



THE VALDEZ CORPORATION
SPECIALIZING IN CUSTOM BLENDING AND PACKAGING OF
SPICES AND SEASONINGS

Product Name: BBQ Wing Sauce Mix

Product Code: #5025

Product Description:

A dark brown blend with a smoky aroma and flavor.

Ingredient Statement:

Sugar, Brown Sugar, Modified Food Starch, Natural Smoke Flavor (salt, mesquite smoke flavor, silicon dioxide), Tomato Powder (tomato, maltodextrin, corn starch, lecithin), Spice, Garlic*, Caramel Color (contains sulfites), Mustard Flour, Worcestershire Powder [dextrose, garlic*, caramel color (contains sulfites), CMC gum, salt, spices, chili pepper, mustard flour, malic acid, onion*, natural flavor (water, propylene glycol, alcohol, citric acid, and tartaric acid), silicon dioxide (anti-caking agent), and natural flavor], Soybean Oil (processing aid), Guar Gum, Xanthan Gum, Onion*, Calcium Silicate (anti-caking agent), and Disodium Inosinate and Disodium Guanylate.

*Dehydrated

Allergens: None. Sulfites < 110 ppm

The item(s) above are packaged in a facility where milk, soy, eggs, wheat, sesame, and tree nuts may be present.

Commercial Application:

Combine 1/3 cup BBQ Sauce Mix with 2/3 cup of water and 1/8 cup of vinegar. Stir until smooth. For a thinner version, add more water as desired.

Packaging:

Bulk Pack: 1/50# Poly Bag in Corrugated Box.

Other custom packaging is available upon request.

Storage Conditions and Shelf Life:

The shelf stability is 6 months when stored between 50 and 80 degrees Fahrenheit in a tightly sealed closed container, and kept away from heat, light and moisture. The product should be re-evaluated after the designated shelf life before continued usage.

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