

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



Nutrition Facts

123 Servings per container	
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 in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS



Code		Dist Prod Code		GTIN		Calculated Pack	
410530981		610620		10041500053094		4 x 1 GAL	
Brand		Brand Owner			GPC Description		
CATTLEMEN'S		McCormick & Company Inc.			Sauces - Cooking (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
40.926 LBR	38 LBR	No		United States		Yes	No
Shipping							
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To	
14.125 INH	10.563 INH	12.563 INH	1.085 FTQ	14x3	450 Days	50 FAH / 80 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE			NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS



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



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 - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - NI
- 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.

CATTELMEN'S

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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 Chili Powder and brown sugar for flavorful sauce for pulled pork

MORE INFORMATION

Telephone : 1-800-442-4733

NUTRITIONAL ANALYSIS

Calories	40
Protein	1 g
Total Carbohydrates	9 g
Sugars	6 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	0
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	5 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	480 mg
Calcium	0 mg
Iron	0 mg
Potassium	100 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

