



# 410540082 - CATTLEMEN'S CAROLINA TANGY GOLD BBQ SAUCE 4/1 GAL



- Cattlemen's® Carolina Tangy Gold™ BBQ Sauce blends signature flavors like zesty, creamy mustard, sweet molasses and sugar and tangy apple cider vinegar with hickory smoke notes and a hint of perfectly aged cayenne peppers for a complex, unmatched flavor profile and a rich, distinctive golden color. • Our 1-gallon jug is extendible by up to 20% for added profits. • Built exclusively for foodservice, Cattlemen's® provides thick tomato paste for better coverage and cling and no starches and fillers to prevent burning. • Cattlemen's Carolina Tangy Gold BBQ Sauce is made without high fructose corn syrup, starches, fillers or caramel color so you can feel good about crafting recipes for your menu. • Cattlemen's Carolina Tangy Gold BBQ Sauce is kosher, vegetarian, dairy-free and contains no eggs, fish, peanuts or tree nuts. • With its superior performance, Cattlemen's Carolina Tangy Gold BBQ Sauce works well as a colorful glaze for salmon, wings, shrimp and chicken.

Brand: Cattlemen's®

## Nutrition Facts

Serving Size 36g (36g)  
Servings Per Container: 125

### Amount Per Serving

**Calories 70**

	% Daily Value*
<b>Total Fat</b> 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 380 mg	17%
<b>Potassium</b> 0 mg	0%
<b>Total Carbohydrate</b> 15 g	5%
Dietary Fiber 0 g	0%
Sugars 13 g	
<b>Protein</b> <1 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, Sugar, Water, #1 Grade Mustard Seed, Soy Sauce (Water, Wheat, Soybeans, Salt), Aged Cayenne Red Peppers, Salt, Apple Cider Vinegar, Tomato Paste, Natural Hickory Smoke Flavor, Turmeric, Corn Syrup, Paprika, Oleoresin Paprika (Color), Spices, Molasses, Garlic Powder, Natural Flavors, Onion Powder, Sodium Benzoate (As a Preservative) & Celery Seed.

## Case Specifications

<b>GTIN</b>	10041500054008	<b>Case Gross Weight</b>	42.14 LB
<b>Pack Size</b>	4 / 1GA	<b>Case Net Weight</b>	40 LB
<b>Shelf Life</b>	450 Days	<b>Case L,W,H</b>	14.13 IN, 10.56 IN, 12.56 IN
<b>Tie x High</b>	14 x 3	<b>Cube</b>	1.09 CF

## Preparation and Cooking

No preparation necessary. Cattlemen's Carolina Tangy Gold BBQ Sauce is ready-to-use right out of the bottle to give recipes exceptional plate appeal and unbeatable taste. Carolina Tangy Gold BBQ Sauce is a must- have in your pantry due to its unique, sweet and tangy mustard flavor profile and is also perfect as a plus-one ingredient. Craft a zesty vinaigrette by mixing with your favorite beer or blend with Frank's RedHot Buffalo Wings Sauce for a 24K Gold Sauce. Shake well before using.

## Serving Suggestions

Cattlemen's® Carolina Tangy Gold™ BBQ Sauce brings a sweet and tangy balance and on-trend flavor to: • Tri tip sliders with BBQ slaw on buttered and toasted brioche • Crispy chicken wings tossed topped with crispy BBQ pork rind crumbles • Apricot chicken skewers with peppers and onions over Carolina pecan rice • Super crunch chicken strips with Carolina Tangy Gold™ dipping sauce • Pulled pork covered in mac 'n cheese and BBQ sauce served on a pretzel roll

## Packaging and Storage

Cattlemen's® Carolina Tangy Gold™ 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

**CONTAINS:**

Soybeans or Soybean Derivatives, Wheat or Wheat Derivatives

**FREE FROM:**

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesame seeds or Sesame seed Derivatives, Tree nuts or Tree nut Derivatives