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PRODUCT

OLD WEST BARBEQUE SAUCE #025

FOOD GRADE

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

DESCRIPTION

This BBQ sauce was developed to be a basic and inexpensive sauce. The product has a tangy acidic taste highlighted with tomato, smoke, and sweetness. This is an excellent product for customers on strict budgets such as educational, health care, and correctional facilities. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

4/1 gallon cases. Case Size: 13" x 13"x 12.5" Cube: 1.10
Tie: 12 Cases per Layer. 6 Layers High Max

YIELD

There are approximately 128 servings (2 TBSP or 30g) per gallon.

USES

BBQ sauce is commonly used as a condiment on meats. It is also used as a dipping sauce or marinade. This sauce can be used as-is or makes for a cost effective base for making custom BBQ sauces. Use it in place of ketchup on burgers or fries.

INGREDIENTS

Water, High-Fructose Corn Syrup, Tomato Paste, Distilled Vinegar, Modified Food Starch, Salt, Liquid Smoke, Onion Powder, Garlic Powder, Sodium Benzoate (preservative).

NUTRITION

Nutrition Facts	
Serving Size 2 TBSP (30g)	
Amount Per Serving	
Calories 25	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	1%
Sugars 4g	
Protein 0g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 0%
Folate 0%	
*Percent Daily Values are based on a 2,000 calorie diet.	