

945385 - CATLEMEN'S CAROLINA TANGY GOLD BBQ SAUCE 1 GAL

• Cattlemen's Carolina Tangy Gold BBQ Sauce blends signature flavors like zesty, creamy mustard, sweet molasses and sugar and tangy apple cider vinegar with hickory smoke notes and a hint of perfectly aged cayenne peppers for a complex, unmatched flavor profile and a rich, distinctive golden color. • Our 1-gallon jug is extendible by up to 20% for added profits. • Built exclusi...



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
410540082	945385	10041500054008	4 x 1 GAL

Brand	Brand Owner	GPC Description
CATLEMEN'S	McCormick & Company Inc.	Sauces - Cooking (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
42.136 LBR	40 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.125 INH	10.563 INH	12.563 INH	1.085 FTQ	0x0	450 Days	50 FAH / 80 FAH

HANDLING SUGGESTIONS



Cattlemen's Carolina Tangy Gold BBQ Sauce is shipped and stored at ambient temperatures and has a shelf life of 15 months. Protect product from freezing and store with lid tightly closed at room temperature to reduce the risk of contamination and maintain maximum product quality. Refrigeration after opening is recommended to maintain optimal flavor.

SERVING SUGGESTIONS



Cattlemen's Carolina Tangy Gold BBQ Sauce brings a sweet and tangy balance and on-trend flavor to:

- Tri tip sliders with BBQ slaw on buttered and toasted brioche
- Crispy chicken wings tossed topped with crispy BBQ pork rind crumbles
- Apricot chicken skewers with peppers and onions over Carolina pecan rice
- Super crunch chicken strips with Carolina Tangy Gold dipping sauce
- Pulled pork covered in mac 'n cheese and BBQ sauce served on a pretzel roll

PREPARATION & COOKING SUGGESTIONS



No preparation necessary. Cattlemen's Carolina Tangy Gold BBQ Sauce is ready-to-use right out of the bottle to give recipes exceptional plate appeal and unbeatable taste. Cattlemen's Carolina Tangy Gold BBQ Sauce is a must-have in your pantry due to its unique, sweet and tangy mustard flavor profile and is also perfect as a plus-one ingredient. Craft a zesty vinaigrette by mixing with your favorite beer, or blend with Frank's RedHot Buffalo Wings Sauce for a 24K Gold Sauce. Shake well

INGREDIENTS



INGREDIENTS: DISTILLED VINEGAR, SUGAR, WATER, #1 GRADE MUSTARD SEED, SOY SAUCE (WATER, WHEAT, SOYBEANS, SALT), SALT, AGED CAYENNE RED PEPPERS, APPLE CIDER VINEGAR, TOMATO PASTE, NATURAL FLAVOR (INCLUDING HICKORY SMOKE), TURMERIC, CORN SYRUP, PAPRIKA, MUSTARD BRAN, MOLASSES, EXTRACTIVES OF PAPRIKA, SPICES, GARLIC POWDER, ONION POWDER & CELERY SEED.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - C
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - NI
- Crustaceans - N

MORE INFORMATION



Telephone : 1-800-442-4733

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NUTRITIONAL ANALYSIS



Calories	70
Protein	1 g
Total Carbohydrates	14 g
Sugars	13 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	1
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	13 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	380 mg
Calcium	
Iron	
Potassium	30 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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HALAL	YES
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MORE IMAGES

