



INDUSTRIAL INGREDIENTS

FOR MANUFACTURERS

AN ICONIC FLAVOR WITH

VERSATILE FORMATS.

FOR FOODSERVICE PRODUCTS

Meet your new secret ingredient. Please chefs and delight customers by adding complex flavor to breadings, seasonings, sauces, soup bases, marinades, and more.



FOR CPG PRODUCTS

Harness the power of the TABASCO® Family of Flavors® with a licensing or co-branding partnership. Applications include frozen foods, snacks, candy, baked goods, beverages, and more.



ADD A DYNAMIC DIMENSION TO FOODSERVICE AND CPG PRODUCTS FROM SAVORY TO SWEET, SNACKS TO BEVERAGES.

THE LEGENDARY HOT SAUCE

TABASCO® Industrial Ingredients are made for manufacturers. Let us work with you to develop products that deliver the bold, distinctive flavor of **TABASCO® Original Red Sauce** and our diverse Family of Flavors® lineup. We'll collaborate with you to create products that suit your manufacturing capabilities and product goals, giving you endless ways to...

**LIGHT
THINGS
UP**

- **3 SIMPLE INGREDIENTS:
VINEGAR, RED PEPPERS, SALT**
- **AGED 3 YEARS**
- **ALMOST 3X THE YIELD OF OTHER
PEPPER SAUCES**
- **UP TO 7X LESS SODIUM THAN
COMPETITOR'S SAUCES**

.....
Heat Level: 2500-5000 SHU
.....



**GLUTEN
FREE**

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Enhance existing products and inspire new ones with premium ingredients crafted from the process of making **TABASCO® Original Red Sauce**. Available in liquid, dry and intermediate moisture formulations, there's a way to incorporate the iconic, aged flavor of **TABASCO® Sauce** into any application.

**MORE THAN 50% OF CONSUMERS SAY
THAT THEY CHOOSE SPICY OPTIONS WHEN
DINING OUT OR EATING AT HOME, +25%
VS 2019.¹**

**SPICY IS ON 70.7% OF US MENUS AND HAS A
VERSATILITY SCORE OF 75, INDICATING THAT
IT WORKS WELL IN MANY DIFFERENT CUISINES²**

¹2021 Report - Kalsec, global producer of spice and herb flavor extracts

²2021 Datassential Report - Spicy Trends

WORK WITH **PREMIUM** INDUSTRIAL INGREDIENTS

Give your products artisanal appeal that helps boost both sales and margins. Opt to reach even more customers by putting the power of the **TABASCO® Brand** name behind your product, packaging, and marketing through a licensing or co-branding partnership.

TABASCO INGREDIENTS:

- **Come in a variety of convenient formats**
- **Improve flavor and profitability**
- **Add quality and brand-name appeal**

LIQUID FORMULATIONS

A VARIETY OF FLAVOR PROFILES AND HEAT LEVELS FROM THE FAMILY OF FLAVORS

ORIGINAL RED SAUCE



It's the gold standard of the Pepper Sauce category and an icon known worldwide. A small amount of TABASCO® brand Original Red Sauce will enhance the flavor of a wide variety of products.

Scoville: 2500 – 5000

GREEN JALAPENO PEPPER SAUCE



Tangy, fresh jalapeño pepper flavor is balanced with a gentler heat that complements a wide variety of cuisines.

Scoville: 600 – 1200

CHIPOTLE PEPPER SAUCE



This dark, full-bodied sauce is hot with a rich, smoky flavor. Perfect for Latin-influenced applications, traditional sauces, soups, dressings, topical marinades and chocolate desserts.

Scoville: 1500 – 2500

BUFFALO STYLE HOT SAUCE



Thick and tangy, this versatile cayenne pepper-based Buffalo-style sauce goes great on any kind of chicken and elevates sandwiches, burgers and barbecue.

Scoville: 300 – 900

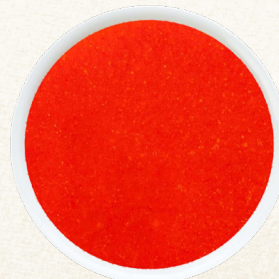
HABANERO SAUCE



Deceptively fruity yet totally fiery, this Jamaican-style pepper sauce blends hints of mango, papaya, tamarind, banana, ginger, onion, garlic and ground black pepper into a multifaceted flavor for those seeking extreme heat and complexity.

Scoville: >7000

CAYENNE GARLIC PEPPER SAUCE



This mild sauce blends garlic with three distinct peppers—smooth cayenne, mellow red jalapeño and a small amount of oak-aged TABASCO® brand Pepper Mash.

Scoville: 1200 – 2400

SRIRACHA SAUCE



A masterful blend of spicy, sweet and savory flavors of Southeast Asian cuisine. Each batch of TABASCO Sriracha Sauce is made from sweet chilis, Thai spices and red peppers for a thick and rich flavor experience.

Scoville: 1000 – 3000

INTERMEDIATE MOISTURE FORMULATIONS

PROCESSOR'S BLEND

Crushed pepper blend of seed and skin with visible particulate identity.

Scoville: 61000-71000
Moisture Level: 50.0-55.0%

PRODUCT APPLICATIONS

- Pickled items
- Ground & processed meats



GROUND WET SEED

A coarse, pulp-like consistency with less sweet, fermented and vinegar notes.

Scoville: 55000-75000
Moisture Level: 45.0-60.0%

PRODUCT APPLICATIONS

- Baked goods
- Liquid beverages



PEPPER PASTE

A pungent blend of aged red peppers fermented with salt and mixed with distilled vinegar for a tomato paste-like consistency.

Scoville: 25000-40000
Moisture Level: 70.0-80.0%

PRODUCT APPLICATIONS

- Soup & sauce bases
- Stewed items



DRY FORMULATIONS

CRUSHED RED PEPPER

A more flavorful substitute for traditional crushed red pepper with strong spicy notes from aged pepper seeds and skins.

Scoville: 60000-130000
Moisture: < 10.0%

PRODUCT APPLICATIONS

- Oils & extracts
- Spice blends



DRY RED FLAVORING

Crushed pepper powder prepared from aged pepper mash—screened, dried and milled, for 10 times the heat of TABASCO® Original Red Sauce.

Scoville: 73500-101500
Moisture: 10.0% maximum

PRODUCT APPLICATIONS

- Breadings
- Meat seasonings



ORIGINAL RED SPRAY DRY FLAVORING

Fine particles with a smooth, refined consistency that delivers flavor before heat without adding moisture.

Scoville: 2500-7500
Moisture: 10.0% maximum

PRODUCT APPLICATIONS

- Dairy
- Seasonings & rubs



CHIPOTLE SPRAY DRY FLAVORING

Fine particles with a smooth, refined consistency that delivers flavor before heat without adding moisture.

Scoville: 2500-7500
Moisture: 10.0% maximum

PRODUCT APPLICATIONS

- Dairy
- Seasonings & rubs



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TABASCO® BRAND INDUSTRIAL INGREDIENT SPECIFICATIONS

PRODUCT	SIZE	MFR CODE	SHELF LIFE	TIE X TIER	WEIGHT	NET POUNDS	CUBE	DIMENSIONS		
								LENGTH	WIDTH	HEIGHT
PROCESSOR'S BLEND										
Plastic Pail	5 Gallons	00531	18 months	12 X 2	27.00	25.00	1.52	13.00	13.00	15.50
Fiber Drum	55 Gallons	00532	18 months	4 X 1	328.00	300.00	11.67	23.50	23.50	36.50
GROUND WET SEED										
Plastic Pail	5 Gallons	00509	18 months	12 X 2	22.00	20.00	1.52	13.00	13.00	15.50
Fiber Drum	55 Gallons	00519	18 months	4 x 1	224.00	200.00	11.67	23.50	23.50	35.50
PEPPER PASTE										
Plastic Pail	5 Gallons	00550	18 months	12 x 2	42.00	40.00	1.52	13.00	13.00	15.50
CRUSHED RED PEPPER										
Plastic Pail	5 Gallons	00512	18 months	12 x 2	17.00	15.00	1.52	13.00	13.00	15.50
Fiber Drum	55 Gallons	00510	18 months	4 X 1	208.00	180.00	11.67	23.50	23.50	36.50
DRY RED FLAVORING										
Box	50 lb.	00501	18 months	9 X 4	53.00	50.00	1.92	16.00	13.25	15.63
ORIGINAL RED SPRAY DRY FLAVORING										
Poly Bag in Corrugated Box	50 lb.	00590	12 months	9 X 3	52.30	50.00	1.82	15.25	12.50	16.50
ORIGINAL RED SAUCE										
Plastic Pail	5 Gallons	00062	12 months	12 X 2	47.00	42.82	1.52	13.00	13.00	15.50
Fiber Drum	50 Gallons	00050	12 months	4 X 1	485.00	428.29	11.67	23.50	23.50	36.50
Bulk Tote	330 Gallons	00039	12 months	1 X 1	2,855.00	2,814.00	60.06	46.50	46.50	48.00
BUFFALO STYLE HOT SAUCE										
Plastic Pail	5 Gallons	00890	12 months	12 X 2	47.00	45.06	1.52	13.00	13.00	15.50
Fiber Drum	50 Gallons	00895	12 months	4 X 1	485.00	450.65	11.67	23.50	23.50	36.50
Bulk Tote	330 Gallons	00899	12 months	1 X 1	3,014.00	2,973.00	60.06	46.50	46.50	48.00
GREEN JALAPEÑO PEPPER SAUCE										
Plastic Pail	5 Gallons	00980	12 months	12 X 2	47.50	44.72	1.52	13.00	13.00	15.50
Fiber Drum	50 Gallons	00965	12 months	4 X 1	485.00	447.27	11.67	23.50	23.50	36.50
Bulk Tote	330 Gallons	00977	12 months	1 X 1	2,952.00	2,911.00	60.06	46.50	46.50	48.00
SRIRACHA SAUCE										
Plastic Pail	5 Gallons	00885	12 months	12 X 2	52.40	45.06	1.52	13.00	13.00	15.50
CAYENNE GARLIC SAUCE										
Plastic Pail	5 Gallons	00998	12 months	12 X 2	47.00	45.07	1.52	13.00	13.00	15.50
Fiber Drum	50 Gallons	00760	12 months	4 X 1	485.00	450.78	11.67	23.50	23.50	36.50
Bulk Tote	330 Gallons	00765	12 months	1 X 1	2,988.00	2,947.00	60.06	46.50	46.50	48.00
CHIPOTLE PEPPER SAUCE										
Plastic Pail	5 Gallons	00997	12 months	12 X 2	49.50	45.33	1.52	13.00	13.00	15.50
Fiber Drum	50 Gallons	00790	12 months	4 X 1	485.00	453.32	11.67	23.50	23.50	36.50
Bulk Tote	330 Gallons	00985	12 months	1 X 1	3,014.00	2,973.00	60.06	46.50	46.50	48.00
CHIPOTLE SPRAY DRY FLAVORING										
Poly Bag in Corrugated Box	50 lb.	00595	12 months	9 X 3	52.30	50.00	1.82	15.25	12.50	16.50
HABANERO SAUCE										
Plastic Pail	5 Gallons	00999	12 months	12 X 2	47.00	46.90	1.52	13.00	13.00	15.50
Fiber Drum	50 Gallons	00995	12 months	4 X 1	485.00	469.10	11.67	23.50	23.50	36.50
Bulk Tote	330 Gallons	00996	12 months	1 X 1	3,176.00	3,135.00	60.06	46.50	46.50	48.00

FOR MORE INFORMATION, VISIT [TABASCOFOODSERVICE.COM](https://www.tabascofoodservice.com)

