612947 - Classic Gourmet® Select Tartar Sauce Shelf Stable 4/1...

An off-white, semi-solid emulsion that possesses a slightly sour dill flavor with bits of relish distributed throughout. There's no substitute for quality, and Classic Gourmet® makes a difference your customers can see and taste. Use Classic Gourmet® dressings across your menu to deliver made-from-scratch taste in a wide variety of versatile and popular flavors.



MARKETING §

PRODUCT SPECIFICATIONS

Code		Dist Prod Code			GTIN			Calculated Pack		
17737CGS		61	612947		10026700139977			4/1 Gal		
Brand E		Brand Owner		GPC Description						
CLASSIC GOURMET		ENTURA FOODS O		Other Sauces Dipping/Condiments/Savoury Toppings/Savoury Spreads/Marinades (Shelf Stable)						
Gross Weig	Gross Weight Net Weight		Cas	Case/Catch Weight		Country Of	Country Of Origin		Child Nutrition	
35.4 LBR 33		33.8 LBR	No			United States		Yes	No	
Shipping										
Length Width		Height	Height		TIxH	II Shelf Li	Shelf Life		Storage Temp From/To	
12.5 INH	12.5 INH 12.5 INH 10.63 INH		- (0.9612 FTQ	12x4	120 Days		35 FAH / 80 FAH		
Traceability Regulation										
Regulation Type Code		e Regulatory Act		Trade Item Regulation Compliant		Regulation Restrictions and Descriptors				
N/A		N/A	N/A		N/A		N/A			

Nutrition Fa	cts
128 Servings per container Serving Size	2.00 TBSP
Amount Per Serving Calories	110
	% Daily Value*
Total Fat 10 g	13%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 310 mg	13%
Total Carbohydrates 5 g	2%
Dietary Fiber 0 g	0%
Total Sugars 4 g	
Includes 4 g Added Suga	rs 8 %
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

HANDLING SUGGESTIONS



ALLERGENS



Ship and store at 35-80 F

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 - NI

Peanuts - NI

(()) Eggs - C

Tree - NI

Soybean - NI

Fish - NI

Wheat - NI

Shellfish - NI

Sesame - NI

! Mustard - C

INGREDIENTS

advice.

SOYBEAN OIL, WATER, HIGH FRUCTOSE CORN SYRUP, CUCUMBER, DISTILLED VINEGAR, EGG YOLKS, CORN SYRUP, SALT, FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF XANTHAN GUM, SPICE (INCLUDES MUSTARD), GREEN AND RED BELL PEPPER*, GARLIC*, SODIUM BENZOATE AND POTASSIUM SORBATE (AS PRESERVATIVES), ONION*, NATURAL FLAVORS, PROPYLENE GLYCOL ALGINATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR. *DEHYDRATED CONTAINS: EGG.

612947 - Classic Gourmet® Select Tartar Sauce Shelf Stable 4/1...

An off-white, semi-solid emulsion that possesses a slightly sour dill flavor with bits of relish distributed throughout. There's no substitute for quality, and Classic Gourmet® makes a difference your customers can see and taste. Use Classic Gourmet® dressings across your menu to deliver made-from-scratch taste in a wide variety of versatile and popular flavors.

PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS



MORE INFORMATION

(+

Ready to use.

This Tartar Sauce is the perfect pairing with any seafood dish. Try it with fish and chips, crab cakes, shrimp and more.

NUTRITIONAL ANALYSIS



Calories	110
Protein	0 g
Total Carbohydrates	5 g
Sugars	4 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	10 g
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	4 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	15 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	310 mg
Calcium	0 mg
Iron	0 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MSG FREE FROM

VEGETARIAN YES

KOSHER

YES

MORE IMAGES









CLASSIC GOURMET

612947 - Classic Gourmet® Select Tartar Sauce Shelf Stable 4/1...

An off-white, semi-solid emulsion that possesses a slightly sour dill flavor with bits of relish distributed throughout. There's no substitute for quality, and Classic Gourmet® makes a difference your customers can see and taste. Use Classic Gourmet® dressings across your menu to deliver made-from-scratch taste in a wide variety of versatile and popular flavors.

MORE IMAGES



