

Product Specification

Product Details

Item Number: 0772

Product Name: BBQ Shrimp Sauce

Product Description: A sauce base for making traditional "New Orleans Style BBQ Shrimp".

Ingredient Statement

CREAM 36 %, (HEAVY CREAM , SKIM MILK, CONTAINS (LESS THAN 1% OF EACH OF THE FOLLOWING INGREDIENTS, MONO& DIGLYCERIDES, POLYSORBATE 80% CARRAGEEN.), WORCESTERSHIRE SAUCE, (VINEGAR, MOLASSES, HIGH FRUCTOSE CORN SYRUP, ANCHOVIES, WATER, ONIONS, SALT, GARLIC, TAMARIND CONCENTRATE, CLOVES, NATURAL FLAVORINGS, CHILI PEPPER EXTRACT), GARLIC, Butter (PASTEURIZED CREAM, NATURAL FLAVORINGS), WATER, SHRIMP BASE (SHRIMP, SALTED MALTODEXTRINE, HYDROLYZED SOY PROTEIN, SOY FLOUR, SUGAR, DRIED WHEY, AND CULTURED WHEY, DRIED ONION AND GARLIC, CORN OIL, AUTOLYZED YEAST EXTRACT, NATURAL FLAVORS, XANTHAN GUM, AND OLEORESIN PAPRIKA), MODIFIED VEGETABLE STARCH, LEMON JUICE, (FROM CONCENTRATE (WATER, CONCENTRATED LEMON JUICE): SODIUM BENZOATE, SODIUM METABISULFITES, AND SODIUM SULFITES) LEMON OIL), SEASONINGS, ONION POWDER, SALT, SUGAR, SPICES, BLACK PEPPER, PAPRIKA.

Storage/Shelf Life: 18 months at 0°F

Packaging: 4/4lb pouches

Case Net Wt.: 16lb

Height: 5.89"

Width: 8.32"

Depth: 11.95"

Ti/Hi: 16x6

Allergen Statement:

Milk, Soy, Shrimp, Fish

Physical Description:

Appearance: Creamy light brown with black pepper speckles.

Aroma: Clean, fresh. Reasonably matches standard.

Nutritional Information:

Available upon request

UPC



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Confidentiality

This specification and the information contained within it remains the property of this company and must not be disclosed to any third party without prior written permission of the company.

Warranty Statement

This product will be manufactured in accordance with all current relevant US legislation. The information stated is given in good faith and is based upon the product formulation and data provided by our raw material suppliers. All reasonable precautions that could be expected of a reasonable manufacturer have been taken, however, no absolute guarantees can be given that trace/carry-over residues will be totally absent.