TEXASPETE RESTAURANT BLEND Buffalo Style Wing Sauce

SUPERIOR FLAVOR

From Aged Cayenne Peppers

ADDS A LAYER OF PIZZAZZ

To Practically Any Menu

RICH, BUTTERY TASTE

Great for a Variety of Dishes

MEDIUM HEAT LEVEL OF 300-600 SCOVILLE UNITS

Texas Pete® was the first to introduce Buffalo Style Chicken Wing Sauce in the Southeast. Today, Texas Pete® is a staple with many of the world's most renowned "Wing Specialists."

TRY TEXAS PETE* RESTAURANT BLEND BUFFALO STYLE WING SAUCE TODAY. CONTACT YOUR BROKER OR GARNER FOODS SALES REPRESENTATIVE.



PRODUCT SPECS

ITEM #	UPC CASE #	SIZE	CASE COUNT	CASE DIMENSIONS	CASE WEIGHT	CASE CUBE	Hi/Ti	CASES PER PALLET
1 00024	100 75500 00024 6	1 gal	4	13.8" × 11.4" × 12.6"	39.80	1 4	4/11	44

NUTRITION INFO

Refrigerate after opening. Texas Pete® Wing Sauces contain dairy and/or soy allergens.

INGREDIENTS

Peppers, Vinegar, Salt, Xanthan Gum and Benzoate of Soda (to Preserve Freshness and Flavor), Water, Natural Butter Flavor, Vinegar, Salt, Potassium Sorbate (Preservative), Xanthan Gum.



