



McILHENNY COMPANY

Hwy 329, Avery Island Road
Avery Island, LA 70513

TABASCO® GREEN SAUCE

GENERAL DESCRIPTION

TABASCO® Green Sauce is prepared from select, high-quality jalapeño peppers, with distilled vinegar and water. This mixture then passes through a series of screens in order to produce a sauce of the appropriate consistency. The finished product is a pale green piquant condiment. 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:	4,000 – 5,000 cps ¹	Total solids:	8.50 – 10.50 %
pH:	2.60 – 2.90	Salt:	7.00 – 8.00 %
Pungency:	600 – 1,200 SHU ²	Titrateable acidity (as acetic):	4.50 – 5.00 %

¹Room temperature

²Scoville heat units

MICROBIOLOGICAL SPECIFICATIONS

Aerobic plate count:	< 100,000 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:	< 0.01 mg/kg *	Carbendazim:	< 0.05 mg/kg *

* Detection limit

INGREDIENT STATEMENT

Distilled vinegar, jalapeño pepper, water, salt, cornstarch, xanthan gum, and ascorbic acid.

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 year	1- and 5-gallon plastic:	1 year
2-, 5-fluid ounce glass:	1 ½ years	1-gallon glass:	1 year
¼ and ½-gallon plastic:	1 year	50-gallon drum:	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: January 2023

Next Revision: March 2024