

# Ford's Gourmet Foods

Master Distributor for Ford's Foods  
 1109 Agriculture Street, Ste 1 • Raleigh, NC 27603  
 1-800-446-0947 • BoneSuckin.com



**Product:** Bone Suckin' Sauce, Thicker Style

**Supplier Code:** 3501

**Product UPC:** 7-54496-18000-4

**Case UPC:** 107-54496-18000-7

**Harmonized System Code:** 2103204050

**Product Description:** This is a tangy, sweet, tomato based BBQ sauce, sweetened with honey & molasses. This is a thicker version of our original Bone Suckin' Sauce.

**Ingredient Statement:** Tomato Puree (Tomato Paste, Water), Honey, Apple Cider Vinegar, Molasses, Organic Yellow Mustard (Water, Organic Vinegar, Organic Mustard Seed, Salt, Organic Turmeric, Organic Paprika), Salt, Prepared Horseradish (Horseradish, Water, Organic White Distilled Vinegar, Salt), Dried Onion, Lemon Juice Concentrate, Xanthan Gum, Dried Garlic, Spices, Natural Smoke Flavor, Panrika, Red Pepper.

**Nutrition Facts:**

Nutrition Facts	
121 servings per container	
Serv. Size 2 Tbsp (35g)	
Amount Per Serving	
<b>Calories</b>	<b>50</b>
	% Daily Value
Total Fat 0g	0%
Sodium 210mg	9%
Total Carb. 13g	5%
Total Sugars 12g	
Incl. 10g Added Sugars 20%	
Protein 1g	
Vitamin D 0mcg	0%
Iron 1mg	6%
Calcium 21mg	2%
Potassium 168mg	4%



Unit UPC



Case UPC



**Case Weight:** 41 pounds

**Claim/Referral Statement:** Non Gmo, Gluten Free, No High Fructose Corn Syrup, Kosher, Pareve

**Allergen Statement:** None

**Case Pack:** 4-150 oz bottles/case

**Primary Packaging:** Clear plastic bottle with white screw cap.

Date code is printed directly on bottle in black ink. - Code: Best By MMDDYYB

MM - 2 Digits, 01=January, DDD - 3 Digits = Day of the year, YY - 2 Digits = Year, B - Batch Number

**Product Dimensions:** 11.5" x 6" x 5"

**Case Dimensions:** 12" x 11.5" x 13"

**Secondary Packaging:** None

**Pallet Configuration:** Tie x High = 11 x 4, 44 cases. Pallet Measurements = 53.75" x 40" x 48" wood, Pallet Cubic Ft = 59.72

**Storage and Transport:** Dry Storage at ambient temperature. Do not freeze.

**Shelf Life:** 24 months from production date, under proper storage conditions