Flavor Spotlight

Szechuan Pepper

Szechuan peppercorn isn't a true pepper—it's a citrus-relative spice prized for its signature "ma la" sensation: a bright, lemony citrus note followed by subtle peppery warmth and a distinctive tingling finish.

A key ingredient in classics like mapo tofu and the ever-popular chili crisp, it delivers a multi-sensory experience that can elevate both savory and sweet applications—from noodles and rice dishes, soups, sauces, and proteins to even cookies and frozen treats. For authentic flavor with a bold, modern edge, Szechuan peppercorn stands apart.

74%

of consumers very or extremely interested in the unique heat from SZECHUAN PEPPERCORNS

McCormick Flavor Solutions Spicy Lovers Survey, May 2025



From our experts

"Szechuan pepper **combines bright citrus notes with a signature tingling sensation**, creating a multi-sensory heat experience rather than a straightforward burn. It works especially well in sauces, noodles, chili crisp, grilled proteins, and even sweet applications where a little tingle can make the flavor feel unexpected and modern."

Thomas Kountz, Clean Flavor Chemist



McCormick Flavor Solutions

Contact us or click to request a FREE SZECHUAN PEPPER flavor or extract sample.