



SAUCE

CARAMELIZED GINGER SAUCE

A slightly sweet sauce with a hint of ginger or red pepper spice.

Suggested Uses:

- Add fresh or IQF mango and a hint of Indian curry powder to chicken and fresh peppers
- Sauce for chicken tenders as entree or sliders
- Dipping sauce for fried shrimp
- Add sambal for a spicy twist
- Salad dressing mixed with rice vinegar, fresh lime juice and cilantro for mixed greens or watermelon salad
- Glaze for roasted pork tenderloin
- Drizzle on Canadian bacon & pineapple pizza

0g
TRANS FAT

NO
MSG


VEGETARIAN


MILDLY SPICY





Caramelized Ginger Sauce

Product Description:

A slightly sweet sauce with a hint of ginger and red pepper spice.

Ingredient Statement:

Water, Sugar, Low Sodium Soy Sauce (Water, Wheat, Soybeans, Salt, Alcohol, Vinegar, and Lactic Acid), Caramelized Sugar Syrup (Sugar, Water), Shallots, Jalapeno Peppers (Peppers, Vinegar, Salt), Ginger, Modified Cornstarch, Salt, Rice and Grain Vinegars, Garlic, Yeast Extract, Cayenne Pepper.

Contains: Wheat and Soy. Made in a facility that also processes peanuts.

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

THAWING: Place pouches in cold water for 10 minutes. MICROWAVE: Vent pouches and microwave for 10-12 minutes.

COMBITHERM/STEAMER: In pouch for 30 minutes. BOIL: In pouch for 12 minutes.

Pack Facts:

Pack:	8/2 lb
Piece Count/Pkg:	Not Applicable
Piece Count/Case:	Not Applicable
Case Net Wt (Lbs):	16
Case Gross Wt (Lbs):	17.1
Case Dimension:	13.5"L x 10.25"W x 5.75"H
Case Cube:	0.46
Cases/Pallet Layer:	11
Layers/Pallet:	10
Cases/Pallet:	110
Package Dimension:	NA
UPC:	
GTIN:	00695119346769

Nutrition Facts

Serving Size 2 Tbsp (32 g)

Servings Per Container:

Amount Per Serving

Calories 40 **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	330 mg	14%
Total Carbohydrate	10 g	3%
Dietary Fiber	0 g	1%
Sugars	9 g	
Protein	<1 g	
Vitamin A	0%	Vitamin C 4%
Calcium	0%	Iron 0%

Shelf Life: Product must be kept refrigerated or frozen

Frozen:	12 months
Refrigerated:	12 months
Holding @140° F:	N/A
Ambient Storage:	