

Caribbean Sauce Ready to Serve

Product Specifications:

SKU:	Pack Size:	Pack Yield:	Case Yield:	Shelf Life:
14020	4 x 0.5 gal	1/2 gallon	2 gallons	2 years

		Case:			
Serving Size:	Servings Per Case:	H:	W:	L:	Cube:
2 tbsp (34g)	320	9.95"	8.75"	10.75"	0.54162

Cases Per Layer:	Layers Per Pallet:	Cases Per Pallet:	Storage:
18	4	72	70°F

GTIN-14: 10850345006017

Ingredients:

Water, sugar, caribbean sauce seasoning (modified food starch, spices including paprika, salt, orange peel, xanthan gum, molasses, citric acid, tomato powder, soy sauce powder (maltodextrin, wheat, soybeans, salt) caramel color), sodium benzoate (to preserve freshness).

CONTAINS: SOY and WHEAT as allergens.

Instantion Carribbean Sauce Finally to Solve Instantion of the Control of the

Nutrition Facts

Serving Size 2 tbsp (34g) Servings Per Container 64

Amount Per Serving		
Calories 45		
		% Daily Value*
Total Fat 0g		0%
Sodium 125mg		5%
Total Carbohydrate	11g	4%
Sugars 10g		
Protein 0g		

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, calcium and iron.

*Percent Daily Values are based on a 2,000 calorie diet

Case Label:



Handling:

Storage: Keep in a cool, dry place at 50°F for maximum shelf life. However, 70°F is adequate for dry storage of our products.

Shelf Life: 2 years from the Date of Manufacture

