

**PRODUCT PROFILE** 

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

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## **Product Technical Data**

## 901735880 FRANKS RDHOT GARLIC BWS 4/.5 GAL

A water soluble flavor with a flavor profile characteristic of the product type.

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	<b>CHEMICAL</b>	DATA
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**Aroma/Flavour:** Typical Buffalo with aged Cayenne Pepper, Vinegar, Garlic

and Salt

Colour/Appearance: Reddish-orange color, medium viscosity liquid sauce

#### INGREDIENT STATEMENT

INGREDIENTS: DISTILLED VINEGAR, AGED CAYENNE RED PEPPERS, SALT, SUGAR, GARLIC POWDER, CANOLA OIL, MODIFIED CORN STARCH, MOLASSES, XANTHAN GUM (THICKENER), SPICES (INCLUDING CELERY SEED), NATURAL FLAVOR, **SOY** LECITHIN & EXTRACTIVES OF GARLIC.

### RECOMMENDED STORAGE

50-80°F / 10-30°C, <70% RH

Avoid light, heat, freezing

PACKAGING As per customer requirement

<b>Date of Issuance</b>	May 15, 2024
Version	NEW

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