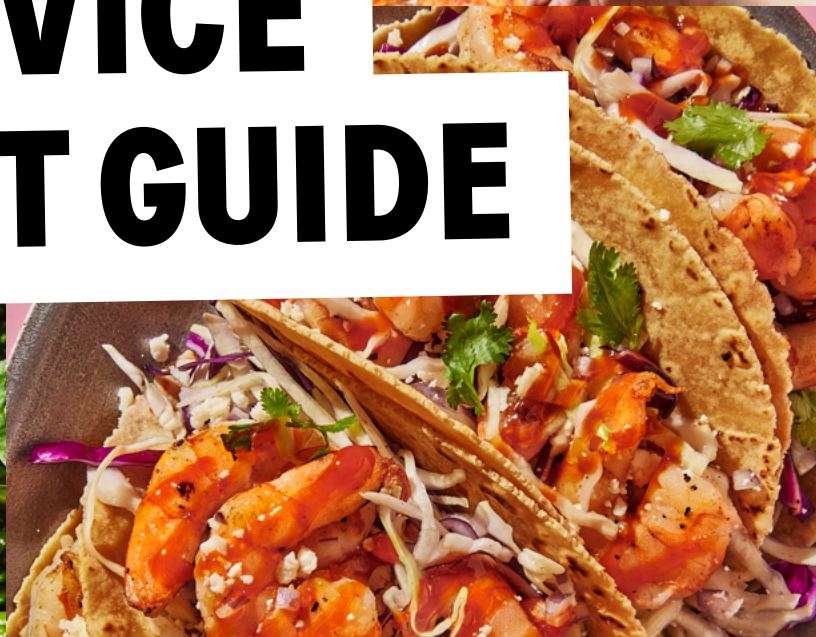




# FOODSERVICE PRODUCT GUIDE



## TABASCO® BRAND IS UNLIKE ANYTHING ELSE

**Over 150 years ago, the McIlhenny family created a legend.** It all started with a seed that they planted, grew and harvested. They took red peppers, made a mash, added some salt and aged everything in white oak barrels for up to 3 years. The result? Deep, earthy flavors with a kick. It was then blended with distilled vinegar for up to 28 days, then strained, bottled and labeled. **TABASCO® Original Red Sauce was born.**

**And that's the process that's still in place today.**

Why such an in-depth process? Our sauce packs so much flavor that just one bottle of **TABASCO® Sauce yields nearly 3 bottles of competitor sauce!** When we say a little goes a long way, we mean it.

**80% GLOBAL AWARENESS**  
AMONG CATEGORY USERS<sup>2</sup>

# FROM MILD TO WILD

WHERE OTHERS ARE ONE-NOTE, OBSCURING FLAVORS WITH HEAT, TABASCO® BRAND IGNITES AND AMPLIFIES DISHES ACROSS THE MENU AND AROUND THE GLOBE.

Our sauces span the full spectrum of spice. If you're looking for a light bite with some sweetness, we've got it. Maybe you want to serve up a challenge? We've got some memorable stings, too—and everything in between.

**INNOVATIVE**  
**INNOVATIVE**  
**INNOVATIVE**



**SIMPLE INGREDIENT**  
**SIMPLE INGREDIENT**

**ICONIC**



Tasting Notes:  
**OAK-AGED, SPICY, EARTHY**



2500-5000 SHU

This classic pepper sauce enlivens and enhances every dish with its signature kick.



Tasting Notes:  
**FRESH, ZESTY, BRIGHT**



600-1200 SHU

The perfect balance of mild sauce and the tangy, fresh flavor of a jalapeño peppers.



Tasting Notes:  
**SMOKY, BOLD, RICH**



1500-2500 SHU

Rich and full-bodied, the effortless waltz of smoke and heat delivers a bold flavor in perfect balance.



Tasting Notes:  
**SMOOTH & GARLICKY**



1200-3000 SHU

It's a savory and sweet sauce with a smooth-yet-garlicky, rich-yet-bold delivery.



Tasting Notes:  
**VIBRANT SPICE, SUBTLE HEAT**



600-1200 SHU

This thick and rich Mexican-style hot sauce features a garlicky twang and a mild-yet-savory flavor.

# MEET THE REST OF OUR FAMILY



Tasting Notes:  
**MILD & FRUITY**



100-600 SHU

Our mildest flavor goes the distance, delivering a full-bodied fusion of sweet, fruity and spicy.



Tasting Notes:  
**TANGY, SPICY**



300-900 SHU

This one offers delicious depth with versatile flavors like garlic and our red pepper sauce.



Tasting Notes:  
**ZESTY, SAVORY, GARLICKY**



1200-1800 SHU

While mild in nature, it delivers a savory flavor profile with a garlicky punch.



Tasting Notes:  
**FIERY, FRUITY, SPICY**



5000-8000 SHU

We blend one of the world's hottest peppers with sweet fruits to offer serious heat.



Tasting Notes:  
**FIERY, FRUITY, HOT, HOT, HOT**



23000-33000 SHU

Fiery and fruity with a potent punch from scorpion peppers.

**0** Calories  
Fat  
Carbs

**No** Artificial Color & Dyes  
Preservatives  
High Fructose Corn Syrup  
Allergens



**GLUTEN FREE**

**K**



# FORMATS FOR EVERY OPERATION

Your customers are expecting it—93% of Americans enjoy hot sauce and it's most popular with younger consumers.<sup>3</sup> And TABASCO® Brand is America's favorite brand of hot sauce.<sup>4</sup> So make sure you're cooking with it, serving it and sending it out with orders using these convenient formats.



FRONT OF HOUSE

# CUSTOMERS CRAVE CUSTOMIZATION



And the best way to offer it? Let them customize their dishes on their own. In fact, **nearly 60% of consumers use hot sauce in away-from-home dining.**<sup>4</sup> And **74% of hot sauce users request TABASCO® Brand** if it's not already on the table.<sup>4</sup> TABASCO® Pepper Sauce flavors on the table makes your customers even happier.

## PORTION CONTROL PRODUCTS PERFECT FOR EVERY SEGMENT

Ideal for on-premise or to-go and delivery, TABASCO® Brand portion control packs safely and conveniently give customers the spice and flavor they're seeking. In fact, 85% of consumers who order takeout are looking for hot sauce to accompany their meals.<sup>4</sup> Want to elevate the experience? Offer up TABASCO® Brand Mini-Bottles.



## CUSTOMERS GET PUMPED ABOUT FLAVOR

These easy-to-maintain, reusable pump canisters are the most efficient way to let your customers create the ultimate flavor experience. Get them free when you purchase TABASCO® Pepper Sauces in the half-gallon format.



BACK OF HOUSE



# THE EASY WAY TO ENHANCE YOUR MENU

Foodservice operators love TABASCO® Pepper Sauces in their dishes for their flavor, heat and heat variety and simple ingredients. With our bulk format sauces, you're able to enhance your customers' favorite menu items with just a little sauce.

## BIG FLAVOR, BULK FORMAT, GREAT VALUE

Ideal for high-volume applications like making marinades, dressings, dipping and wing sauces—as well as profit. Charge more when you use TABASCO® Pepper Sauces in your dishes, elevating your flavors and your margins.

**"TABASCO® Original Red Sauce isn't just about heat—it's like the secret ingredient that quietly amplifies all the other flavors in a dish."**

—Gary Evans, Global Corporate Chef



BAR

# GIVE YOUR COCKTAILS A LITTLE SOMETHING EXTRA

Spicy beverages are back in style. Over the past 10 years, the menu penetration of spicy drinks has grown 50%.<sup>5</sup> So if you're looking to make a standout drink menu, go with TABASCO® Pepper Sauce flavors.

Add some TABASCO® Green Pepper Sauce to your margaritas for a bright kick. Crank up the heat in your Bloody Mary with TABASCO® Scorpion Sauce—or add fruitiness to a daiquiri with TABASCO® Habanero Sauce.

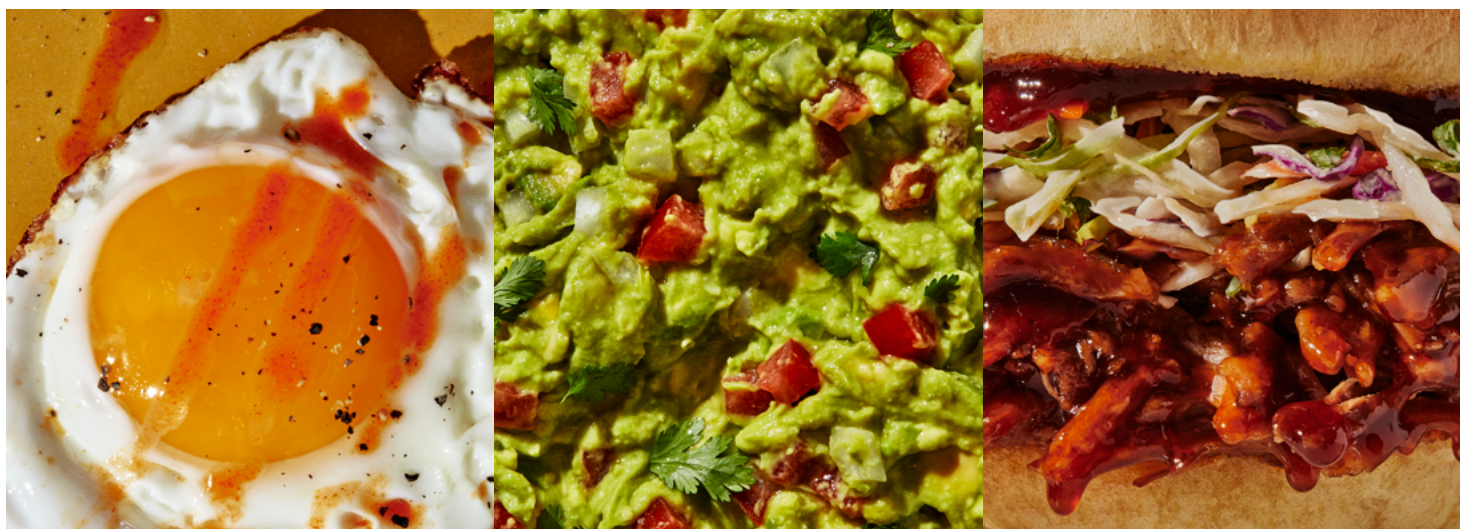


# TABASCO® BRAND PRODUCTS

PRODUCT	UNIT SIZE	CASE PACK	MFR CODE	GTIN	TIE X TIER	GROSS WEIGHT (LB.)	CASE CUBE	DIMENSIONS (IN.)			SHELF LIFE
								LENGTH	WIDTH	HEIGHT	
<b>ORIGINAL RED PEPPER SAUCE</b>											
PC Packet	3-g.	200	00390	30011210003904	38 x 10	1.648	0.13571	7.375	6.875	4.625	1 year
Mini-Bottle	1/8-oz.	144	00016	30011210000163	24 x 8	6.00	0.106	12.25	6.00	2.50	1.5 years
Mini-Bottle	1/8-oz.	500	00007	30011210000071	15 x 5	22.00	0.357	13.00	9.50	5.00	1.5 years
2-oz. Tabletop	2-oz.	24	00004	30011210000040	28 x 8	8.50	0.20	9.63	6.38	5.75	3 years
5-oz. Tabletop	5-oz.	12	00028	30011210000286	30 x 7	9.50	0.25	9.00	6.50	7.50	3 years
12-oz. Chef Size	12-oz.	12	00029	30011210000293	15 x 6	18.00	0.52	11.75	9.00	8.50	3 years
Half Gallon (Plastic)	64-oz.	2	00575	30011210005755	32 x 6	9.90	0.27	8.38	5.25	10.00	2 years
Gallon (Plastic)	128-oz.	4	00053	30011210000538	9 x 5	39.00	1.20	12.75	13.00	12.50	1 year
5 Gallon (Plastic)	5-gal.	1	00062	N/A	12 x 2	47.00	1.52	13.00	13.00	15.50	1 year
<b>GREEN PEPPER SAUCE</b>											
PC Packet	3-g.	200	00392	30011210003928	38 x 10	1.648	0.13571	7.375	6.875	4.625	1 year
Mini-Bottle	1/8-oz.	144	00344	30011210003447	24 x 8	6.00	0.106	12.25	6.00	2.50	1 year
Mini-Bottle	1/8-oz.	500	00299	30011210002990	15 x 5	22.00	0.357	13.00	9.50	5.00	1 year
2-oz. Tabletop	2-oz.	12	00971	30011210009715	54 x 5	4.50	0.12	7.00	5.00	5.75	1.5 years
5-oz. Tabletop	5-oz.	12	00920	30011210009203	30 x 7	9.50	0.25	9.00	6.50	7.50	1.5 years
Half Gallon (Plastic)	64-oz.	2	00580	30011210005809	32 x 6	9.90	0.27	8.38	5.25	10.00	1 year
5 Gallon (Plastic)	5-gal.	1	00980	N/A	12 x 2	47.50	1.52	13.00	13.00	15.50	1 year
<b>CHIPOTLE PEPPER SAUCE</b>											
PC Packet	3-g.	200	00394	30011210003942	38 x 10	1.648	0.13571	7.375	6.875	4.625	1 year
Mini-Bottle	1/8-oz.	144	00275	30011210002754	24 x 8	6.00	0.106	12.25	6.00	2.50	1 year
5-oz. Tabletop	5-oz.	12	00797	30011210007971	30 x 7	9.50	0.25	9.00	6.50	7.50	2 years
Half Gallon (Plastic)	64-oz.	2	00799	30011210007995	32 x 6	9.90	0.27	8.38	5.25	10.00	1 year
5 Gallon (Plastic)	5-gal.	1	00997	N/A	12 x 2	49.50	1.52	13.00	13.00	15.50	1 year
<b>SRIRACHA SAUCE</b>											
PC Packet	6-g.	200	00396	30011210003966	38 x 10	3.00	0.13600	7.250	6.375	4.50	1 year
20-oz. Tabletop (Plastic)	20-oz.	6	00832	30011210008329	32 x 6	9.00	0.25	9.00	6.50	7.50	2 years
Half Gallon (Plastic)	64-oz.	2	00882	30011210008824	32 x 6	9.90	0.27	8.38	5.25	10.00	1.5 years
5 Gallon (Plastic)	5-gal.	1	00885	N/A	12 x 2	52.40	1.52	13.00	13.00	15.50	1.5 years
<b>SALSA PICANTE</b>											
PC Packet	0.16-fl. oz.	200	00398	30011210003980	38 x 10	2.60	0.12000	7.250	6.375	4.50	1.5 years
16.2-oz. Tabletop (Plastic)	16.2-oz.	6	00822	30011210008220	32 x 6	7.75	0.25	8.50	5.75	9.00	1.5 years
Half Gallon (Plastic)	64-oz.	2	00585	30011210005854	32 x 6	9.80	0.27	8.38	5.25	10.00	1.5 years
<b>SWEET CHILI SAUCE</b>											
20-oz. Tabletop (Plastic)	20-oz.	6	00672	30011210006721	32 x 6	8.60	0.26	8.50	5.75	8.50	2 years
Half Gallon (Plastic)	64-oz.	2	00680	30011210006806	32 x 6	9.90	0.27	8.38	5.25	10.00	9 months
<b>BUFFALO STYLE HOT SAUCE</b>											
5-oz. Tabletop	5-oz.	12	00250	30011210002501	30 x 7	10.00	0.25	9.00	6.50	7.50	2 years
Half Gallon (Plastic)	64-oz.	2	00253	30011210002532	32 x 6	9.90	0.27	8.38	5.25	10.00	1 year
5 Gallon (Plastic)	5-gal.	1	00890	N/A	12 x 2	47.00	1.52	13.00	13.00	15.50	1 year

PRODUCT	UNIT SIZE	CASE PACK	MFR CODE	GTIN	TIE X TIER	GROSS WEIGHT (LB.)	CASE CUBE	DIMENSIONS (IN.)			SHELF LIFE
								LENGTH	WIDTH	HEIGHT	
<b>CAYENNE GARLIC SAUCE</b>											
2-oz. Tabletop	2-oz.	12	00704	30011210007049	54 x 5	4.50	0.12	7.00	5.00	5.75	2 years
5-oz. Tabletop	5-oz.	12	00705	30011210007056	30 x 7	10.00	0.25	9.00	6.50	7.50	2 years
Half Gallon (Plastic)	64-oz.	2	00750	30011210007506	32 x 6	9.90	0.27	8.38	5.25	10.00	1 year
5 Gallon (Plastic)	5-gal.	1	00998	N/A	12 x 2	47.50	1.52	13.00	13.00	15.50	1 year
<b>HABANERO SAUCE</b>											
2-oz. Tabletop	2-oz.	12	00609	30011210006097	54 x 5	4.50	0.12	7.00	5.00	5.75	2 years
5-oz. Tabletop	5-oz.	12	00610	30011210006103	30 x 7	10.00	0.25	9.00	6.50	7.50	2 years
Half Gallon (Plastic)	64-oz.	2	00630	30011210006301	32 x 6	9.90	0.27	8.38	5.25	10.00	1 year
5 Gallon (Plastic)	5-gal.	1	00999	N/A	12 x 2	47.00	1.52	13.00	13.00	15.50	1 year
<b>SCORPION SAUCE</b>											
2-oz. Tabletop	2-oz.	12	00605	30011210006059	54 x 5	4.50	0.12	5.25	7.00	5.75	1.5 years
5-oz. Tabletop	5-oz.	12	00879	30011210008558	30 x 7	10.00	0.25	9.00	6.50	7.50	1.5 years
Half Gallon (Plastic)	64-oz.	2	00875	30011210008756	32 x 6	9.90	0.27	8.38	5.25	10.00	1 year
5 Gallon (Plastic)	5-gal.	1	00886	N/A	12 x 2	47.00	1.52	13.00	13.00	15.50	1 year
<b>BLOODY MARY COCKTAIL MIXER</b>											
Quarter Gallon	32-oz.	6	02021	30011210020215	22 x 4	21.00	0.55	10.875	7.3125	12.00	1.5 years
<b>CLASSIC PEPPER JELLY</b>											
Gallon (Plastic)	1-gal.	1	00324	00011210003248	30 x 3	11.75	0.30	8.375	8.375	7.375	1 year*

\*Refrigerate after opening, best if used within two weeks after opening



**FOR MORE INFORMATION, CONTACT YOUR SALES REPRESENTATIVE  
OR VISIT OUR WEBSITE [TABASCO.COM/FOODSERVICE](https://www.tabasco.com/foodservice).**

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1 Creative Research Services, Independent study, 2009

2 TABASCO – Cleria Global Brand Health Tracker, Wave 4 = Feb' 23

3 The Associated Press, March 2025

4 SUZY Survey, October 2023

5 Datassential, MenuTrends, YE DEC '24

