



SAUCE
*Craft*TM
FLAVOR FIRST



DESIGNED FOR FLAVOR. CRAFTED TO INSPIRE.

Make a statement with the diverse line of flavor-fusing sauces from Sauce Craft™. Our exciting portfolio of cleaner label, ready-to-use, scratch-tasting sauces make it easy for you to create your masterpieces, while streamlining your pantry and controlling costs. Not only do they perform for your kitchen—they contain the flavors customers crave.

SAUCE CRAFT SAUCES

- Made with real ingredients
- Cleaner label
- No artificial flavors
- No artificial preservatives
- No high-fructose corn syrup
- No caramel color



NEW & EXCITING SPECIALTY FLAVORS

FLAVORS THAT BUILD LOYALTY AND EXCITEMENT WITH HEAT-SEEKING CUSTOMERS USING THIS ADVENTUROUS AND ETHNIC FLAVOR ON YOUR MENU.



HEAT METER



► CARIBBEAN JERK SAUCE

A bright and flavorful sweet and spicy sauce flavored with Habanero peppers, thyme, onion, black pepper, ginger, citrus juices and molasses



HEAT METER



► NASHVILLE HOT SAUCE

A high in demand spicy sauce flavored with smoked paprika, Cayenne pepper, brown sugar, garlic, and black pepper



HEAT METER



► GHOST CHILI SAUCE

Your go-to adventurous and ethnic flavor. A spicy tomato-based sauce flavored with ghost chili peppers, garlic, jalapeno peppers, cumin, and lime juice



HEAT METER



► TACO SAUCE

A slightly spicy tomato-based sauce flavored with red chili pepper, cumin, garlic, and oregano. A universally known and versatile flavor that can be applied on ethnic and American dishes

MUST-HAVE MENU STAPLES

REAL INGREDIENTS MAKE PREMIUM PANTRY ESSENTIALS

Pump up the flavor on appetizers, entrées and even desserts with our versatile family of sauces, made for back-of-house performance and front-of-house satisfaction.

50% of millennials expect to be offered flavor combos¹

73% of consumers are more likely to visit restaurants offering new flavors²



HEAT METER



► GARLIC PARMESAN SAUCE

A straightforward blend of garlic and Parmesan cheese creates a rich and savory sauce sure to add creamy depth and deliciousness to everything it touches



HEAT METER



► BUFFALO SAUCE

Aged cayenne pepper, buttery flavor and hints of garlic create a savory heat just begging to become a signature wing sauce



HEAT METER



► TERIYAKI SAUCE

A truly multi-dimensional teriyaki taste crafted from traditional soy sauce, kicked up with bright hints of ginger, garlic and onion



HEAT METER



► CAYENNE PEPPER SAUCE

Take any dish up a notch with this familiar and flexible flavor, featuring perfectly balanced heat highlighted with edgy notes of vinegar and salt

1. Technomic, Flavor Consumer Trend Report, 2016 2. Hot/Wing sauce A & U—completed in 2017

SWEET HEAT GLOBAL FLAVORS

UNCAP A TASTE ADVENTURE WITH TRENDY SWEET HEAT

With +122% growth rate expected in the next four years,¹ sweet heat is set to become a flavor staple. Easily incorporate it into your menu with three ready-to-use sauces that combine spicy Asian flavor profiles with balanced sweetness.

55% of consumers call sweet heat “craveable”²

49% of consumers expect to be offered sweet and spicy flavors³



HEAT METER



► GOCHUJANG KOREAN PEPPER SAUCE

Your go-to for the ultimate umami experience balances traditional gochujang fermented pepper paste with soy and garlic to create an authentic sweet, spicy and saucy spin on a classic



HEAT METER



► HONEY SRIRACHA SAUCE

Craveable, complex sweet heat that lights up taste buds with an unforgettable combo of red chili peppers and luscious honey



HEAT METER



► SWEET CHILI SAUCE

Mouthwatering sweet and mild Asian-inspired red chili pepper sauce with pops of garlic that's as good to the tongue as it is to the eyes

1. Datassential, SNAP! Sweet Heat Food Profile, 2019

2. Datassential MenuTrends, Flavor and Ingredients, 2018

3. Technomic, Flavor Consumer Trend Report, 2016