



INNOVASIAN

SAUCE

PEKING SWEET & SOUR SAUCE

A savory sweet and sour sauce with a hint of BBQ flavor.

Suggested Uses:

- Dipping sauce for crispy chicken tenders
- Sauce for Asian BBQ pork or roasted pork loin
- Sauce for eggrolls or springrolls
- Tempura dipping sauce
- Add pineapple to sauce for entree with shrimp and peppers
- Drizzle on Canadian bacon & pineapple pizza

0g
TRANS FAT

NO
MSG


VEGETARIAN

Product Specifications

Item: 34513



Sweet & Sour (Peking) Sauce

Product Description:

A savory sweet and sour sauce with a hint of BBQ flavor.

Ingredient Statement:

SUCROSE, WATER, HOISIN SAUCE (SUGAR, WATER, SOYBEANS, SALT, MODIFIED CORN STARCH, WHEAT FLOUR, CARAMEL COLOR, SESAME OIL, ACETIC ACID, SPICES), DISTILLED VINEGAR, TOMATO PASTE, MODIFIED FOOD STARCH, HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, SALT, SODIUM BENZOATE (PRESERVATIVE). CONTAINS: SOY AND WHEAT.

Preparation Instructions: These products are not ready to eat. Please follow the appropriate instructions.

BOIL: In pouch for 12 minutes. COMBITHERM/STEAMER: In pouch for 30 minutes. MICROWAVE: Vent pouch and microwave for 10-12 minutes. THAWING INSTRUCTIONS: Place pouches in cold water for 10 minutes.

Pack Facts:

Pack:	12/2 lb
Piece Count/Pkg:	Not Applicable
Piece Count/Case:	Not Applicable
Case Net Wt (Lbs):	24
Case Gross Wt (Lbs):	26
Case Dimension:	20"L x 10.5"W x 5.5"H
Case Cube:	0.67
Cases/Pallet Layer:	8
Layers/Pallet:	10
Cases/Pallet:	80
Package Dimension:	NA
UPC:	00695119345137
GTIN:	10695119345134

Shelf Life: Product must be kept refrigerated or frozen

Frozen:	15 months
Refrigerated:	15 months unopened
Holding @140° F:	N/A
Ambient Storage:	N/A

Nutrition Facts

Serving Size 2 Tbsp (35 g)
Servings Per Container:

Amount Per Serving

Calories 60 **Calories from Fat** 0

		% Daily Value
Total Fat	0 g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	0%
Cholesterol	0 mg	0%
Sodium	130 mg	5%
Total Carbohydrate	14 g	5%
Dietary Fiber	0 g	0%
Sugars	12 g	
Protein	0 g	
Vitamin A	0%	Vitamin C 0%
Calcium	0%	Iron 0%

Origination: 4/7/2015 Effective:

Reviewed: Printed: 10/5/2018

Version: