Barbecue Sauce #601

	PRODUCT DESCRIPTION Open Pit Barbecue Sauce Original	Dilgard Item # 94325 Vendor Item # 80603
INGREDIENTS		Cara line ci
TOMATO PUREE (WATER, TOMATO PASTE), HIGH FRUCTOSE CORN SYRUP, VINEGAR, CORN		Serving
SYRUP, SALT, MODIFIED FOOD STARCH, CONTAINS LESS THAN 2% OF SOYBEAN OIL, HYDROLYZED SOY PROTEIN, MUSTARD FLOUR, DRIED ONIONS, POTASSIUM SORBATE (TO		Serving Suggestions:
PRESERVE FRESHNESS), DRIED GARLIC, NATURAL FLAVOR (CONTAINS CELERY SEED), RED 40,		Suggescions:
BLUE 1, EXTRACTIVES OF PAPRIKA.		
Storage/Shelf Life		Serve OPEN PIT on chicken and pork. Add your own
270 days @ -50°F to 150°F		ingredients to improve any
Packaging Qty		BBQ menu item.
4, 1 GAL		
Piece Count		
Approximately 128 servings per container		
Product Benefits		
The ideal product for all your BBQ needs. Versatile enough to use as a base or		
straight from the bottle. OPEN PIT is specially formulated for foodservice and to blend well with other ingredients.		
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• No need to stock multiple BBQ skus - OPEN PIT is the ultimate base sauce that		
 you can use to create your own signature sauce. Less waste - specially formulated for the rigors of foodservice. 		
 Convenient packaging. 		
• Variety - OPEN PIT as a base allows you to be creative and develop a point of		
difference for your operation.Versatile - Straight from the jug and also perfect to blend well with other		CONTRAL
ingredients.		OPEN.
Preparation		I FTT
Ready to use.		