

SAUCE

GENERAL TSO'S

Spicy Asian BBQ sauce with sesame seeds and chili pepper flakes.

Suggested Uses:

- Syrup for Asian chicken & waffles
- Dip for corndogs
- Toss with fried chicken tenders (entree or sliders)
- Spicy sauce for grilled asparagus or roasted broccoli
- Drizzle on Canadian bacon & pineapple pizza

0g
TRANS FAT

NO
MSG



MILDLY SPICY





General Tso's Clean Sauce

Product Description:

A mildly spicy General Tso's sauce with clean ingredients and no gluten added.

Ingredient Statement:

Sugar, Water, Salted Sake (Water, Rice, Salt), Soy Sauce (Water, Soybeans, Rice, Salt), Corn Starch, Garlic Powder, Caramel, Chicken Broth Powder, Guajillo Peppers (with Citric Acid), Sesame Seeds, Soybean Oil, Lactic Acid, Salt, Natural Flavour Enhancer (Potato Maltodextrin, Natural Flavour, Gum Arabic, Spice, Xanthan Gum).
 Contains: Soybeans and Sesame Seeds.

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:	8/2 lb
Piece Count/Pkg:	Not Applicable
Piece Count/Case:	Not Applicable
Case Net Wt (Lbs):	16
Case Gross Wt (Lbs):	18
Case Dimension:	16"L x 10.5"W x 5"H
Case Cube:	0.49
Cases/Pallet Layer:	11
Layers/Pallet:	9
Cases/Pallet:	99
Package Dimension:	NA
UPC:	00695119347117
GTIN:	10695119347114

Shelf Life: Product must be kept refrigerated or frozen

Frozen:	12 months
Refrigerated:	6 months unopened
Holding @140° F:	N/A
Ambient Storage:	

Nutrition Facts

Serving Size (100 g)

Servings Per Container:

Amount Per Serving

Calories 230 **Calories from Fat** 10

% Daily Value

Total Fat 1 g 2%

Saturated Fat 0 g 0%

Trans Fat 0 g 0%

Cholesterol 0 mg 0%

Sodium 480 mg 20%

Total Carbohydrate 56 g 19%

Dietary Fiber 1 g 4%

Sugars 51 g

Protein 2 g

Vitamin A 4% Vitamin C 2%

Calcium 2% Iron 2%

Origination: 1/27/2016 Effective:

Reviewed: Printed: 10/8/2018

Version: