**Grill Mates® FAQ’s**

How does Grill Mates® label the top eight allergens (peanuts, tree nuts, dairy, eggs, fish, wheat, soy, and shellfish)?

McCormick® follows all government regulations regarding product labeling. When any of these top eight allergens is present in any quantity, it will always be listed in our product ingredient statement. We encourage you to read the ingredient statement on your package at the time of purchase to ensure accurate, up to date information.

How does Grill Mates® label for gluten?

McCormick® uses "Plain English" allergen labeling to communicate our product ingredients to our consumers. Gluten is listed as "wheat", "barley", “rye”, “oats”, “spelt”, “triticale”, “kamut” or any protein containing part thereof and hybridized strains of these grains in our ingredient statements. This labeling policy adheres to the Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004.

Because we are constantly improving our products, we do not offer a list of products that do not contain glutens. We encourage you to read the ingredient statement on your package at the time of purchase to ensure accurate, up-to-date information.  
  
Who do I contact concerning donations?

Donations requests can be made via email at [cdc@mccormick.com](mailto:cdc@mccormick.com) or by mail. All written requests for **donations** must be on your organization’s letterhead and received six weeks prior to your event. Please give information concerning type of fundraiser and approximate number of participants. Address the letter to:

McCormick & Co., Inc.

18 Loveton Circle

Sparks, MD 21152-6000

Attn: Charitable Donations Committee

How can I receive coupons for Grill Mates® products?

You can often find discount coupons for our McCormick® products in your local newspaper and magazines. We are also happy to mail coupons to consumers. You can send a request via email to [Consumer\_Affairs@mccormick.com](mailto:Consumer_Affairs@mccormick.com) or call us at 1-800-632-5847.

I’m unable to find one of my favorite Grill Mates® products? Do you still manufacture it? Can you help me locate it?

Please consult our Discontinued Product List to determine if the product is still manufactured. (http://www.mccormick.com/discontinued) If the product isn’t listed, email us at [Consumer\_Affairs@mccormick.com](mailto:Consumer_Affairs@mccormick.com) or call 1-800-632-5847 and we’ll be happy to help you find it.

Can I order Grill Mates® products from you directly?

We do not currently offer a direct order service. The majority of our products can be purchased directly through Amazon at [www.amazon.com](http://www.amazon.com) .

Can I use Grill Mates® marinades for grilled vegetables?

Yes! For example, the Zesty Herb and Montreal Steak varieties complement grilled vegetables nicely. Marinate for 15-20 minutes.

Can I reuse the marinade?

No. Marinades should only be used once on raw meat products, including poultry and fish. Discard any remaining marinade.

Can I substitute fish instead of meat when using a marinade?

Yes, but marinate only firm-fleshed fish steaks, such as tuna, salmon, swordfish and halibut, as well as shrimp. Marinate for 15 to 20 minutes only. Longer marinating time will cause the fish and shrimp to become mushy.

Will McCormick Grill Mates® marinade tenderize meat?

No. Our Grill Mates® marinades will not tenderize meat. They are flavor marinades.

Why do I have to use a glass dish or a plastic bag to marinate food?

The acid in the marinade will pull the metallic flavor from metal bowls.

Can I use Grill Mates® marinades to marinate longer than 30 minutes?

Yes. Be aware that the longer you marinate, the stronger the flavor will become. Beef can be marinated overnight and chicken for several hours in the refrigerator. Fish or shrimp should only be marinated for 15-20 minutes in the refrigerator.

What should the internal temperature be for meat and poultry?

Ground beef 160˚F

Beef steaks

Medium-rare steak 135°F

Medium steak 145°F

Medium-well steak 155°F

Well done steak 165°F

Let the steak rest for 5 minutes after grilling to allow juices to redistribute throughout the steak. The temperature will rise 5 to 10 degrees after resting.

Fresh lamb 145˚F to 170 ˚F

Medium-rare lamb 145°F

Medium lamb 160°F

Medium-well lamb 165°F

Well done lamb 170°F

Fresh pork 145 ˚F to 150 ˚F

Poultry 165˚ to 170 ˚F

Where can I find the Grilling Flavor Forecast?

[Click here](http://grillingflavorforecast.com/) to see the latest Grilling Flavor Forecast.

(<http://www.mccormick.com/flavorforecast/grillingflavorforecast>)