## 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

# Chili Sauce H Style 12 oz



Effective Date:

4/6/2021

## PRODUCT DESCRIPTION

Chili sauce is a thick, tangy, tomato condiment made from tomato puree, high fructose corn syrup, distilled vinegar, spices & flavorings with added onion particulates. Product has good tomato flavor, visible onion pieces and has slightly spicy and balanced sweet and sour notes.

### NET WEIGHT AND PACKAGING

Label Net Contents: 12 oz ( 340 g) Packaging: PET plastic bottle and lid

## **INGREDIENTS**

Tomato Puree (Water, Tomato Paste), High Fructose Corn Syrup, Distilled Vinegar, Salt, Less Than 2% Of: Dehydrated Onion, Spices, Natural Flavors

#### **ALLERGEN STATEMENT**

None

### **QUALITY ATTRIBUTES**

Viscosity Target (Bostwick cm, 30s, 68F):	5.5 cm
pH Max (blended, 68ºF):	3.80

## MICROBIAL DATA

Commercially sterile; unopened, in recommended storage conditions

#### ELIGIBLE CERTIFYING BODIES

Kosher - Orthodox Union

## SHELF LIFE AND STORAGE

20 months - Best If Used By Recommended Storage - Ambient, warehouse or household, dry storage.

Nutrition	Facts	
About 10 servings per container		
Serving size	2 Tbsp (34g)	
Amount Per Serving Calories	35	
	% Daily Value*	
Total Fat Og	0%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol Omg	0%	
Sodium 450mg	20%	
Total Carbohydrate 8g	3%	
Dietary Fiber 1g	3%	
Total Sugars 7g		
Includes 5g Added	Sugars 10%	
Protein 1g		
Vit. D 0mcg 0% •	Calcium 0mg 0%	
Iron 0mg 0% •	Potas. 110mg 2%	
* 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.		

## **NUTRITION AND LABEL COMMENTS**

Bioengineering Disclosure Not Required

Non-detectable genetic material or incidental additive Acceptable Product Name: Chili Sauce

By United States Standards for Grades of Chili Sauce. Note: Contains no chilies.

Shake well before use

For best results, refrigerate after opening