

We Send Customers To Your Stores

When our customers call us from around the country, we ask for their state and zip code. Then, we tell them the location of YOUR STORE and YOUR PHONE NUMBER if it is closest to them. Our website, BoneSuckin.com has a store locator. Please make sure your store is listed. We will list all of our customer's locations to the best of our ability. Customers are THRILLED when they find out your store has our products! We always want to protect your sales and encourage customers to buy from you first. A customer will pay about \$16.00 for only one jar if we ship it to them. It is in the customer's best interest to buy from you instead of us.

Understanding Our Product Code Dating

Our labels direct customers to product expiration dates.

Bone Suckin' Products have 2 dates stamped beside each other on the side of the jar.

1.) **Julian Date** = Manufactured Date (ex.- Feb. 1, 2019 = 020329)

2.) **Best Before End Date** = Best used before end of the month (example - 8/2020)

Sauce Location - Date is ink-jetted /stamped on shoulder of jar between bottom of cap and top of label.

OR on side of the containers.

Seasonings, Nut, and Southern Yum Location - Date is ink-jetted/stamped on bottom of container.

Case Codes are on the Side of Each Case



←Black Inkjet Date Stamp above label on shoulder of jar



Black Date Stamp on bottom of container →

Shelf Life Information

12 Months - Bone Suckin' Sauce®, 16 oz., 1 Gallon & 1/2 Gallon; Bone Suckin'® Steak Sauce, Bone Suckin'® Mustards, Bone Suckin'® Wing Sauces, Bone Suckin'® Hiccuppin' Hot® Sauce, Bone Suckin'® Yaki®, Bone Suckin'® Seasonings & Rubs, Bone Suckin'® Organic Seasoning & Rubs, Southern Yum

14 Months - Fire Dancer Nuts & Southern Yum, 9 oz. tins

Serious Simple Samplin'

YOU WILL NEED . . .

- To always keep demo area clean !!! (Customers trust you when they see you are adamant about cleanliness.)
- To use red "solo" plastic bowls to pour the sauce in. Use plates to put the chips on. The color red hides the normal drips that occur during sampling
- To just DIP THE TORTILLA CHIP - THAT'S IT !!
- To have plenty of Bone Suckin' Sauce products on hand for your display and for selling. Make it readily accessible to the customer. You should sell a minimum of 5 cases every time you sample.
- To familiarize yourself with the Bone Suckin' Sauce[®] recipes and print them, go to BoneSuckin.com and click recipes. You will be asked many questions. Choose YOUR FAVORITE RECIPE to talk about.
- To keep the sampling bowls FULL and clean at all times.
- To know the below information to educate and have fun with the customers.

Bone Suckin'® products are all: NON GMO Ingredients, Gluten Free, Fat Free, No High Fructose Corn Syrup

Bone Suckin' Sauce[®] - Original & Thicker style. The serious barbeque, grilling & marinating sauce for land & sea. Use amply for Bone Suckin'® flavor. (Encourage children to try the original - they get their parents to buy it.) It is a sweet tomato based sauce. It's not hot - it is spicy. It is best on chicken, ribs, as a salad dressing, as a great substitute for mayonnaise. For a great demo recipe mix together: Bone Suckin' Sauce[®], 1 cup; cream cheese, 8 oz., softened; 6 tablespoons onions, chopped. Sample with fresh tortilla chips. Sampling is recommended for all ages.

Hot Bone Suckin' Sauce[®] & Hot Thick Bone Suckin' Sauce[®]- The serious barbeque, grilling & marinating sauce for land & sea. A little more heat than the original with a little less sweet. They are not fire engine hot but they do have a nice after burn. It is best on chicken, pork, shrimp, seafood, pasta, and in a Bloody Mary. Sampling is recommended only for adults.

Bone Suckin'® Wing Sauces - 2 Flavors: - Honey & Habanero and Garlic & Honey. You HAVE to try it! Time for a wing eating competition tonight! The right amount of sweet & heat will quickly make Bone Suckin'® Wing Sauce your favorite! Smell the aroma of garlic and enjoy the sweet taste of honey while your family devours the chicken wings! Bone Suckin'® Garlic & Honey Wing Sauce will quickly become your favorite!

Bone Suckin'® Hiccuppin' Hot[®] Sauce - "Hiccuppin' Hot" is "A HOT WITH FLAVOR" - FINALLY! Mother Nature's most flavorful hot pepper, the Habanero, is added to Hot Bone Suckin' Sauce[®]. It is so breathtakingly hot, you may hiccup!

Bone Suckin'® Mustards- 2 Great Flavors. Original and Sweet Spicy. Fantastic on ham biscuits, grilled cheese and hot dogs! Mix with cream cheese and diced onions for a bagel spread. Use amply for the BONE SUCKIN'® MUSTARD FLAVOR!

Bone Suckin'® Seasonings & Rubs - 8 Great Flavors: Original, Hot, Chicken, Lemon Pepper, Seafood, Steak, Cajun, Vegetable. They are easy to sample. Just pour Rubs into bowl and sample with spoons or sprinkle on popcorn. Show customer the recipe on the side of the jar. Sampling is recommended for all ages.

Organic Bone Suckin'® Seasoning & Rubs - 3 Flavors: All Purpose, Cajun, Lemon Pepper. Organic All Purpose Seasoning & Rub is guaranteed to make your veggies, chicken, beef, seafood, soups & more come alive with the perfect blend of seasonings. Organic Cajun Seasoning & Rub is the perfect blend of spices & herbs along with the right amount of heat. Organic Lemon Pepper Seasoning & Rub is guaranteed to make your chicken, soups, seafood & more come alive with the perfect blend of citrus & pepper!

Bone Suckin'® Yaki[®]- Subtle hint of garlic combines with balsamic vinegar and sesame oil to bring the great taste you've come to expect from Bone Suckin' Sauce[®], with an Asian flare! Richer in flavor and lower in sodium than the traditional teriyaki. Suggest they try at home on salmon or pork tenderloin.

Bone Suckin'® Steak Sauce - "A good steak doesn't need a lot to be great, just the right sauce!" The light, smoky flavor, combined with bits of onion, garlic, and the perfect blend of spices, will quickly make BONE SUCKIN'® STEAK SAUCE your favorite! We hope these tips help! BON APPETIT !

Revised 03/15/19-OfficeFiles/Forms/WeSendCustomers