



#### MCILHENNY COMPANY

Hwy 329, Avery Island Road Avery Island, LA 70513

### TABASCO® HABANERO SAUCE

#### GENERAL DESCRIPTION

TABASCO® Habanero Sauce is prepared by combining several exotic ingredients with habanero peppers, 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 tomato red color, Jamaican-style sauce that is extremely pungent. 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:	$1,900 - 3,000 \text{ cps}^1$	Total solids:	24.0 - 28.0 %
pH:	3.00 - 3.50	Salt:	5.80 - 6.80 %
Pungency:	$5,000 - 8,000 \text{ SHU}^2$	Titratable acidity (as acetic):	4.60 – 5.40 %

<sup>&</sup>lt;sup>1</sup>Room temperature <sup>2</sup>Scoville 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

<sup>\*</sup> 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 *
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# \* Detection limit

#### INGREDIENT STATEMENT

Distilled vinegar, habanero pepper, sugar, TABASCO® Sauce (distilled vinegar, red pepper and salt), salt, mango puree, dehydrated onion, banana puree, tomato paste, tamarind puree, papaya puree, spices, garlic and TABASCO® Brand Pepper Mash (aged red pepper, salt).

#### 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**

2- and 5-fluid ounce glass:	2 years	1-gallon glass:	1 year
½-gallon plastic:	1 year	5-gallon plastic pail:	1 year
1-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 2024 Next Revision: March 2025



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# TABASCO® Habanero Sauce Nutritional Analysis

## Serving Size 5 ml

Results per 100 ml

	results per 100 mi
Moisture	81.4 g
Ash	7.34 g
Total Calories	100 Cal/419 kJ
Calories from Fat	4 Cal
Total Fat	0.41 g
Saturated Fat	0.11 g
Trans Fat	0 g
Monounsat Fat	0.07 g
Polyunsat Fat	0.22g
Cholesterol	<0.8 mg
Sodium	2442 mg
Carbohydrates	22.6 g
Salt	6.1 g

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Dietary Fiber	2.4 g
Sugars	20.80 g
Fructose	8.00 g
Glucose	8.18 g
Sucrose	4.62g
Maltose	<0.15 g
Lactose	<0.15 g
Protein	1.46 g
Total Vitamin A	920 IU
Vitamin C	0.54mg
Calcium	40.2mg
Iron	1.4 mg
Added Sugars	14 g

## Methods of AOAC INTERNATIONAL

Nutrition information generated by  $3^{rd}$  Party Laboratory Testing.

Next Revision Date: March 2025