

# 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:        | $2.70 - 3.10^{-1}$            | Salt:                           | 1.40 - 2.20 % |
| Pungency:  | $2,500 - 5,000 \text{ SHU}^2$ | Titratable acidity (as acetic): | 8.10 - 8.90 % |

<sup>&</sup>lt;sup>1</sup>Room temperature <sup>2</sup>Scoville heat units

#### MICROBIOLOGICAL SPECIFICATIONS

| 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     |

<sup>\*</sup> 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 * |
|                              |                 |                           |                |

<sup>\*</sup> 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  |
| 15-fluid once glass              | 3 years              | 330-gallon tote:       | 1 year  |

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: April 04th, 2025 Next Revision: March 2026