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® Chicken Seasoning & Rub 23.9 oz

Supplier Code: 3530

Product UPC: 7-54496-51012-2

Case UPC: 9-07-54496-51012-5

Harmonized System Code: 910910000

Product Description: Garlic and sage come to the forefront of our Bone Suckin' Chicken Seasoning and compliment the hints of the celery and citric flavors. While it's the perfect mouth watering flavor on chicken, turkey, and other poultry. it's versatile enough to be used on just about anything.

Ingredient Statement: Brown Sugar, Dehydrated Garlic, Onion, and Bell Pepper, Spices including Chili Pepper, Salt, Sugar, Paprika, Mustard Seed, Celery Seed, Citric Acid & Natural Flavor.

Nutrition Facts:

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About 677 serv per container
Serving size 1/4 tsp (1g)

Amount Per Serving	
Calories	**5**
	% Daily Value
Total Fat 0g	0%
Sodium 45mg	2%
Total Carbohydrate 1g	0%
Protein 0g	

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.

754496510122

Unit UPC

90754496510125

Case UPC



Case Weight: 7 pounds

Product Attributes: Non GMO , Gluten Free, Fat Free, Kosher, Pareve, Dairy Free, 3rd Party Verfied, No MSG & No Anti-Caking Agent.

Allergen Statement: None

Case Pack: 6-23.9 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: 8" x 3.50" x 3.00"

Case Dimensions: 9" x 8.5" x 8"

Secondary Packaging: None

Pallet Configuration: Tie x High = 25 x 5, 125 cases. Pallet Measurements = 48" x 40" x 48" wood

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