# PRODUCT SPECIFICATION SHEET

Premium Tomato & Food Products

1500 Tomato Country Way • P.O. BOX 83 • ELWOOD, IN 46036 TEL. (765) 557-5500 • FAX (765) 557-5501 • www.redgoldtomatoes.com

# **BBQ Sauce Naturally Balanced 153 oz Jug**

# PRODUCT DESCRIPTION

Low Sodium barbecue sauce is a smooth, brownish red sauce. It is sweetened with sugar and has a tart, mildly smokey flavor profile accompanied by mild spice.

#### NET WEIGHT AND PACKAGING

Label Net Contents: 153 oz (9 lbs 9 oz)

# INGREDIENTS

Tomato Puree (Water, Tomato Paste), Sugar, Red Wine Vinegar, Distilled Vinegar, Water, Contains Less Than 2% Of: Modified Food Starch, Natural Flavors, Worcestershire Sauce (Vinegar, Molasses, Water, Tamarind, Natural Flavor, Sugar, Salt, Onion, Garlic), Salt, Potassium Chloride, Mustard Flour, Yeast Extract, Xanthan Gum, Dehydrated Garlic, Chili Pepper, Dehydrated Onion, Spice.

# ALLERGEN STATEMENT

Does not contain allergens.

Nutritio	n	Fa	cts
About 135 serving	gs per	contain	er
Serving size		2 Tbsp	o (32g)
Amount Per Serving Calories	l	I	40
		% Dail	y Value*
Total Fat Og			<b>0</b> %
Saturated Fat 0g			<b>0</b> %
Trans Fat 0g			
Cholesterol Omg			<b>0</b> %
Sodium 95mg			<b>4</b> %
Total Carbohydrate	9g		3%
Dietary Fiber 0g			0%
Total Sugars 8g			
Includes 7g Add	led Suga	ars	15%
Protein Og			
Vit. D 0 mcg 0%	•	Calcium	0mg 0%
Iron 0mg 0%	•	Potas. 15	0mg 4%
* 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.			

#### **MICROBIAL DATA**

Product is commercially stable for storage under ambient conditions.

#### ELIGIBLE CERTIFYING BODIES

#### NUTRITION AND LABEL COMMENTS

# NSLP COMMENTS

SHELF LIFE AND STORAGE 12 months - Best If Used By Recommended Storage - Ambient, warehouse or household, dry storage. Effective Date: 04/04/24

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