



410532681 - CATTLEMEN'S SMOKY BASE BBQ SAUCE 1/5 GAL



- Cattlemen's® Smoky Base BBQ Sauce is delicately spiced with a blend of natural hickory smoke, tangy vinegar and rich, tomato paste for world-class, smoky BBQ flavor and is the ideal base in any signature sauce you craft. • Cattlemen's Smoky Base BBQ Sauce is made with the finest, ripe tomatoes, harvested at their peak of freshness from only the best tomato growers. • Our 5-gallon pail is conveniently extendible by up to 20% and ideal for creating large batches of house-made sauces. • 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 Smoky Base BBQ Sauce is kosher, vegetarian, gluten- free, dairy-free and contains no starches, fillers, caramel color, peanuts, tree nuts or soybeans. • With unmatched cling and coverage, you can create mesquite- inspired sauces easily for wings, tenders, brisket and more with Cattlemen's Smoky Base BBQ Sauce.

Brand: Cattlemen's®

Nutrition Facts

Serving Size 35g (35g)

Amount Per Serving

Calories 40

	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 480 mg	21%
Potassium 100 mg	2%
Total Carbohydrate 9 g	3%
Dietary Fiber 1 g	2%
Sugars 6 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 Fiber		25g	30g

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

Nutritional Claims: Kosher

Ingredients

Ingredients: Distilled Vinegar, Tomato Paste, High Fructose Corn Syrup, Water, Corn Syrup, Salt, Mustard Bran, Natural Hickory Smoke Flavor, Molasses, Spices, Onion Powder, Sodium Benzoate (As a Preservative), Garlic Powder, Sugar, Celery Seed & Natural Flavors.

Case Specifications

GTIN	00041500053264	Case Gross Weight	51.30 LB
UPC		Case Net Weight	47.50 LB
Pack Size		Case L,W,H	12.05 IN, 12.05 IN, 15.75 IN
Shelf Life		Cube	1.32 CF
Tie x High	12 x 2		

Preparation and Cooking

Patrons continue to demand signature sauces, and Cattlemen's® is built with this in mind. All Cattlemen's base sauces are ready-to-use as a base and make it easy to create your own custom sauces. Cattlemen's® Smoky Base BBQ Sauce works great as a plus-one ingredient. Mix 1 cup Smoky Base BBQ Sauce with 1 tbsp. Cattlemen's Chili Lime Rub for a quick and delicious house-made Smoky Chili Lime sauce. Or mix with beef stock and heat slowly for a smoky sauce over braised beef. Mix well before using.

Serving Suggestions

Cattlemen's® Smoky Base BBQ Sauce is the perfect speed scratch solution for operators looking to create their own signature BBQ sauce. Try blending with these ingredients: • Soy sauce, honey, pineapple juice and ginger for a wing dipping sauce and chicken marinade • Maple syrup, molasses and melted butter and smother over bone in pork loin • Frank's RedHot® Original Cayenne Pepper Sauce, tomato concentrate, brown sugar and honey for a delicious accompaniment to crispy chicken tenders • Beef stock and French's® Worcestershire sauce for a beef rib mop sauce • McCormick Culinary® Paprika, McCormick Culinary® Ground Mustard, McCormick Culinary® Onion Powder, McCormick Culinary® Chili Powder and brown sugar for flavorful sauce for pulled pork

Packaging and Storage

Cattlemen's® Smoky Base BBQ Sauce is shipped and stored at ambient temperatures and has a shelf life of 9 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 Sesame Seed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives