



418013782 [EA] - CATTLEMEN'S MEMPHIS SWEET BBQ SAUCE 4/1 GAL

- Cattlemen's® Memphis Sweet® BBQ Sauce is sweetened with a blend of sugar, molasses and pineapple juice concentrate and finished with the perfect amount of spices and natural hickory smoke flavor to bring exceptional flavor and performance to any kitchen. • Our 1-gallon jug is extendible by up to 20% and saves on labor over scratch prep. • 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 Memphis Sweet BBQ Sauce is kosher, vegetarian, gluten-free, dairy-free and with no high fructose corn syrup, starches, fillers, caramel color, peanuts, tree nuts or soybeans. • Cattlemen's Memphis Sweet BBQ Sauce was awarded the Master Chefs' Institute™ Seal of Excellence® after outperforming a competitor in over 500 evaluations of taste and performance. • Put a signature twist to traditional barbecue fare with Cattlemen's Memphis Sweet BBQ Sauce on wings, ribs, burgers and more.

Brand: Cattlemen's®

Nutrition Facts

Serving Size 37g (37g)
Servings Per Container: 116

Amount Per Serving

Calories 80

% Daily Value*

Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 370 mg	16%
Potassium 120 mg	2%
Total Carbohydrate 19 g	7%
Dietary Fiber 1 g	3%
Sugars 15 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: Sugar, Tomato Paste, Distilled Vinegar, Water, Corn Syrup, Molasses, Salt, Pineapple Juice Concentrate, Mustard Bran, Spices, Natural Hickory Smoke Flavor, Natural Flavors, Sodium Benzoate (As a Preservative), Celery Seed, Garlic Powder & Oleoresin Paprika (Color).

Case Specifications

GTIN	00041500801377	Case Gross Weight	10.43 LB
UPC	041500801377	Case Net Weight	10.15 LB
Pack Size	1 / 1GA	Case L,W,H	5.10 IN, 6.80 IN, 11.80 IN
Shelf Life	450 Days	Cube	0.24 CF
Tie x High	14 x 3		

Preparation and Cooking

No preparation necessary. Cattlemen's Memphis Sweet BBQ Sauce is ready- to-use right out of the bottle to give recipes a touch of sweet and savory zest. Cattlemen's Memphis Sweet BBQ Sauce can also be used as a plus-one ingredient. Simply blend with caramelized onions and melted butter for a savory topping on burgers or grilled or pulled pork. Or, create a raspberry vinaigrette by mashing fresh raspberries and blending the sauce with lemon juice, a little oil, water and salt to taste. Shake well.

Serving Suggestions

Cattlemen's® Memphis Sweet® BBQ Sauce brings the perfect balance of sweet and spice to: • BBQ smothered grilled chicken breasts served with sweet potato fries and slaw • Southern BBQ smokehouse salad with hickory smoked chicken, chopped romaine and iceberg tossed in a corn and black bean salsa with chipotle ranch • Baby back ribs with roasted fingerling potatoes and jalapeno cheddar cornbread • Chopped turkey salad with sweet BBQ raspberry vinaigrette made by blending seedless raspberry puree with Memphis Sweet® BBQ Sauce • BBQ nachos with pulled pork, queso, BBQ sauce, lettuce, tomatoes, sour cream and French's® Crispy Jalapeños

Packaging and Storage

Cattlemen's® Memphis Sweet® 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, Sesame seeds or Sesame seed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives