

# Thai Sweet Chili Sauce

*This classic Thai style sweet chili sauce offers the perfect balance of sweetness, spice and garlic flavors. This versatile, ready-to-use, sauce works as a dipping sauce or to make delicious stir fry dishes using chicken, vegetables and more.*

 **Vegan & Gluten-Free**

*Gourmet Sauces*

**UPC:**

880632004160

**Case:**

4 x 4 lb pouches | Net Weight: 16 lb | Gross Weight: 16.9 lb  
 Case Dimensions: 13.75" x 8.25" x 4.75" | Case Cube: .31

**Pallet:**

16 per tier/ 6 tiers high | 96 cases per pallet  
 Pallet weight (gross): 1622 lb

**INGREDIENTS:**

CANE SUGAR, WATER, RICE VINEGAR (water, rice), GARLIC, SEA SALT, THAI CHILI PEPPER, CITRIC ACID, CRUSHED RED PEPPER, GUAR GUM, XANTHAN GUM.

| <b>Nutrition Facts</b>        |                        |
|-------------------------------|------------------------|
| <b>Serving size</b>           | <b>100 g</b>           |
| <b>Amount per serving</b>     |                        |
| <b>Calories</b>               | <b>280</b>             |
|                               | <b>% Daily Value *</b> |
| <b>Total Fat</b> 0g           | <b>0%</b>              |
| Saturated Fat 0g              | <b>0%</b>              |
| Trans Fat 0g                  |                        |
| <b>Cholesterol</b> 0mg        | <b>0%</b>              |
| <b>Sodium</b> 430mg           | <b>19%</b>             |
| <b>Total Carbohydrate</b> 68g | <b>25%</b>             |
| Dietary Fiber 0g              | <b>0%</b>              |
| Total Sugars 66g              |                        |
| Includes 66g Added Sugars     | <b>131%</b>            |
| <b>Protein</b> 0g             |                        |
| Vitamin D 0mcg                | <b>0%</b>              |
| Calcium 10mg                  | <b>0%</b>              |
| Iron 0.2mg                    | <b>2%</b>              |
| Potassium 570mg               | <b>10%</b>             |

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



**Cooking Instructions:**

Heat product until it reaches a uniform 165°F.  
 Hold at 145°F or above.



**Handling:**

Keep frozen. Thaw under refrigeration



**Shelf Life:**

18 months from manufacture date, frozen.