

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®, Cajun Seasoning & Rub

Supplier Code: 3538

Product UPC: 7-54496-61100-3

Case UPC: 107-54496-61100-0

Product Description: Bone Suckin'® Cajun Seasoning is the perfect blend of Cajun spices & herbs with the right amount of heat. It makes your food taste great, gets friends talking & coming back for more! Use generously & your Cajun food will be " Bone Suckin' Good!" Use On Seafood, Poultry, Steaks, Pork, Pasta, French Fries, Rice, Vegetables, Gumbos, Jambalaya & more.

Ingredient Statement: Spices, Smoked Paprika, Dehydrated Garlic & Onion, Salt & Celery Seed.



Nutrition Facts:

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119 servings per container	
Serv. Size	1/4 tsp (1g)
Amount Per Serving	
Calories	0
% Daily Value	
Total Fat 0g	0%
Sodium 65mg	3%
Total Carb. 1g	0%
Total Sugars 0g	
Incl. 0g Added Sugars	0%
Protein 0g	
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.	



Item UPC



Case UPC



Case Weight:

4 pounds

Product Attributes:

Non GMO, Gluten Free, Fat Free, Sugar Free, Kosher, Pareve, Dairy Free, 3rd Party Verified, No Anti-Caking Agent & No MSG!

Allergen Statement:

None

Case Pack:

12-4.2 oz bottles/case

Primary Packaging:

Clear plastic bottle with white screw cap with tamper seal under cap.

Date Coding:

Date code is printed directly on bottom of bottle in black ink.
Six digit code starting with zero and ending with the last two digits of the year.
Middle three numbers are the Julian date. (Day of the year) Ex. 033018 is the 330th day of 2018

Product Dimensions:

5.25" x 2.25" x 2.25"

Case Dimensions:

6.5" x 7" x 9.5"

Secondary Packaging:

None

Pallet Configuration:

Tie x High = 27 x 8, 216 cases. Pallet Measurements = 57.75" x 40" x 48" wood, Pallet Cubic Ft = 64.16

Storage and Transport:

Dry Storage at ambient temperature. Do not freeze. Some caking may occur.

Shelf Life:

24 months from production date, under proper storage conditions