TEXASPETE K-12 MADE EASY

10 Reasons Why Texas Pete® Brands Make the Grade for K-12



CREATE SIGNATURE SPICY MENU ITEMS

With Our Sauces

AMP UP FLAVOR

/ith Our Chef-Tested Recipes

EASY TO USE, VERSATILE AND FLAVORFUL

Made with proprietary blend of peppers with cayenne overtones, Texas Pete® sauces add bold, balanced flavor to a variety of school menus while following USDA regulations. Use Texas Pete® sauces as an ingredient to add flavor to chicken patties/nuggets, chili, fish, burgers, fries, vegetables, salad dressings and dips. Here's how the Texas Pete® brand makes the grade for K-12!

- 1 Texas Pete® Original Hot Sauce is **low in sodium** at only **92** mg per teaspoon.
- 2 Texas Pete* Mild Honey Mustard Sauce is vinegar-based, not mayonnaise-based, and contains **no fat or cholesterol**.
- 3 All Texas Pete® products are vegan and gluten-free.
- 4 NEW PRODUCT—The ultimate hot sauce, iSabor! by Texas Pete® intensifies practically any dish! Its spicy, garlicky base is enhanced with just the right amount of seasoning for a Mexican-style hot sauce with perfect flavor.

- 5 Chef-tested Texas Pete® +ONE recipes are a quick, easy way to amp up flavor on breakfast, lunch, a la carte and catering menus. Find your +ONE recipes at TexasPeteFoodservice.com.
- 6 Texas Pete® pumps for gallon jugs, spray bottles and squeeze bottles are available at no charge upon request.
- 7 Spray It! and create signature spicy menu items. Spraying Texas Pete® Hot Sauce on tater tots, fries and chicken nuggets won't make them soggy. Try it on veggies, too!
- **8** Garner Foods offers **FIRM K-12 Blanket Bid Pricing** on the products starred in the UPC Information section.
- 9 Garner Foods supports the national and state School Nutrition Associations.
- 10 Texas Pete® Medium Salsa is low in sodium at only45 mg per serving.





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TEXAS PETE* RAGING CAJUN KETCHUP BOOSTER

SPICY CHA! HUMMUS

TEXAS PETE' MILD HONEY MUSTARD DIP

INGREDIENTS

1/4 C Texas Pete® Original Hot Sauce

1 C Ketchup

1 T Cajun spice

PREPARATION

Combine ingredients in a small bowl; mix well. Store refrigerated.

YIELD 11/4 C

TEXAS PETE® HOT SAUCE INGREDIENTS

Vinegar, aged peppers (peppers, salt, vinegar), water, xanthan gum and benzoate of soda (to preserve freshness and flavor).

INGREDIENTS

2 C Garlic hummus 1/3 C CHA! by Texas Pete* Sriracha Sauce As needed garden-fresh vegetables and pita chips

PREPARATION

Place the hummus in a mixing bowl, add the CHA! and mix well. Serve with fresh vegetables and chips for dipping.

YIELD 21/3 C

CHA! BY TEXAS PETE® INGREDIENTS

Chile, sugar, garlic, salt, vinegar, potassium sorbate (to preserve freshness and flavor).

INGREDIENTS

- 1 C Texas Pete® Hotter Hot Sauce
- 4 C Texas Pete® Mild Honey Mustard Sauce
- 2 T Garlic powder
- 1 T Onion powder

PREPARATION

Combine ingredients in a blender or food processor; pulse until smooth. Store refrigerated.

YIELD 5 C

TEXAS PETE® MILD HONEY MUSTARD INGREDIENTS

Water, vinegar, sugar, spice mix (sugar, mustard, modified food starch, honey, maltodextrin, xanthan gum, turmeric, artificial flavor, extractives of turmeric [color]), salt, turmeric, ascorbic acid, xanthan gum, disodium calcium EDTA added (to protect flavor).

UPC/CASE PACK INFORMATION

TEXAS PETE' PRODUCTS	ITEM #	CODE	CASE PACK	SIZE	SCOVILLE HEAT UNITS	
*Hot Sauce	1.10112	75500-00012	4	1 gal	340-740	
*Hot Sauce	1.00002	75500-00002	12	12 fl oz	340-740	
*Hot Sauce	1.00001	75500-00001	24	6 fl oz	340-740	
*Hot Sauce	1.00003	75500-00003	200	7 g	340-740	
Hot Sauce	1.02001	75500-02001-8	150	1 oz	340-370	
Hotter Hot Sauce	1.20001	75500-20001	12	6 fl oz	3000-3500	
Sautéed Garlic Flavor Hot Sauce	1.30001	75500-30001	12	6 fl oz	340-740	
*Honey Mustard Sauce	1.00016	75500-00016	4	1 gal	25-200	
Honey Mustard Sauce	1.02008	75500-02008-7	150	1 oz	25-200	
*Extra Mild Buffalo Style Wing Sauce	1.00021	75500-00021	4	1 gal	100-300	
*Mild Buffalo Style Chicken Wing Sauce	1.00013	75500-00013	4	1 gal	300-550	
*Mild Buffalo Wing Sauce	1.02013	75500-02013-1	150	1 oz	300-550	
Buffalo Wing Sauce	1.00023	75500-00023	4	1 gal	300-600	
Traditional BBQ Sauce	1.02145	75500-02145-9	150	1 oz		
Restaurant Blend Buffalo Style Chicken Wing Sauce	1.00024	75500-00024	4	1 gal	300-600	
*LOW SODIUM Medium Salsa	1.00343	75500-00333	4	1 gal	50-200	
*CHA! by Texas Pete® Sriracha Sauce	1.00526	75500-00526	4	½ gal	1200-1800	
*CHA! by Texas Pete® Sriracha Sauce	1.00520	75500-00520	12	18 fl oz	1200-1800	
*CHA! by Texas Pete® Sriracha Sauce	1.00523	75500-00523	200	7 g	1200-1800	
iSabor! by Texas Pete® Mexican-Style Hot Sauce	1.00648	75500-00648	4	½ gal	500-700	
*iSabor! by Texas Pete® Mexican-Style Hot Sauce	1.00640	75500-00640	12	5 fl oz	500-700	

NUTRITIONAL INFORMATION

TEXAS PETE' PRODUCTS	SERVING SIZE	CALORIES	PROTEIN	CARBS	FAT	SODIUM
Hot Sauce	1 tsp	0	0 g	0 g	0 g	90 mg
Hotter Hot Sauce	1 tsp	0	0 g	0 g	0 g	90 mg
Sautéed Garlic Flavor Hot Sauce	1 tsp	0	0 g	0 g	0 g	90 mg
Honey Mustard Sauce	2 tbsp	30	0 g	8 g	0 g	190 mg
Extra Mild Buffalo Style Wing Sauce	2 tbsp	70	1 g	3 g	6 g	450 mg
Mild Buffalo Style Chicken Wing Sauce	2 tbsp	80	1 g	4 g	7 g	510 mg
Buffalo Wing Sauce	2 tbsp	15	0 g	3 g	0 g	630 mg
Restaurant Blend Buffalo Style Chicken Wing Sauce	2 tbsp	30	1 g	5 g	1 g	620 mg
LOW SODIUM Medium Salsa	2 tbsp	15	0 g	2 g	0 g	40 mg
CHA! by Texas Pete® Sriracha Sauce	1 tsp	5	0 g	1 g	0 g	190 mg
iSabor! by Texas Pete® Mexican-Style Hot Sauce	1 tsp	0	0 g	0 g	0 g	95 mg

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