



U. S. CONSUMER PRODUCTS DIVISION
McCORMICK & COMPANY, INC.

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Product Technical Data

901765930 CATT ALA WHITE BBQ SAUCE 4/0.5GAL

GENERAL REQUIREMENTS

Product shall conform to the requirements of the Federal Food, Drug and Cosmetic Act, as amended, and to any other federal, state or local laws and ordinances. Product processing, preparation, packaging, handling and storage shall also conform to the above regulations and requirements.

PHYSICAL AND CHEMICAL DATA

Aroma/Flavor:

thin emulsion with distinct flavor notes of apple cider vinegar and black pepper and slight bits of ranch flavor

Color/Appearance:

Off-white color

INGREDIENT STATEMENT

INGREDIENTS: DISTILLED VINEGAR, SOYBEAN OIL, APPLE JUICE, SUGAR, APPLE CIDER VINEGAR, SALT, EGG YOLKS, MODIFIED CORN STARCH, LEMON JUICE, **BUTTERMILK**, GARLIC, ONION, SPICES (INCLUDING BLACK PEPPER, RED PEPPER), MOLASSES, XANTHAN GUM (THICKENER), POTASSIUM SORBATE (TO PROTECT QUALITY), SODIUM BENZOATE (TO PROTECT QUALITY), WORCESTERSHIRE SAUCE (DISTILLED VINEGAR, MOLASSES, SALT, CARAMEL COLOR, GARLIC, SUGAR, SPICES (INCLUDING CELERY SEED), TAMARIND, NATURAL FLAVOR) & MUSTARD OIL.

RECOMMENDED STORAGE

50-80°F / 10-30°C, <70% RH

Avoid direct heat & freezing

PACKAGING

As per customer requirement

SHELF LIFE

360 DAYS

Date of Issuance

June 17, 2026

Version

NEW

Issued By

Furmanek, Małgorzata

This information is accurate and correct to the best of our knowledge. To the extent that our products are used beyond their intended purpose, we provide no warranty. Purchasers are urged to evaluate the effectiveness of this product in their processes and products to prevent any possible patent liability arising out of such use. Where nutrition information is provided, it is not intended to meet the requirements set forth under 21 CFR Part 101, specifically those sections addressing the use of databases. Any nutrition information contained herein is derived and/or compiled from any or all of the following: U.S.D.A. Handbook No. 8, commercially available databases, in-house laboratory analysis, and/or independent laboratory analysis.

McCormick Brings Passion to Flavor™