



McPhenny Company

ESTABLISHED 1868

Avery Island, Louisiana 70513/Telephone 337-365-8173



PRODUCT DATA TABASCO® BRAND PEPPER SAUCE

GENERAL DESCRIPTION

TABASCO® brand pepper 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 28 days. This 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 110). This product is Kosher pareve.

CHEMICAL and PHYSICAL SPECIFICATIONS

Viscosity:	330 – 990 cps ¹	Total solids:	3.60 – 5.60%
pH:	2.70 – 3.10	Salt:	1.40 – 2.20%
Pungency:	2500 – 5000 SHU ²	Titrateable acidity (as acetic)	8.10 – 8.90%

¹room temperature

²Scoville 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

* Detection limit

PESTICIDE RESIDUES

Organochlorine compounds	<0.005 mg/kg*	Organonitrogen compounds	<0.01 mg/kg*
Organophosphorous compounds	<0.02 mg/kg*	Carbendazim	<0.05 mg/kg*

* Detection limit

INGREDIENT STATEMENT

Distilled vinegar, red pepper, salt.

STORAGE CONDITIONS

Product is to be stored in a cool (not to exceed 80° F) dry, area. The product can be refrigerated.

SHELF LIFE

1/8 fl oz	12 months	1 gallon (plastic)	12 months
2, 5 and 12 fl oz	5 years	5 gallon (plastic pail)	12 months
1 gallon (glass)	18 months	50 gallon drum	12 months
½ gallon plastic	24 months	PC Packets	24 months

* TABASCO® Brand 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.

Revised Date: January 02, 2014.