



langloiscompany.com

**PRODUCT**

**BARBECUE SAUCE #881**

**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 there under.

**DESCRIPTION**

This fine BBQ sauce was developed to be a quality sauce ready to use right out of the bottle. It makes an excellent base for making customized sauces. This barbecue sauce is deep reddish brown and is smooth, pourable, glossy and moderately thick. A balanced blend of tomato paste, vinegar, and spices gives this sauce desirable flavor. 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

**YIELD**

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

**USES**

This product is commonly used as a basting sauce for meats. It is also used as a marinade or dipping sauce. This product can be used as a cost effective base for making custom BBQ sauces. BBQ sauce is an ideal alternative to ketchup.

**INGREDIENTS**

Water, High Fructose Corn Syrup, Tomato Paste, Distilled Vinegar, Salt, Soybean Oil, Spices, Liquid Smoke, Xanthan Gum, Cayenne (Red) Pepper, Garlic Powder, Sodium Benzoate, Potassium Sorbate

**NUTRITION**

<b>Nutrition Facts</b>	
Serving Size 2 TBSP (30g)	
Amount Per Serving	
<b>Calories 35</b>	<b>Calories from Fat 5</b>
% Daily Value*	
<b>Total Fat 0g</b>	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 135mg</b>	<b>6%</b>
<b>Total Carbohydrate 6g</b>	<b>2%</b>
Dietary Fiber 0g	<b>2%</b>
Sugars 6g	
<b>Protein 0g</b>	
Vitamin A 2%	• Vitamin C 0%
Calcium 0%	• Iron 0%
Folate 0%	
*Percent Daily Values are based on a 2,000 calorie diet.	