



# VINDALOO SAUCE

**PRODUCT CODE: 71094HAVNZ**  
**GTIN: 4 08 12039 00252 2**

## Nutrition Facts

Serving Size 3.52 oz (100 g)  
 Servings per Container

Amount Per Serving

**Calories** 67.08    **Calories from Fat** 4.39

% Daily Value\*

**Total Fat** .49 g

Saturated Fat .07 g

Trans Fat 0 g

**Cholesterol** 0 mg

**Sodium** 75.42 mg

**Total Carbohydrate** 14.73 g

Dietary Fiber .93 g

Sugars 7.64 g

**Protein** .52 g

Vitamin A 170.71 IU

Vitamin C 4.38 mg

Calcium 48.33 mg

Iron .43 mg

\* % Daily Value is based on a 2,000 calorie diet.

## VINDALOO SAUCE

A piquant braising sauce that starts with caramelized onions that are stir fried with our signature dry roasted spices and chilies, then slow simmered in garlic, tamarind and apple cider vinegar.



**Ingredients:** Water, Red Chili Puree (Red Chili Peppers, Salt, Citric Acid), Apple Cider Vinegar, Tamarind Concentrate, Evaporated Cane Sugar Juice, Onions, Contains 2 Percent Or Less Of Spices, Garlic, Garlic Powder, Ginger, Soybean Oil, Salt, Paprika (Color), Phosphoric Acid, Flavor, Xanthan Gum, Caramel Color.

**Cooking and Handling:** Keep frozen (< 10° F). For safe food handling, place unopened pouch in hot water and heat to a minimum internal temperature of 165° F. Carefully cut corner and pour into holding vessel.

**Shelf Life:** Store frozen below 10° F. Frozen shelf life is one year. After thawing, store below 45° F for a maximum of five days. Once opened, use within 48 hours.

## Features & Benefits

- Bright, aromatic flavors with perfect balance
- Perfect size for batch cooking
- Convenient, versatile sauce base that can be used to make meat or vegetable curry

### Case Configuration

Case Pack: 4 x 4 lb. pouches

Net Weight: 16 lb.

Gross Weight: 17 lb.

Case Cube: 0.382

### Pallet Information

TI/HI: 13/9

Cases per pallet: 117

### Dimensions

Length: 14.25"

Width: 9.75"

Height: 4.75"

## Contact Info/Questions?

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