



Item: SBR Mango Habanero Sauce
Size: 64 oz

Specification Number: 2814-HA

Date: 2/14/2017
 (Supersedes: 8/3/15, 10/9/14)

Nutrition Facts	
Serving Size 2 Tbsp (34g)	
Servings Per Container about 63	
Amount Per Serving	
Calories 50	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Sugars 12g	
Protein 0g	
Vitamin A 4%	• Vitamin C 10%
Calcium 0%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Product Description: A spicy orange-red medium bodied glaze with habanero/mango aroma and flavor and bits of chipotle.

Ingredient Statement: High Fructose Corn Syrup, Water, Vinegar, Mango Puree, Orange Juice Concentrate (Orange Juice Concentrate, Natural Flavor, Ascorbic Acid), Modified Corn Starch, Contains less than 2% of Salt, Aged Cayenne Pepper, Aged Habanero Pepper, Red Bell Pepper, Garlic, Dried Chili de Arbol Pepper, Chipotle Pepper, Natural Flavor, Chili Powder (chili pepper, spice, salt, garlic), Spice, Paprika, Xanthan Gum, Potassium Sorbate and Sodium Benzoate (preservatives), Tomato Paste, Sodium Metabisulfite (preservative), Oleoresin Paprika (color).

Qualities

Physical and Chemical:

Titratable Acidity: .75 – .95%
 Salt: 1.16 – 1.56%
 Viscosity: 11.50 – 14.0 cm in 30 seconds @ 68-70F (Bostwick Scale)

Microbiological:

Yeast/Mold: <100/G
 Lactobacilli: <100/G
 (heterofermentative)

Claims/Referral Statement: None

Primary Packaging:

High density polyethylene pistol grip container, with an 63 mm continuous threads and induction seal with a polyfoil liner and screw cap closure. Half gallon code includes Julian date of production, facility ID, line number and date of manufacture..

Secondary Packaging:

32 ECT corrugated case with glue or tape closure. Case code is the Julian date of production, facility ID line number an time interval code.

Storage and Transport:

Dry storage at ambient temperature (50-80F). Do not freeze

Shelf Life:

6 Months, at ambient temperature, 50-80F

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