

## 3 Pepper sauce mix

### DESCRIPTION

The product appears like a uniform brown powder with green, black and pink peppers.

### USAGE

Perfect companion for grilled filet mignon or rib steak or other choice cuts of red meat cooked in frying pan on stove top.

### PREPARATION

To make 4 L of 3 Pepper sauce, dissolve 500 g of sauce mix into 1 L of cold water. Add this paste to 3 L of boiling water and mix well. Bring back to a boil and simmer for 3 minutes on low heat, mixing constantly. To make 250 ml (1 cup), use 35 g (4 tbsp) for 250 ml of water.

### INGREDIENTS

Skim milk powder, modified corn starch, wheat flour, monosodium glutamate, hydrolyzed vegetable proteins (corn, soy), corn starch, palm oil, salt, canola oil, sugar, yeast extract, onion powder, garlic powder, spices, xanthan gum, colour, disodium inosinate, disodium guanylate.

### PACKAGING

White plastic container made of (HDPE). Sealed for your protection.

#### CASE SIZE

6 Units x 1 kg  
Height: 7.875"  
Width: 10.125"  
Depth: 14.875"  
Volume: 0.69 p2

#### OTHER PACKAGING OPTIONS

Plastic Pail 5 kg  
Plastic Pail 18 kg

CODE	DESCRIPTION	WEIGHT	CASE WEIGHT
2660	<b>3 Pepper sauce mix</b>	<b>1 kg (2.2 lbs)</b>	<b>6.3 kg</b>

### STORAGE

Store under cool, dry and clean warehouse conditions, off the floor and away from outer walls. Under these conditions the shelf life of the product is estimated at one year or longer.



UPC: 060612266041

Nutrition Facts	
per 3/4 tbsp (6 g)	
Amount	% Daily Value
<b>Calories</b> 20	
<b>Fat</b> 0.6 g	1 %
Saturated 0.2 g + Trans 0 g	1 %
<b>Cholesterol</b> 0 mg	
<b>Sodium</b> 280 mg	12 %
<b>Carbohydrate</b> 3 g	1 %
Fibre 0 g	0 %
Sugar 1 g	
<b>Protein</b> 1 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	2 %
Iron	2 %