



Category and Culinary Support 2024

Let's Flavour Together.





Let's Flavour Together.

For over 130 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,⁴ 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.



Canada's #1 Grilling Seasoning Brand.¹ 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.⁵ 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,² 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.³ 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.

Sources: ¹ McCormick® Canada calculation based on MarketTrack database for the Spices, Extracts & Marinades category for 52 weeks ending December 2nd 2023 time period. Copyright © 2023, Nielsen Consumer LLC.

² Euromonitor International Limited; based on custom research conducted August 2023 for value sales in 2022 through all retail channels. Mexican hot sauce defined as spicy table sauce/condiment that are manufactured in Mexico.

³ Euromonitor International Limited; based on custom research conducted September 2023 for volume sales (ounces/ml) in 2022 through all retail channels. Hot sauce is defined as a purely liquid spicy table sauce/condiment with vinegar as a substantial ingredient. Excludes chili pastes. ⁴ McCormick® Canada calculation based on MarketTrack database for the Honey category for 52 weeks ending December 2nd 2023 time period. Copyright © 2024, Nielsen Consumer LLC.

⁵ Euromonitor International Limited, Cooking Ingredients and Meals 2023ed, French's retail value sales, World, 2022 data.

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Our Purpose

To Stand Together for the Future of Flavour

McCormick® has a proud, award-winning legacy of doing what's right for people; communities where we live, work, and source; and the planet we all share. Our Purpose-led Performance (PLP) principle is an expression of this legacy, and it's our ongoing commitment to delivering top-tier financial performance while doing what's right.



Our Purpose-led Performance Strategic Framework

People

We champion equality and are committed to the education, development, and wellbeing of our employees, while working to create better health outcomes.



FOCUS AREAS

Impacting lives everyday for the better

- Fostering diversity, equity, and inclusion
- Promoting employee health, wellness, and nutrition



Learn more about our sustainable initiatives

Communities

We are dedicated to improving lives across our supply chain, whether it's helping farming communities build and adapt to change or encouraging our employees to get involved to make our world a better place through charitable giving efforts and volunteerism.



FOCUS AREAS

Partnering with purpose to increase resilience where we source

- Providing smallholder farm support and building community resiliency
- Empowering women farmers in our supply chain with economic opportunities

Planet

We are committed to achieving Net Zero by 2050 as we adhere to Science-Based Targets that help reduce our carbon emissions. We are embedding sustainable practices across the enterprise and throughout our supply chain.



FOCUS AREAS

Reducing our impact on the environment

- Committed to 1.5C science-based target by 2030 and Net Zero by 2050
- Advancing our sustainable sourcing framework
- Signatory of the New Plastics Economy Global Commitment

The Flavour Forecast

This is our annual industry trend report shaping the way millions of consumers, chefs, and food professionals prepare and enjoy food worldwide. The report is driven by cultural trends as well as both qualitative and quantitative research. To put it together, we team up with nearly four dozen global chefs, culinary professionals, trend trackers, food technologists, and team members from around the world. In doing so, we tap into their expertise and passion for flavour, uncovering the most stand-out predictions and trends influencing the future of flavour.



NEW!



The Flavour of the Year

With the Flavour Forecast 24th edition, we are excited to introduce our Flavour of the Year – **Tamarind and Pasilla Chile Seasoning**. It's a tangy, Mexican-inspired seasoning blend that pairs tamarind flavour with the mild heat of pasilla chiles and savory notes of paprika, coriander, and onion.



Scan to discover our latest Flavour Forecast Report

Forecasted Flavours Driving Innovation



2003

Chipotle

+2,000%

Global food and drink launches*



2010

Pumpkin Pie Spice

+525%

Global food and drink launches**



2012

Korean BBQ

+2,600%

Global food and drink launches***



2021

Underwater Botanicals

+850%

2-year Google search increase****



Learn more about our history of forecasting flavours

* Innova Market Research, Global, all food & drink launch types, 2003-2021, chipotle in product title, description or ingredient, n=8,238 ** Innova Market Research, Global, all food & drink launch types, 2003-2021, pumpkin pie spice in product title, description or ingredient, n=208 *** Innova Market Research, Global, all food & drink launch types, 2003-2021, Korean BBQ in product title, description or ingredient, n=277 **** US Google Searches, 2 years period (1/25/19-1/25/21)

Spices, Herbs, and Seasonings

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



Grilled & Loaded Smashed Potatoes



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 130+ 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.



Sansho Pepper Yakitori With Spicy Furikake



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® Caribbean Jerk Seasoning

Authentic Caribbean jerk flavour with a vibrant blend of red and black pepper, thyme, and allspice.

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.

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 28-30.

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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.



Steak with La Grille® Montreal Steak Marinade

NEW!



Featured Products

NEW!

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 Grilling 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.

Club House® La Grille® Maple Bacon Seasoning

Made with brown sugar, garlic, onion, maple syrup, orange peel and natural smoke flavour, this seasoning brings robust flavour to dishes.

Club House® La Grille® Vegetable Seasoning

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



Grilled Green Zucchini Medallions

**Canada's #1
Grilling Seasoning Brand¹**

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 28-30.



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® Lemon Pepper Linguine Alle Vongole



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® Cajun Sweet Potato Soup

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 Lawry's® products on pages 28-30.

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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® Cured Salmon Potato Pancakes

Featured Products

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 75 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 29.

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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 Mussels with Sweet Chili Sauce



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).



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 Short Rib Panini



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.



BBQ Pulled Pork Nachos

NEW!



Featured Products

NEW! **Cattleman's® Hawaiian Tangy Sweet BBQ Sauce**

This fruity blend of island citrus combines rich Asian flavours of soy sauce, garlic, ginger and brown sugar.

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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Hot Sauce

Patrons crave spicy flavour! Can your menu handle the heat? With flavour profiles ranging from spicy and smoky to mild and sweet, McCormick® is the #1 Hot Sauce Company in the World⁶ and is home to the hot sauce brands your patrons love and ask for by name.



Frank's RedHot® Original Buffalo Wings



From Authentic Mexican to the Original Buffalo

Why choose just one hot sauce? Here's the answer — you don't have to! With the widest variety of hot sauce flavours in foodservice, McCormick® can empower you to own popular and authentic spicy flavour profiles that please guests with different taste preferences.



Cholula® Brisket Tacos

Authentic Mexican Hot Sauce

Cholula® — the #1 Mexican Hot Sauce in the World² — has been made in Mexico for over 100 years and is named after the oldest inhabited city in the country. Our complex flavour comes from a family recipe that has been handed down through many generations, blending fresh, native arbol and piquin peppers with an array of regional spices.



Frank's RedHot® Buffalo Cauliflower Bites

The Inventor of Buffalo

In 1964, Frank's RedHot® was the secret ingredient in the first Buffalo wings recipe, making the brand synonymous with the Buffalo flavour profile. Today, Frank's RedHot® is the #1 Hot Sauce in the World³ bringing rich, full-flavour and authentic heat in every bottle.

Sources: ¹Euromonitor International Limited; based on custom research conducted August 2023 for value sales in 2022 through all retail channels. Mexican hot sauce defined as spicy table sauce/condiment that are manufactured in Mexico. ²Euromonitor International Limited; based on custom research conducted September 2023 for volume sales (ounces/ml) in 2022 through all retail channels. Hot sauce is defined as a purely liquid spicy table sauce/condiment with vinegar as a substantial ingredient. Excludes chili pastes. ³Euromonitor International Limited; based on custom research conducted August 2023 for value sales in 2022 through all retail channels. Hot sauce defined as spicy table sauce/condiment made from chiles and excludes chili paste and dried chili powder/flakes.



Uncap Real Flavour

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



Chorizo Eggs Benedict



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.

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® Huevos Rancheros

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

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

Source: ²Euromonitor International Limited; based on custom research conducted August 2023 for value sales in 2022 through all retail channels. Mexican hot sauce defined as spicy table sauce/condiment that are manufactured in Mexico.
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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 World³. 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.



Frank's RedHot® Chicken Sandwich

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 Red Bottle

NEW! New 354 mL packaging, same Franks!

Keep your Frank's RedHot® bottle looking fresh while reducing the environmental impact. The new 354 mL 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.



Spicy Veggie Pizza

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 Feast



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.

NEW! 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.

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.

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DIPPING SAUCES & MORE!

NEW! Frank's RedHot® Sriracha Chili Sauce

The popular flavour of Sriracha with the perfect blend of chili and jalapeño peppers. 354 mL tabletop version coming soon.

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

We took everything that's "SO HOT" about trendy Nashville Hot Chicken and put it in a bottle to create 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.



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® Mustard Sandwich



French's® #1 MUSTARD IN THE WORLD*

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, yellow mustard is also available in a 5.67 L pouch format.



Easy Deviled Eggs

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 Burger

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.



Garlic Parmesan 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 volpack.

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.



French's® BLT & O Chopped Salad



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.



Everything Mac & Cheese



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.



Hot & Spicy Worcestershire Steak Sauce

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 Honey⁴

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.



Grilled Honey Chicken with Caramelized Onions



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.



Honey Raisin Butter Tarts

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.

⁴McCormick® Canada calculation based on MarketTrack database for the Honey category for 52 weeks ending December 2nd 2023 time period. Copyright © 2024, Nielsen Consumer LLC. ®Reg. TM La Cie McCormick Canada Co. ®Reg. TM McCormick & Co., Inc. Used under licence.

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.



Cholula® Original Hot Sauce Portion Control Packets



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

Give your restaurant guests the ability to customize their foods and beverages. Top every table with their favourite condiments from the brands they love and trust. Table caddies are a great way to keep your condiments organized and conveniently accessible for guests. Metal, chrome, large or small, McCormick® offers a range of caddies to suit your tabletop needs.



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 World⁵
- 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 World³
- New Frank's RedHot® Original Red Bottle 354 mL – same Frank's!
- 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 World²
- Balanced Authentic Mexican Flavour and Heat from a 100 year old family recipe
- 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

Sources: ² Euromonitor International Limited; based on custom research conducted August 2023 for value sales in 2022 through all retail channels. Mexican hot sauce defined as spicy table sauce/condiment that are manufactured in Mexico. ³ Euromonitor International Limited; based on custom research conducted September 2023 for volume sales (ounces/ml) in 2022 through all retail channels. Hot sauce is defined as a purely liquid spicy table sauce/condiment with vinegar as a substantial ingredient. Excludes chili pastes. ⁴ Euromonitor International Limited, Cooking Ingredients and Meals 2023ed, French's retail value sales, World, 2022 data.

®Reg. TM La Cie McCormick Canada Co. ®Reg. TM McCormick & Co., Inc. Used under licence. | ®Reg. TM The French's Food Company L.L.C. Used under licence. | *Reg. TM/MD Spicy Liquid, LLC. Used under licence / usage autorisé

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.



Cajun Ranch Sauce

Club House®
Cajun Seasoning
+ ranch dressing



1 tsp 1 cup

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

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.

RedHot® Maple Syrup

Frank's RedHot® Original
Cayenne Pepper Sauce
+ maple syrup



1 tsp 1 cup

Use as a wing sauce or marinade for your favourite protein or vegetable.

RedHot® Mustard

French's® Classic
Yellow® Mustard +
Frank's RedHot® Original
Cayenne Pepper Sauce



1 cup 1/4 cup

Use as a sandwich spread for chicken, turkey, steak, burgers, or wraps.

Cholula® Hollandaise Sauce

Cholula® Original Hot Sauce
+ hollandaise sauce



1 Tbsp 1 cup

Add some Mexican heat to your eggs benedict!

Smoky Mayo

Club House® Smoked Paprika
+ mayonnaise



1/2 tsp 1 cup

A great addition to chicken or potato salad, or brush it on corn on the cob.

Garlic and Herb Dijon

French's® Dijon Mustard +
Club House® No Salt Added
Garlic and Herb Seasoning



1 cup 1 tsp

Make a flavourful sandwich spread for chicken, turkey, steak, burgers, or wraps.

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.

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.

Chef Inspired Recipes



Smouldering Applewood Duck Confit Croquette

A dish that will make you want to put Club House® La Grille® Smouldering Smoked Applewood on literally everything, introduce yourself to this in-your-face smoky spice with a delicious Duck Confit Croquette.



Smoked Salmon Rosti with Cholula® Hot Sauce

Smoked salmon with eggs, crispy fried capers, fresh dill and pickled red onion. For the hollandaise, zest and spice come together with the perfect pairing of lemon juice and Cholula® Original Hot Sauce.



OLD BAY® Oyster Po' Boy

The classic Po' Boy gets a Chesapeake twist with Tiger Sauce and OLD BAY® layered through every bite.



Asian-Inspired BBQ Chicken Pizza

Bring regional flair and flavour to classic BBQ pizzas with Cattlemen's® Kansas City Classic™ BBQ Sauce.

Chef's Tip

Oysters can be breaded ahead of time and held in a hotel pan for service. Create a tangy, vibrant Cajun Mustard for muffuletta sandwiches, a marinade for pork chops, or a drizzle over our Oyster Po' Boy.

Chef's Tip

Toasted sesame seeds add a great nutty crunch and a nut free alternative to peanuts.

Chef Inspired Recipes



Loaded Buffalo Chicken Flatbread

Crisp flatbread loaded with Buffalo Chicken Dip, melty cheese, and the signature flavour of Frank's RedHot® Mild Wings Hot Sauce.



Cholula® Cheeseburger Sliders

A cheeseburger layered with flavour from Cholula® Original Hot Sauce.



Frank's RedHot® Spicy Tangy Carolina BBQ Wings

A bold sweet and tangy Carolina inspired BBQ sauce combines Cattlemen's® Carolina Tangy Gold™ BBQ Sauce with Frank's RedHot® Original Cayenne Pepper Sauce.



Fall Squashes and Whipped Ricotta with Dijon Vinaigrette

Served on a bed of creamy whipped ricotta, this dish is tossed with a house-made brown butter vinaigrette enhanced by the depth, acidity and spiciness of French's® Dijon Mustard.

Chef's Tip

Boneless tenders or bites — battered, fried and coated in wing sauce — make a popular menu alternative.

Chef's Tip

Add an extra decorative smear of equal parts French's® Dijon and mayo to your dish before plating to give the guest a little extra sauce while adding visual appeal.



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 2024.



Claims under \$100 will not be processed. Submissions must total \$100 or more. Maximum rebate \$1200.

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:

2024 McCormick® Rebate • 3365 Hargrove Road, Mississauga, Ontario L5L 4E6

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, 2025).
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, 2024 and December 31, 2024. 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!†

PRODUCT DESCRIPTION UPC SIZE QTY x REBATE = TOTAL PRODUCT DESCRIPTION UPC SIZE QTY x REBATE = TOTAL



CLUB HOUSE®

La Grille® Brazilian Style BBQ Seasoning	66200-02075	6/640 g	___ x \$3.00	\$_____
La Grille® Cracked Black Pepper and Garlic with Sea Salt	66200-02421	6/780 g	___ x \$3.00	\$_____
La Grille® Fiery Habanero & Roasted Garlic Seasoning	66200-02149	6/705 g	___ x \$3.00	\$_____
Black Peppercorns – Grinders	66200-00075	36/35 g	___ x \$3.00	\$_____
Sea Salts – Grinders	66200-00070	36/60 g	___ x \$3.00	\$_____



THAI KITCHEN®

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



FRANK'S REDHOT®

BACK OF HOUSE

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

FRONT OF HOUSE

Original Cayenne Pepper Sauce	56200-80506	12/680 mL	___ x \$1.00	\$_____
Original Cayenne Pepper Sauce	56200-80502	12/354 mL	___ x \$1.00	\$_____
Original Cayenne Pepper Sauce (Red Bottle)	56200-01088	12/354 mL	___ x \$1.00	\$_____
Original Cayenne Pepper Sauce	56200-80501	24/148 mL	___ x \$1.00	\$_____
Sriracha Chili Sauce	56200-25005	12/354 mL	___ x \$1.00	\$_____
Xtra Hot Cayenne Pepper Sauce	56200-78068	12/354 mL	___ x \$1.00	\$_____



CHOLULA® HOT SAUCE

BACK OF HOUSE

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

FRONT OF HOUSE

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



FRENCH'S®

BACK OF HOUSE

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 (pouch)	56200-96574	2/6 L	___ x \$1.00	\$_____
Tomato Ketchup (volpak pouch)	56200-96575	1/11.5 L	___ x \$1.00	\$_____
Tomato Ketchup (container)	56200-01016	4/2.84 L	___ x \$0.50	\$_____
Yellow Prepared Mustard	56200-82186	2/2.9 L	___ x \$0.25	\$_____
Yellow Prepared Mustard (pouch)	41500-81848	2/5.67 L	___ x \$0.25	\$_____
Worcestershire Sauce	41500-05363	2/3.78 L	___ x \$0.25	\$_____

FRONT OF HOUSE

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



CATTELMEN'S® BBQ SAUCES, BASES & RUBS

BACK OF HOUSE

BBQ SAUCES

Carolina Tangy Gold™ BBQ Sauce	41500-74152	2/3.78 L	___ x \$1.00	\$_____
Hawaiian Tangy Sweet BBQ Sauce	56200-25004	2/3.78 L	___ x \$1.00	\$_____
Kansas City Classic™ BBQ Sauce	41500-75465	2/3.78 L	___ x \$1.00	\$_____
Kentucky Bourbon BBQ Sauce	56200-01031	2/3.78 L	___ x \$1.00	\$_____
Memphis Sweet BBQ Sauce	56200-84183	2/3.78 L	___ x \$1.00	\$_____
Mississippi Honey BBQ Sauce	56200-84525	2/3.78 L	___ x \$1.00	\$_____
St. Louis Original BBQ Base	41500-75464	2/3.78 L	___ x \$1.00	\$_____
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	\$_____

RUBS

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

CLAIM TOTAL \$ _____



Flavour Portfolio



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	●

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	● ● ●
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	● ● ●

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	● ● ●

DESCRIPTION UPC SIZE FEATURES

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	● ● ●
Cracked Black Pepper & Garlic with Sea Salt	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	66200-91195	12 x 225 g	● ● ●
Dill Weed	66200-03099	1 x 975 g	● ● ●

F

Fennel Seed	66200-91220	12 x 450 g	● ● ●
Fiery Habanero & Roasted Garlic	66200-02149	6 x 705 g	● ● ●
Fine Herbs	66200-91179	12 x 62 g	● ● ●
Fine Herbs	66200-03102	1 x 285 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	66200-03067	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	FEATURES
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I

Italiano	66200-91171	12 x 510 g	● ● ●
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J

Juniper Berries	66200-91150	12 x 315 g	● ● ●
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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	● ● ●
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	● ● ●
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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	FEATURES
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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	● ● ●
Pickling Spice	66200-03077	1 x 2.1 kg	● ● ●

Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION	UPC	SIZE	FEATURES
Piri Piri	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	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	● ● ●
Smoky Cedar	66200-91257	12 x 700 g	● ● ●
Smouldering Smoked Applewood	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	FEATURES
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T

Taco Seasoning	66200-91260	12 x 735 g	● ● ●
Tamarind and Pasilla Chile	66200-26009	6 x 656 g	● ● ●
Tarragon Leaves	66200-91299	12 x 125 g	● ● ●
Tex Mex	66200-91170	12 x 560 g	● ● ●
Thyme Ground	66200-91261	12 x 375 g	● ● ●
Thyme Leaves	66200-91270	12 x 175 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 FEATURES



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	● ●
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	● ● ●
Steak Spice	66200-91253	12 x 570 g	● ● ●



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	● ●
Sweet Habanero Hot Sauce	49733-00024	12 x 150 mL	● ●

DESCRIPTION UPC SIZE FEATURES



FRANK'S REDHOT®

SAUCES

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	● ●
Mango Habanero Wings Sauce	56200-25003	4 x 1.89 L	●
Mild Wings Sauce	56200-10806	2 x 3.78 L	● ●
NEW RED BOTTLE 	56200-01088	12 x 354 mL	● ● ●
	56200-80501	24 x 148 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 plastic	● ● ●
	56200-91273	4 x 1.89 L	●
Sriracha® Chili Sauce	56200-25005	12 x 354 mL	●
	56200-94201	12 x 354 mL	●
Stingin' Honey Garlic™ Wings Sauce	56200-92824	2 x 3.78 L	●
	56200-83923	12 x 354 mL	● ●
Sweet Chili® Sauce	56200-84250	4 x 1.89 L	● ●
	56200-91272	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 FEATURES



FRENCH'S®

CRISPY FRIED VEGETABLES

French Fried Onions	56200-83982	6 x 680 g	●
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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 volpack	● ●
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® 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 FEATURES



CATTELEMEN'S® BBQ SAUCES, BASES & RUBS

BBQ SAUCES

Carolina Tangy Gold™ BBQ Sauce	41500-74152	2 x 3.78 L	●
Hawaiian Tangy Sweet BBQ Sauce	56200-25004	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	●
	41500-75464	2 x 3.78 L	●
St. Louis Style Original BBQ Sauce	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	●
	58500-00020	12 x 250 g	●
Liquid Honey	58500-00025	12 x 500 g	●
Liquid Honey Bear	58500-00026	12 x 375 g	●
Liquid Honey Jar	58500-00022	12 x 500 g	●
Liquid Honey Squeeze Bottle	58500-00024	12 x 1 kg	●
Liquid Honey Upside-Down Bottle	58500-00021	12 x 375 g	●
Liquid Organic Honey Upside-Down Bottle	58500-00032	12 x 375 g	●

For Chefs, By Chefs

Each member of our global culinary team brings their own unique expertise and philosophy to the table, but they all share one important trait in common — their deep, relentless passion for food. Our culinary experts are the masterminds behind all the delectable recipes, flavour profiles, and customer collaborations that bring your favourite flavours to life across the industry. By sharing innovative menu ideas, easy speed-scratch sauce ideas, and trending flavours, our McCormick® chefs are here to help you and your operation stay on top of everchanging foodservice trends and delight guests.



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