



LA CIE MCCORMICK CANADA CO.

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Product Technical Data

417546381 CATLMNS BBQ TX SMKY 2/3.78L

PRODUCT PROFILE

A dark reddish-brown, heat processed BBQ sauce with a smoky, sweet flavor.

GENERAL REQUIREMENTS

Product shall conform to applicable provisions of the Canadian Food and Drug Regulations. Product shall be prepared and handled using current good manufacturing practices. Sampling and testing shall be in accordance with the methods of analysis of A.S.T.A., A.O.A.C., or as specified.

PHYSICAL AND CHEMICAL DATA

Aroma/Flavour:

A moderately smoky aroma with noticeable sweet spice character. / Characteristic sweet, smoky flavor.

Colour/Appearance:

A dark reddish-brown sauce. Product must be free from lumps, whole tomato seeds, and extraneous material. The Maximum allowed seed fragments and skins (no larger than 1mm) is 12 per gallon.

INGREDIENT STATEMENT

Ingredients: Vinegar, Tomato paste, Sugars (glucose-fructose, glucose, blackstrap molasses, sugar), Water, Salt, Mustard bran, Natural flavour, Spices and herbs, Dehydrated onion, Sodium benzoate, Dehydrated garlic.
Contains: Mustard.

Ingédients : Vinaigre, Pâte de tomate, Sucres (glucose-fructose, glucose, mélasse verte, sucre), Eau, Sel, Son de moutarde, Arôme naturel, Épices et herbes, Oignon déshydraté, Benzoate de sodium, Ail déshydraté. Contient : Moutarde.

RECOMMENDED STORAGE

50-80°F / 10-30°C, <70% RH

Avoid direct heat & freezing

PACKAGING

As per customer requirement

SHELF LIFE

450 DAYS

Date of Issuance February 24, 2023
Supersedes May 26, 2021

Issued By Matusiak, Joanna **Signature** *Joanna Matusiak*

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