



Ready-to-Serve Sauces

Our growing range of sauces are perfect for your restaurant or foodservice needs. These authentic, versatile sauces make for excellent marinades, dips and finishing sauces, allowing you an efficient and cost-effective way to elevate your dishes with chef-inspired, made-from-scratch taste. Just as with our award-winning soups, our sauces are hand crafted in small batches with premium ingredients in our modern FDA/USDA inspected, SQF certified facility with an emphasis on quality, taste and consistency.





Authentic Sauces



Item #	Product Description	Pack Size
4010	Classic Marinara Sauce VG GF	4 x 4 LB
5000	Alfredo Sauce VG GF	4 x 4 LB
5002	Meat Sauce with Pork GF DF	4 x 4 LB
5010	Garlic & Wine Sauce	4 x 4 LB
5039	Clam Sauce	4 x 4 LB
5054	Alfredo Sauce VG GF	4 x 4 LB
5056	Vodka Sauce VG GF	4 x 4 LB
LP5064	Shallot Cream Sauce VG	4 x 4 LB
5100	Marsala Sauce	4 x 4 LB
5117	Lemon Francese Sauce VG GF	4 x 4 LB
7115	General Tso's Sauce V GF	4 x 4 LB

GF = Gluten Free V = Vegan VG = Vegetarian DF = Dairy Free

These heat and serve sauces are packed in convenient 4 x 4 lb pouches with 18 month shelf life, frozen.

Net Weight: 16 lbs | **Gross Weight:** 16.9 lbs

Case: 11.37" X 8.37" X 8.37" | **Cube:** .46 | **Ti-Hi:** 19 / 6

PGI's R&D team comes with over 30 years of culinary experience and collaborate in a state-of-the-art test kitchen facility. Our sauce portfolio includes over 80 recipes covering a variety of global sauces and marinades. Sauce production capabilities focus on pouches from 7 oz to 10 lbs, both refrigerated and frozen. For industrial accounts, we can produce 42 lb pails and 55-gallon drums.

