
Spicy Spaghetti Seasoning	66200-91255	12 x 405 g
Sriracha Lime Seasoning	66200-02110	6 x 760 g
Sugar Cinnamon	66200-91259	12 x 850 g

DESCRIPTION	UPC	SIZE
T		
Taco Seasoning	66200-91260	12 x 735 g
Tarragon Leaves	66200-91299	12 x 125 g
Tex Mex Seasoning	66200-91170	12 x 560 g
Thai Style Chili Flakes, Crushed	66200-26086	6 x 380 g
Thyme Ground	66200-91261	12 x 375 g
Thyme Leaves	66200-03105	1 x 745 g
Turmeric, Ground	66200-91263	12 x 454 g

V

Vegetable Seasoning	66200-91252	12 x 625 g
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W

Wild Whiskey Smoked BBQ Seasoning	66200-01279	12 x 660 g
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Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION	UPC	SIZE
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CLUB HOUSE® EXTRACTS

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
Lemon and Pepper	66200-00015	36 x 48 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
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CHOLULA® HOT SAUCE

Chili Garlic Hot Sauce	49733-00032	12 x 150 mL
Chili Lime Hot Sauce	49733-00033	12 x 150 mL
Chipotle Hot Sauce	49733-00034	12 x 150 mL
Green Pepper Hot Sauce	49733-77002	12 x 150 mL
	49733-01014	4 x 1.89 L
	49733-10184	24 x 150 mL
Original Hot Sauce	49733-01015	4 x 1.89 L
	49733-01017	200 x 7.5 mL packet
Sweet Habanero Hot Sauce	49733-00024	12 x 150 mL

DESCRIPTION	UPC	SIZE
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FRANK'S REDHOT®

SAUCES

Buffalo Sandwich Sauce	41500-74883	2 x 3.78 L
	56200-78067	12 x 354 mL
	56200-81879	12 x 680 mL
Buffalo Wings Sauce	56200-89545	2 x 3.78 L
	41500-82163	2 x 5.67 L pouch
Mango Habanero Wings Sauce	56200-25003	4 x 1.89 L
Mild Wings Sauce	56200-10806	2 x 3.78 L
ALWAYS RED BOTTLE 	56200-01088	12 x 354 mL
Original Cayenne Pepper Sauce	56200-95123	200 x 6.8 mL packet
	56200-80506	12 x 680 mL
	41500-74746	4 x 3.78 L
Sriracha® Chili Sauce	56200-91273	4 x 1.89 L
Stingin' Honey Garlic™ Wings Sauce	56200-94201	12 x 354 mL
	56200-92824	2 x 3.78 L
	56200-83923	12 x 354 mL
Sweet Chili® Sauce	56200-84250	4 x 1.89 L
Sweet & Spicy Ginger Sauce	56200-91272	4 x 1.89 L
Xtra Hot Cayenne Pepper Sauce	56200-78068	12 x 354 mL
	56200-89544	2 x 3.78 L

SEASONING

Nashville Hot Seasoning	56200-10776	6 x 500 g
Original Seasoning	66200-02108	36 x 132 g

Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION

UPC

SIZE



FRENCH'S®

CRISPY FRIED VEGETABLES

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

56200-95121 12 x 500 mL

Classic Tomato Ketchup 56200-92645 12 x 750 mL

56200-92646 12 x 1 L

56200-01016 4 x 2.84 L

56200-96574 2 x 6 L pouch

56200-96575 1 x 11.5 L Volpak

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

56200-77576 12 x 500 mL

Classic Yellow® Mustard 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

56200-96576 1 x 11.5 L Volpak

Classic Yellow® Organic Mustard 56200-95805 12 x 325 mL

56200-76227 12 x 325 mL

Dijon Mustard 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

Sweet & Smoky BBQ Mustard 56200-01018 12 x 325 mL

WORCESTERSHIRE

Worcestershire Sauce 56200-93161 12 x 295 mL

41500-05363 2 x 3.78 L

DESCRIPTION

UPC

SIZE



CATTELEMEN'S® BBQ SAUCES, BASES & RUBS

BBQ SAUCES

Carolina Tangy Gold™ BBQ Sauce 41500-74152 2 x 3.78 L

Kansas City Classic™ BBQ Sauce 41500-75465 2 x 3.78 L

Kentucky Bourbon BBQ Sauce 56200-01031 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

RUBS

Cowboy Rub 56200-01063 6 x 839 g

Smokehouse Rub 56200-01065 6 x 830 g

Texas Longhorn Rub 56200-01064 6 x 788 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



BILLY BEE®

Creamed Honey Tub 58500-00042 12 x 500 g

Liquid Honey 58500-00020 12 x 250 g

58500-00025 12 x 500 g

Liquid Honey Bear 58500-00026 12 x 375 g

Liquid Honey Squeeze Bottle 58500-00024 12 x 1 kg

Liquid Honey Upside-Down Bottle 58500-00021 12 x 375 g

For Chefs, By Chefs

McCormick®'s global culinary team blends unique expertise with a shared passion for food. Our chefs create innovative recipes and flavour profiles to help you stay ahead of everchanging foodservice trends and delight guests.



Contact your McCormick® sales representative today or visit us at clubhouseforchefs.ca.



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Or visit us at ClubHouseForChefs.ca to discover a fresh array of flavour profiles, ingredient combinations, recipes and more.

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