

TABASCO® SAUCE

GENERAL DESCRIPTION

TABASCO® Sauce is a pungent sauce prepared from select aged red pepper, vinegar and salt. The red peppers are fermented and aged for three years, and then drained to remove excess moisture. This aged pepper mash is blended with vinegar and mixed for up to 28 days. The mixture then passes through a series of screens to remove the seeds, producing an orange-red colored sauce with a characteristic fermented pepper note. This product complies with current Good Manufacturing Practices in Manufacturing, Packaging, or Holding of Human Food (21 CFR 117). This product is Kosher pareve.

CHEMICAL AND PHYSICAL SPECIFICATIONS

Viscosity:	$330 - 990 \text{ cps}^1$	Total solids:	3.60 - 5.60 %
pH:	2.70 - 3.10	Salt:	1.40 - 2.20 %
Pungency:	$2,500 - 5,000 \text{ SHU}^2$	Titratable acidity (as acetic):	8.10 - 8.90 %

¹Room temperature ²Scoville heat units

MICROBIOLOGICAL SPECIFICATIONS

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Aerobic plate count:	< 100 cfu/g	Coliforms:	< 3 MPN/g *		
Yeast and mold:	< 100 cfu/g	E. coli:	< 3 MPN/g *		
Lactic acid bacteria:	< 10 cfu/g	Salmonella:	Negative		

^{*} Detection limit

PESTICIDE RESIDUES

Organochlorine compounds:	< 0.005 mg/kg *	Organonitrogen compounds:	< 0.01 mg/kg *
Organophosphorous compounds:	< 0.01 mg/kg *	Carbendazim:	< 0.05 mg/kg *

^{*} Detection limit

INGREDIENT STATEMENT

Distilled vinegar, red pepper and salt.

RECOMMENDED STORAGE CONDITIONS

Product is to be stored in a cool, dry area. The product can be refrigerated. The product is not to be frozen.

SHELF LIFE

1/8-fluid ounce glass:	1 ½ year	5-gallon plastic pail:	1 year
2-, 5- and 12-fluid ounce glass:	5 years	50-gallon drum:	1 year
1/4 and 1/2-gallon plastic:	2 years	PC packets:	2 years
1-gallon glass:	$1 \frac{1}{2}$ year	1-gallon plastic:	1 year
430 ml plastic bottle:	2 years		•

TABASCO® Pepper Sauces do not contain any artificial food colorings, including Sudan Red #1, 2, 3 & 4.

Note: Information given herein is based on our research and believed to be accurate. No guarantee of accuracy is made. No warranty is expressed or implied on this product for specific purpose.

Reviewed Date: January 2024 Next Revision: March 2025