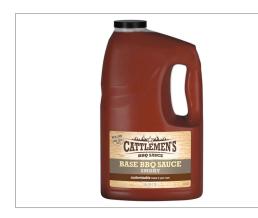
610620 - CATTLEMEN'S SMOKY BASE BBQ SAUCE 4/1 GAL

• Cattlemen's Smoky Base BBQ Sauce is delicately spiced with a blend of natural hickory smoke, tangy vinegar and rich, tomato paste for world-class, smoky BBQ flavor and is the ideal base in any signature sauce you craft. • Cattlemen's Smoky Base BBQ Sauce is made with the finest, ripe tomatoes, harvested at their peak of freshness from only the best tomato growers. • Our 1-gal...



MARKETING

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Nutrition Facts

Serving Size	35g
Amount Per Serving Calories	40
	% Daily Value*
Total Fat 0	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 480 mg	21%
Total Carbohydrates 9 g	3%
Dietary Fiber 1 g	2%
Total Sugars 6 g	
Includes 5 g Added Sugars	10%
Protein 1 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 100 mg	2%
* The % Daily Values (DV) tells you how much a nutrient contributes to a daily diet. 2,000 calories a day is used advice.	

Code		Dist Prod Code					GTIN				Calculated Pack		
410530981	L	610620					10041500053094				4 x 1 GAL		
Bran	Brand Brand Owner					GPC Description				otion			
CATTLEM	CATTLEMEN'S				McCormick & Compan				r Inc. Sauces - Cooking (Shelf Stable)				
Gross Weig	Weight Net We			Case/Catch Weight Cou				untry Of Origin		Kosher	Child Nutrition		
40.926 LBF	ર	38 LE	R	No				United States			Yes	No	
Shipping													
Length	V	Width		Height		Volume		кНI	Shelf Life		Storage Temp From/To		
14.125 INH	10.	563 INH	12.5	63 INH	1.08	85 FTQ	TQ 14x3 450 Days			50 FAH / 80 FAH			
Traceability Regulation													
			Re	Regulatory T		Trad	rade Item Regulatio		ulation	Regulation Restrictions and			
Regulation Type Code				Act			Compliant			Descriptors			
TRACEABILITY_REGULATION			F	FSMA204			NOT_APPLICABLE			NOT_COVERED_BY_FTL			

HANDLING SUGGESTIONS

PRODUCT SPECIFICATIONS

Cattlemen's Smoky Base 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.

ALLERGENS

🛞 Wheat - N

 $\begin{array}{l} C = {\rm 'Contains'} \, ; \, MC = {\rm 'May \ Contain'} \, ; \, N = {\rm 'Free \ From'} \, ; \, UN = {\rm 'Undeclared'} \, ; \\ 30 = {\rm 'Free \ From \ Not \ Tested'; \ 50 = {\rm 'Derived \ from \ Ingredients'} \, ; \ 60 = {\rm 'Not \ Derived \ From \ Ingredients'} \, ; \ NI = {\rm 'No \ Info'} \end{array}$

Peanuts - N

🔘 Eggs - N	💮 Tree - N
Eggs - N	I Hee - N

🗞 Soybean - N 🛛 😥 Fish - N

🛞 Shellfish - NI

(%) Sesame - N (!) Crustaceans - N

INGREDIENTS

INGREDIENTS: DISTILLED VINEGAR, TOMATO PASTE, HIGH FRUCTOSE CORN SYRUP, WATER, CORN SYRUP, SALT, MUSTARD BRAN, NATURAL FLAVOR (INCLUDING HICKORY SMOKE), MOLASSES, SPICES, ONION POWDER, SODIUM BENZOATE (AS A PRESERVATIVE), GARLIC POWDER, SUGAR & CELERY SEED.

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PREPARATION & COOKING SUGGESTIONS

Patrons continue to demand signature sauces, and Cattlemen's is built with this in mind. All Cattlemen's base sauces are ready-to-use as a base and make it easy to create your own custom sauces. Cattlemen's Smoky Base BBQ Sauce works great as a plus-one ingredient. Mix 1 cup Smoky Base BBQ Sauce with 1 tbsp. Cattlemen's Chili Lime Rub for a quick and delicious house-made Smoky Chili Lime sauce. Or mix with beef stock and heat slowly for a smoky sauce over braised beef. Mix well before using.

SERVING SUGGESTIONS

Cattlemen's Smoky Base BBQ Sauce is the perfect speed scratch solution for operators looking to create their own signature BBQ sauce. Try blending with these ingredients: • Soy sauce, honey, pineapple juice and ginger for a wing dipping sauce and chicken marinade • Maple syrup, molasses and melted butter and smother over bone in pork loin • Frank's RedHot Original Cayenne Pepper Sauce, tomato concentrate, brown sugar and honey for a delicious accompaniment to crispy chicken tenders • Beef stock and French's® Worcestershire sauce for a beef rib mop sauce • McCormick Culinary Paprika, McCormick Culinary Ground Mustard, McCormick Culinary Onion Powder, McCormick Culinary Chill Powder and brown sugar for flavorful sauce for pulled pork

MORE INFORMATION

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Telephone : 1-800-442-4733

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NUTRITIONAL ANALYSIS

Calories	40	Total Fat	0	Sodium	480 mg
Protein	1 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	9 g	Saturated Fat	0 g	Iron	0 mg
Sugars	6 g	Added Sugars	5 g	Potassium	100 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



YES

HALAL YES

MORE IMAGES



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