

Chili Sauce Foodservice #10



March 21, 2017

STYLE DESCRIPTION

Chili sauce is made from fresh tomatoes that are strained and evaporated under vacuum to obtain the consistency and characteristics of a well-made chili sauce. Spices, sweeteners and other ingredients are added to obtain the appealing flavor associated with

a high quality and properly seasoned product. Chili sauce has a very coarse finish.

INGREDIENT STATEMENT

Tomatoes, Corn Syrup, Vinegar, Sea Salt, Dehydrated Onion, Dehydrated Garlic, Spices, Natural Flavorings

FINISHED PRODUCT ATTRIBUTES

Size: Foodservice #10

Net Weight: 7 Lbs, 3 Ozs, 115 Ozs

Metric Weight: 3.26kg

Soluble Solids: 28.5% NTSS Bostwick: 5.0 – 6.0cm Appearance: Very Coarse

Finish Screen: 5/32 – 1/4" or similar)

pH: 4.1 - 4.3

Color: A

Flavor: A

Flavor and Odor: Distinctive of a well-

seasoned chili sauce. It shall be free from bitter, scorched or

other foreign flavors or

Optional

odors.

CLAIMS-KOSHER-NOTES

Kosher OU 36 Month Shelf Life

Nutrition	Chili Sauce	
Facts		
Servings per Can: Serving Size	192 1 Tbsp (17g)	
Amount per Serving Calories		15
	<u>Wt</u>	%DV ¹
Total Fat	0g	0%_
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%_
Sodium	180mg	8%
Total Carbohydrates	4g	1%
Dietary Fiber	0g	0%
Total Sugars	3g	
Includes Added Sugars	2g	4%
Protein	0g	
Vitamin D	0mcg	0%
Calcium	3mg	0%
Iron	0mg	0%
Potassium	56mg	2%
Vitamin A ²	3mcg	0%
Vitamin C ²	1mg	2%
Folate ²	2mcgDFE	0%
¹ % DV is based on a 2,000 calorie per day diet.		

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Supersedes: October 12, 2015