

Flavor Spotlight

Ras el Hanout

Ras el Hanout is a warm, aromatic North African spice blend known for its layered complexity; sweet, spice, earthy depth, gentle heat and subtle floral notes all in one. Often featuring spices like cinnamon, coriander, cumin, ginger and pepper, it delivers a rounded, savory richness that feels both exotic and comforting. Ras el Hanout in flavor form provides an authentic flavor profile with consistent flavor delivery.

From our experts

“For product developers, ras el hanout offers **instant global credibility** **while remaining approachable**, making it ideal for elevating meats, sauces, grains and soups with a sense of craft, heritage and culinary sophistication.”

- Roger Lane, Senior Product Manager

Application ideas



Tomato jam for a next generation Moroccan 'ketchup'-type condiment



Dips like a pistachio-type hummus



North African inspired meal with couscous, vegetables and chicken

Mc Flavorsolutions

Contact us or [click](#) to request a **FREE RAS EL HANOUT** flavor sample.

