

419589700 - CATTLEMEN'S KENTUCKY BOURBON BBQ SAUCE 2/1 GAL

• Cattlemen's® Kentucky Bourbon® BBQ Sauce blends the smooth flavors of oaky bourbon, sweet molasses and warm, signature spices with a thick and rich tomato paste for a bold and smoky sauce that delivers regional character and consistent performance to your recipes. • Built exclusively for foodservice, Cattlemen's® provides thick tomato paste for better coverage and cling and no starches and fillers to prevent burning. • Our 1-gallon jug is extendible by up to 20% for added profits and saves on time and labor over preparing from scratch. • Cattlemen's Kentucky Bourbon BBQ 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 Kentucky Bourbon BBQ Sauce is kosher, vegetarian, gluten-free and dairy-free without egg, fish, peanuts, tree nuts or soybeans. • Put a flavorful spin on your barbecue offerings with Cattlemen's Kentucky Bourbon BBQ Sauce on ribs, chicken and seared steak.



Brand: Cattlemen's®

Nutrition Facts

Serving Size 37g (37g) Servings Per Container: 125

Amount Per Serving

Calories 70

	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 400 mg	17%
Potassium 110 mg	2%
Total Carbohydrate 16 g	
Dietary Fiber 1 g	3%
Sugars 11 g	
Protein <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
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: Tomato Paste, Distilled Vinegar, Sugar, Corn Syrup, Water, Molasses, Salt, Contains 2 Percent Or Less of Bourbon, Mustard Bran, Natural Hickory Smoke Flavor, Spices, Natural Flavors, Sodium Benzoate (As a Preservative), Celery Seed, And Garlic Powder.

Case Specifications

GTIN	10041500958979	Case Gross Weight	20.86 LB
Pack Size	2 / 1GA	Case Net Weight	19.70 LB
Shelf Life	450 Days	Case L,W,H	14.13 IN, 5.44 IN, 12.56 IN
Tie x High	22 x 3	Cube	0.56 CF

Preparation and Cooking

No preparation necessary. Cattlemen's® Kentucky Bourbon® BBQ Sauce is ready-to-use right out of the bottle to bring smooth, warm flavor to recipes. Cattlemen's Kentucky Bourbon BBQ Sauce is also perfect as a plus-one ingredient. Create a signature steak sauce by mixing with French's® Worcestershire Sauce. Or, give a little country flair to mainstream barbecue by blending with lemonade for a lighter sauce consistency and flavorful BBQ sauce alternative. Shake well before using.

Serving Suggestions

Cattlemen's® Kentucky Bourbon® BBQ Sauce gives a warm, oaky, smooth taste to: • Angus bourbon burgers with onion rings, honey bacon and cheddar cheese on grilled brioche • Slow cooked pulled pork with waffle fries and house made pickles • Glazed salmon with shallot and vinegar charred green beans with garlic mash • BBQ chicken flatbread with smoked pulled chicken, frizzled onions, smoked gouda, fresh spinach and arugula on a freshly baked flatbread • Chargrilled shrimp brushed with Kentucky bourbon BBQ sauce served atop zesty corn and black bean salsa

Packaging and Storage

Cattlemen's® Kentucky Bourbon® 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