



McCormick & Company Inc.

1376 - Catlmns Bbq Tex Smky

•Cattlemen's® Smoky Base BBQ Sauce is delicately spiced with a blend of natural hickory smoke, tangy vinegar and rich, tomato paste for world-class, smoky BBQ flavor and is the ideal base in any signature sauce you craft. • Cattlemen's® Smoky Base BBQ Sauce is made with the finest, ripe tomatoes, harvested at their peak of f...



Nutrition Facts

Serving size	35 Gram
Amount per serving	
Calories	40
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 480mg	20%
Total Carbohydrate 9g	3%
Dietary Fiber 1g	3%
Total Sugars 6g	
Includes 5g Added Sugars	10%
Protein 1g	
Vitamin D 0mg	0%
Calcium	0%
Iron	0%
Potassium 100mg	2%

* Benefits

Ingredients

INGREDIENTS: DISTILLED VINEGAR, TOMATO PASTE, HIGH FRUCTOSE CORN SYRUP, WATER, CORN SYRUP, SALT, MUSTARD BRAN, NATURAL HICKORY SMOKE FLAVOR, MOLASSES, SPICES, ONION POWDER, SODIUM BENZOATE (AS A PRESERVATIVE), GARLIC POWDER, SUGAR, CELERY SEED & NATURAL FLAVORS.

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- dairy
- peanuts
- sesame
- soy
- tree nuts
- wheat

* 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.

Handling Suggestions

Cattlemen's® Smoky Base BBQ Sauce is shipped and stored at ambient temperatures and has a shelf life of 15 months. Protect product from freezing and store with lid tightly closed at room temperature to reduce the risk of contamination and maintain maximum product quality. Refrigeration after opening is recommended to maintain optimal flavor.

Serving Suggestions

Cattlemen's® Smoky Base BBQ Sauce is the perfect speed scratch solution for operators looking to create their own signature BBQ sauce. Try blending with these ingredients: •Soy sauce, honey, pineapple juice and ginger for a wing dipping sauce and chicken marinade •Maple syrup, molasses and melted butter and smother over bone in pork loin • Frank's RedHot® Original Cayenne Pepper Sauce, tomato concentrate, brown sugar and honey for a delicious accompaniment to crispy chicken tenders •Beef stock and French's® Worcestershire sauce for a beef rib mop sauce •McCormick Culinary® Paprika, McCormick Culinary®

Prep & Cooking Suggestions

Patrons continue to demand signature sauces, and Cattlemen's® is built with this in mind. All Cattlemen's base sauces are ready-to-use as a base and make it easy to create your own custom sauces. Cattlemen's® Smoky Base BBQ Sauce works great as a plus-one ingredient. Mix 1 cup Smoky Base BBQ Sauce with 1 tbsp. Cattlemen's Chili Lime Rub for a quick and delicious house-made Smoky Chili Lime sauce. Or mix with beef stock and heat slowly for a smoky sauce over braised beef. Mix well before using.

✍ Product Specifications

Brand	Manufacturer	Product Category
Cattlemen's	McCormick & Company	BBQ Sauce

MFG #	SPC #	GTIN	Pack	Pack Desc.
410530981	1376	10041500053094		4/1 gal

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
40.93 lb	38 lb	USA	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.13 in	10.56 in	12.56 in	1.09 ft3	14x3	450 DAYS	71°F / 100°F



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Nutrition Analysis

Calories	40 kcal	Total Fat	0 g	Sodium	480 mg
Protein	1	Trans Fats	0 g	Calcium	
Total Carbohydrates...	9 g	Saturated Fat	0 g	Iron	
Sugars	6 g	Added Sugars	5 g	Potassium	100 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(IU)•		Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

