

417400081 - CATTLEMEN'S LOUISIANA HOT SPICY BBQ SAUCE 4/1 GAL

• Cattlemen's® Louisiana Hot & Spicy® BBQ Sauce blends complex tastes like tangy vinegar, rich tomato paste and sweet molasses with a spicy kick from Frank's RedHot® Original Cayenne Pepper Sauce, for abundantly bold flavor and unbeatable, world-class BBQ taste. • Cattlemen's Louisiana Hot & Spicy BBQ Sauce is made with the finest, ripe tomatoes, harvested at their peak of freshness from the best tomato growers. • Our 1-gallon jug is extendible by up to 20% and saves valuable labor time over scratch. • 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 Louisiana Hot & Spicy BBQ Sauce is kosher, vegetarian, gluten-free, dairy-free and contains no starches, fillers, caramel color, peanuts, tree nuts or soybeans. • With its superior cling, Cattlemen's Louisiana Hot & Spicy BBQ Sauce works great on shrimp, chicken tacos, firecracker chicken meatballs and more.



Brand: Cattlemen's®

Nutrition Facts

Serving Size 35g (35g) Servings Per Container: 125

Amount Per Serving

Calories 50

	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 460 mg	20%
Potassium 100 mg	2%
Total Carbohydrate 12 g	4%
Dietary Fiber 1 g	3%
Sugars 10 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
Potassium		3,500mg	3,500mg
Total Carbs.		300g	375g
Dietary		25g	30g
Fiber		_	-

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Nutritional Claims: Kosher

Ingredients

Ingredients: Distilled Vinegar, High Fructose Corn Syrup, Tomato Paste, Water, Frank'S Redhot Brand Cayenne Pepper Sauce (Aged Cayenne Red Peppers, Distilled Vinegar, Water, Salt, And Garlic Powder), Salt, Molasses, Spices, Natural Hickory Smoke Flavor, Onion Powder, Natural Flavors, Garlic Powder, Corn Syrup, Sodium Benzoate (As a Preservative), Sugar & Celery Seed.

Case Specifications

GTIN	10041500740000	Case Gross Weight	41.73 LB
Pack Size	4 / 155OZ	Case Net Weight	39.20 LB
Shelf Life	450 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. Cattlemen's® Louisiana Hot & Spicy® BBQ Sauce is ready-to-use right out of the bottle to give recipes a delightfully pleasant, yet bold heat. Cattlemen's® Louisiana Hot & Spicy® BBQ Sauce can also be used as a plus-one ingredient. Create your own signature sauces by blending with ranch dressing as a dip for tenders and veggies, or give mayo, yogurt or even melted butter a playful kick of heat. Shake well before using.

Serving Suggestions

Cattlemen's® Louisiana Hot & Spicy® BBQ Sauce adds a flavorful punch of savory heat to: • Bayou baby back ribs with bacon roasted corn and red and green slaw • Cajun club sandwich with blackened chicken, bacon, lettuce, tomato and ranch honey drizzled on toasted NOLA-style French bread • BBQ pulled pork potato skins with cheddar and pepper jack cheeses and green onion crisps • Hot & Spicy NOLA BBQ shrimp with blackened seasoning, lemonade and cream over citrus rice • Cajun sausages steamed in craft beer and onions served with salt and vinegar house-made fries

Packaging and Storage

Cattlemen's® Louisiana Hot & Spicy® 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

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives