



PROFIT IN EVERY POT

MONTREAL STEAK SEASONING



CONVENIENT INGREDIENT

3 IN 4 CHEFS LOOK FOR INGREDIENTS THAT ALLOW THEM TO MINIMISE VALUABLE LABOUR TIME**

PACKED WITH FLAVOUR

STEP UP TO THE GRILL WITH THIS CRAVEABLE BLEND OF GARLIC, PAPRIKA AND COARSELY GROUND PEPPER. HOWEVER YOU CHOOSE TO USE IT, KEEP GUESTS COMING BACK FOR MORE

TASTE YOU TRUST

2 IN 3 UK CHEFS LOOK FOR SCHWARTZ PRODUCTS, WITH QUALITY GUARANTEED FROM THE #1 HERBS & SPICES COMPANY IN THE WORLD^

PROFIT OPPORTUNITIES

OVER 1 IN 5 CONSUMERS WOULD BE WILLING TO PAY AN ADDITIONAL £4 OR MORE FOR STEAK SEASONED WITH MONTREAL STEAK SEASONING, VS AN UN-SEASONED STEAK^^

Approx. **£570** PROFIT per jar*

Spice up your menu options with simple menu upsells:



www.mccormickforchefs.co.uk

[mccormickforchefsuk](https://www.youtube.com/mccormickforchefsuk)

Get inspired with more recipes



*Survey conducted across 1,079 UK consumers to understand how much more they would be willing to pay for dish with the seasoning, vs the equivalent without the McCormick product. Calculations based on set recipe, and average wholesaler selling prices as on 20/07/2023. **Chef Herbs, Spices & Seasonings Survey - Conducted by McCormick via Toluna on 127 UK-based chefs, August, 2023. ^Source Euromonitor International Limited, Cooking Ingredients and Meals 2023ed, McCormick & Co Inc, Herbs and Spices retail value sales, World, 2022 data. ^^24.47% of consumers are willing to pay 'Over £4 more' for Steak with Montreal Butter, vs the plain steak, based on a survey of 1,079 UK Consumers, September 2023.