



WHY DRY?

- Delivers the big, bold flavours guests crave, without the mess
- Creates a unique, crispy texture that melts in your mouth
- Capitalize on the growing popularity of dry seasoned wings

WHY OPERATORS LOVE THEM

- Lower cost-in-use than wet sauce*
- 1 bottle of Lawry's Wings Seasoning flavours the same amount of wings as two 3.78L bottles of wet sauce
- Seasoning is designed for 100% adherence so there is little to no waste
- Easily converted to a wet sauce by adding a small amount of water
- Dry seasoning does not require refrigeration and takes up very little space on shelf
- Allows for easy expansion of wing menu

FLAVOUR	PACK SIZE	ITEM CODE	SCC CODE
Maple Bacon	6x 700g	901253181	200 66200 01795 2
Lemon Pepper	6 x 650g	901253579	200 66200 01797 6
Sriracha	6 x 600g	901253182	200 66200 01796 9
Mango Habanero	6 x 650g	901253180	200 66200 01794 5
Buffalo	6 x 620g	901223283	200 66200 01755 6
Barbecue	6 x 700g	901223281	200 66200 01754 9

SIX MOUTHWATERING FLAVOURS

LEMON PEPPER

The tried and true combination of zesty lemon and spicy black pepper that's always a winner!

MAPLE BACON

A real Canadian classic! The tantalizing sweetness of maple perfectly paired with the irresistible flavour of bacon.

SRIRACHA

Bring on the heat with the big, bold and distinctive flavours from this on-trend, spicy Asian condiment

BARBECUE

Enjoy the smoky sweet deliciousness of this popular flavour.

BUFFALO

The flavour of everyone's favourite hot and tangy roadhouse sauce captured in a dry seasoning.

MANGO HABANERO

A deliciously sweet and spicy blend of mango and habanero peppers.



*Based on a comparison of estimated leading wet sauce cost-in-use vs. Lawry's Wings Seasonings.

McCormick Canada Food Service

