



CATTELEMEN'S

006740 - Sauce Barbecue Smoky 410530981



Cattlemens 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. Cattlemens Smoky Base BBQ Sauce is made with the finest, ripe tomatoes, harvested at their peak of freshness from only the best tomato growers. Our 1-gallon size is conveniently extendible by up to 20% and saves time and labor over preparing from scratch. Built exclusively for foodservice, Cattlemens BBQ Sauce provides thick tomato paste for better coverage and cling and no starches and fillers to prevent burning. Cattlemens 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 Cattlemens Smoky Base BBQ Sauce.



* Benefits

Nutrition Facts

Servings per Container 123
Serving size 35g

Amount per serving
Calories 40

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 480mg	21%
Total Carbohydrate 9g	3%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 5g Added Sugar	10%

Protein 1g	
Vitamin D 0mcg	0%
Calcium	0%
Iron	0%
Potassium 100mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients

INGREDIENTS: DISTILLED VINEGAR, TOMATO PASTE, HIGH FRUCTOSE CORN SYRUP, WATER, CORN SYRUP, SALT, MUSTARD BRAN, NATURAL FLAVOR (INCLUDING HICKORY SMOKE), MOLASSES, SPICES, ONION POWDER, SODIUM BENZOATE (AS A PRESERVATIVE), GARLIC POWDER, SUGAR & CELERY SEED.

Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Cattlemens Smoky Base 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.

Serving Suggestions

Cattlemens 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. Branks 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.

Prep & Cooking Suggestions

Patrons continue to demand signature sauces, and Cattlemens is built with this in mind. All Cattlemens' base sauces are ready-to-use as a base and make it easy to create your own custom sauces. Cattlemens Smoky Base BBQ Sauce works great as a plus-one ingredient. Mix 1 cup Smoky Base BBQ Sauce with 1 tbsp. Cattlemens' 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.

Product Specifications

Brand	Manufacturer	Product Category
CATTELEMEN'S	French's Food Company	BBQ Sauce

MFG #	SPC #	GTIN	Pack	Pack Desc.
410530981	006740	10041500053094	4	4 / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
40.93lb	38lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.13in	10.56in	12.56in	1.09ft3	14x3	450DAYS	50°F / 80°F



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Nutrition Analysis - By Serving

Calories	40	Total Fat	0g	Sodium	480mg
Protein	1	Trans Fats	0g	Calcium	
Total Carbohydrates...	9g	Saturated Fat	0g	Iron	
Sugars	6g	Added Sugars	5g	Potassium	100mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

