



410530804 - FRENCH'S WORCESTERSHIRE SAUCE 4/1 GAL



- French's® Worcestershire Sauce is made with only the finest ingredients including molasses, anchovies and signature spices for a bold and tangy flavor and premium consistency. • In everything we do, from sourcing the finest ingredients to maintaining our time-honored recipes, McCormick has been committed to excellence and to enhancing the dining experience for more than 100 years. • French's® Worcestershire Sauce is gluten-free, dairy-free, kosher and free from high fructose corn syrup, peanuts and tree nuts. • The 1 gallon plastic jug is recipe-ready for back of house and perfect for chefs to craft savory, memorable marinade and sauce recipes in bulk. • French's® Worcestershire Sauce is extremely versatile, adds exceptional depth of flavor to menu items and works great as a tenderizer for the most succulent meats and optimal patron experience. • French's® Worcestershire Sauce is proudly bottled in Springfield, MO.

Brand: French's®

Nutrition Facts

Serving Size 5ml (5g)
Servings Per Container: 756

Amount Per Serving

Calories 0

% Daily Value*

Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 55 mg	2%
Potassium 0 mg	0%
Total Carbohydrate 1 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 0 g	

Vitamin A 0% • Vitamin C

Calcium 0% • Iron 0%

Vitamin D 0 mcg •

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Nutritional Claims: Kosher

Ingredients

Ingredients: Distilled Vinegar, Molasses, Water, Corn Syrup, Salt, Caramel Color, Sugar, Spices, Anchovy Puree, Natural Flavors (Soy) & Tamarind Extract.

Case Specifications

GTIN	10041500053087	Case Gross Weight	38.24 LB
Pack Size	4 / 1GA	Case Net Weight	36.20 LB
Shelf Life	720 Days	Case L,W,H	14.13 IN, 10.56 IN, 12.56 IN
Tie x High	14 x 3	Cube	1.09 CF

Preparation and Cooking

No preparation necessary. French's® Worcestershire Sauce is ready to use to give meats and marinades classic, beloved flavor. French's® Worcestershire Sauce is perfect as a plus-one ingredient and great for blending with mustards, BBQ sauce and savory seasonings for and extra depth of signature flavor. Shake before using.

Serving Suggestions

French's® Worcestershire Sauce provides bold umami flavor to: • Marinated and grilled angus burgers • House-made steak sauce with onion, garlic, French's® Tomato Ketchup, lemon, white wine vinegar, brown sugar and French's® Dijon Mustard • Creole Cajun wings rubbed with McCormick Culinary® Bayou Cajun Seasoning and tossed in French's® Worcestershire Sauce and butter • Caesar dressing • Caramelized onions with smoked salt and pepper • Bloody Mary's with Tito's® Handmade Vodka, shaken with tomato juice, Frank's RedHot® Original Cayenne Pepper Sauce, fresh lime juice French's® Worcestershire Sauce and horseradish • Beef ribs with a French's® Worcestershire-and-BBQ sauce glaze

Packaging and Storage

French's® Worcestershire Sauce is shipped and stored at ambient temperatures and has a shelf life of 12 months. Protect product from freezing and store with cap tightly closed to reduce the risk of contamination and maintain maximum product quality. While French's® Worcestershire Sauce does not require refrigeration, for optimal flavor and shelf life, chefs can refrigerate after opening. Recycling of cardboard cases is encouraged where acceptable.

Allergens

CONTAINS:

Fish or Fish Derivatives, Soybeans or Soybean Derivatives

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesame seeds or Sesame seed Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives