

200  
150  
100

# A SAVOURY HERITAGE ENHANCES MEALS *and sauces*



How will you deliver robust, hearty flavour while reducing sodium and calories to meet consumer health and wellness expectations?



## CREATE YOUR CULINARY-INSPIRED FLAVOUR SIGNATURE

- Versatile, toolbox of flavours, spices and herbs, seasonings, sauces, and culinary bases for your consumers
- Design flavour solutions around your processing environments and applications
- Keep a finger on the pulse of eating occasion trends, both at-home and away-from-home

#FULLFLAVOUR

## PRODUCING GOOD-FOR-YOU FLAVOURS

- Labeling solutions including non-GMO, organic and kosher
- Enhance umami while reducing sodium and formulating with no added MSG
- Mask bitterness and off-notes when formulating with whole grains and gluten-free ingredients
- Maintain taste and texture with fatty mouthfeel enhancers

## DRY, REFRIGERATED, OR FROZEN: AUTHENTIC FLAVOUR EXPERIENCES

- Entrées and Sides
- Soups and Stocks
- Meats and Seafood
- Sauces and Condiments



Contact your McCormick account manager today or visit us at [McCormickFlavourSolutions.ca](http://McCormickFlavourSolutions.ca) to learn more about our meal and sauce flavour solutions.

