



Huy Fong Sriracha Chili Sauce Product Options from Red Gold



Huy Fong Original “Rooster” Sriracha Hot Chili Sauce KETCHUP



- No HFCS / Made with Sugar
- 4 Packaging Options:
 - HUYW8G - 1000/8 g Portion Control Foil Packets
 - HUYW2R - 12/20 oz Bottles
 - HUYW7D - 2/1.5 gal Bulk Dispenser Pouches
 - HUYW9P - 6/113 oz #10 Jugs with Free Pump



HUYFW8G

Huy Fong Original "Rooster" Sriracha Hot Chili Sauce Ketchup (Made with Sugar) 1,000 / 8 g Packets

NET WEIGHT AND PACKAGING

Label Net Contents: 8 g

Packaging: Flexible, Foil Lined, Portion Controlled, Packet

INGREDIENTS

Red Gold® Ketchup (Tomato Concentrate From Red Ripe Tomatoes, Sugar, Distilled Vinegar, Salt, Less Than 2% Of: Onion Powder, Spices, Natural Flavors), Huy Fong Foods Sriracha Hot Chili Sauce (Chili, Sugar, Salt, Garlic, Distilled Vinegar, Potassium Sorbate, Sodium Bisulfite as Preservatives, and Xanthan Gum)

ALLERGEN STATEMENT

None

QUALITY ATTRIBUTES

Viscosity Target(Bostwick cm,30s,68F): 4.0

MICROBIAL DATA

Commercially sterile for canned food storage conditions.

ELIGIBLE CERTIFYING BODIES

Kosher - Orthodox Union



SHELF LIFE AND STORAGE

7 months

Recommended Storage - Ambient, warehouse and household, dry storage.

CLAIMS AND WELLNESS NOTES

Product is eligible for the following label claims or 'call outs'

Gluten free



Nutrition Facts

1 per container	
Serving size	1 Packet (8g)
Amount Per Serving	
Calories	10
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 75mg	3%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 0g	



Product Information	Huy Fong Original "Rooster" Sriracha Hot Chili Sauce Ketchup
Pack	1000/8 g foil packets
UPC	72940-11204
Red Gold Item Number	HUYFW8G
Unit Net Wt	8 grams
Case Net Wt	17.5 lbs
Net Wt per serving	0.28 oz
Servings Per Case	1,000
Donated Food (DF)/WBSCM	Tomato Paste Totes - 100332
Amount of DF/Case	3.89 lbs.
Total Cases/TL of DF	10.257 cases
SY 19/20 Value/Case	\$1.60

HUYFW7D

Huy Fong Original "Rooster" Sriracha Hot Chili Sauce Ketchup (Made with Sugar) 2 / 1.5 gal Dispenser Pouches

NET WEIGHT AND PACKAGING

Label Net Contents: 224 oz (14 lbs) 6.34 kg
Packaging: 1.5 gal size Flexible Plastic Pouch

INGREDIENTS

Red Gold® Ketchup (Tomato Concentrate From Red Ripe Tomatoes, Sugar, Distilled Vinegar, Salt, Less Than 2% Of: Onion Powder, Spices, Natural Flavors), Huy Fong Foods Sriracha Hot Chili Sauce (Chili, Sugar, Salt, Garlic, Distilled Vinegar, Potassium Sorbate, Sodium Bisulfite as Preservatives, and Xanthan Gum)

ALLERGEN STATEMENT

None

QUALITY ATTRIBUTES

Viscosity Target(Bostwick cm,30s,68F): 4.0

MICROBIAL DATA

Commercially sterile for canned food storage conditions.

ELIGIBLE CERTIFYING BODIES

Kosher - Orthodox Union



SHELF LIFE AND STORAGE

9 months - Best If Used By Date
Recommended Storage - Ambient, warehouse and household, dry storage.

CLAIMS AND WELLNESS NOTES

Product is eligible for the following label claims or 'call outs'

Gluten Free



Dispenser Program information available



Nutrition Facts	
About 373 servings per container	
Serving size	1 Tbsp (17g)
Amount Per Serving	
Calories	15
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 3g Added Sugars	6%
Protein 0g	

Product Information	Huy Fong Original "Rooster" Sriracha Hot Chili Sauce Ketchup
Pack	2/1.5 gal Dispenser Pouches
UPC	72940-93074
Red Gold Item Number	HUYFW7D
Unit Net Wt	14.5 lbs
Case Net Wt	29 lbs
Net Wt per serving	0.6 oz
Servings Per Case	773
Donated Food (DF)/WBSCM	Tomato Paste Totes – 100332
Amount of DF/Case	6.45 lbs
Total Cases/TL of DF	6,186 cases
SY 19/20 Value/Case	\$2.66

HUYYW9P

Huy Fong Original "Rooster" Sriracha Hot Chili Sauce Ketchup (Made with Sugar)

6 / 113 oz Jugs with Pump

NET WEIGHT AND PACKAGING

Per Tub Net Contents: 113 oz (7 lbs 1 oz) 3.2 kg

Packaging: 1 gal, red plastic food tub with screw top lid
Pump insert available.

INGREDIENTS

Red Gold® Ketchup (Tomato Concentrate From Red Ripe Tomatoes, Sugar, Distilled Vinegar, Salt, Less Than 2% Of: Onion Powder, Spices, Natural Flavors), Huy Fong Foods Sriracha Hot Chili Sauce (Chili, Sugar, Salt, Garlic, Distilled Vinegar, Potassium Sorbate, Sodium Bisulfite as Preservatives and Xanthan Gum)

ALLERGEN STATEMENT

None

QUALITY ATTRIBUTES

Brix Target (refractive brix °Bx, 68°F): 28.0 °Bx
Viscosity Target (Bostwick cm, 30s, 68°F): 4.0 cm
Titratable Acidity Target (% Acetic Acid): 1.72%

MICROBIAL DATA

Commercially sterile for storage conditions listed.

ELIGIBLE CERTIFYING BODIES

Kosher - Orthodox Union



SHELF LIFE AND STORAGE

16 months
Recommended Storage - Ambient, warehouse and household, dry storage.

CLAIMS AND WELLNESS NOTES

Product is eligible for the following label claims or 'call outs'

Gluten Free



Nutrition Facts

About 188 servings per container	
Serving size	1 Tbsp (17g)
Amount Per Serving	
Calories	15
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 3g Added Sugars	6%
Protein 0g	



Product Information	Huy Fong Original "Rooster" Sriracha Hot Chili Sauce Ketchup
Pack	6/113 oz Jugs with Pump
UPC	72940-74738
Red Gold Item Number	HUYYW9P
Unit Net Wt	113 oz
Case Net Wt	42.38 lbs
Net Wt per serving	0.6 oz
Servings Per Case	1,130
Donated Food (DF)/WBSCM	Tomato Paste Totes – 100332
Amount of DF/Case	9.43 lbs
Total Cases/TL of DF	4,231 cases
SY 19/20 Value/Case	\$3.89

HUYFW2R

Huy Fong Original "Rooster" Sriracha Hot Chili Sauce Ketchup (Made with Sugar) 12 / 20 oz Bottles

NET WEIGHT AND PACKAGING

Label Net Contents: 20 oz (1 lb 4 oz) 567 g
Packaging: PET Plastic Food Bottle

INGREDIENTS

Red Gold® Ketchup (Tomato Concentrate From Red Ripe Tomatoes, Sugar, Distilled Vinegar, Salt, Less Than 2% Of: Onion Powder, Spices, Natural Flavors), Huy Fong Foods Sriracha Hot Chili Sauce (Chili, Sugar, Salt, Garlic, Distilled Vinegar, Potassium Sorbate, Sodium Bisulfite as Preservatives, and Xanthan Gum)

ALLERGEN STATEMENT

None

QUALITY ATTRIBUTES

Viscosity Target(Bostwick cm,30s,68F): 4.0

MICROBIAL DATA

Commercially sterile for canned food storage conditions.

ELIGIBLE CERTIFYING BODIES

Kosher - Orthodox Union



SHELF LIFE AND STORAGE

16 months
Recommended Storage - Ambient, warehouse and household, dry storage.

CLAIMS AND WELLNESS NOTES

Product is eligible for the following label claims or 'call outs'

Gluten Free



Nutrition Facts	
About 33 servings per container	
Serving size	1 Tbsp (17g)
Amount Per Serving	
Calories	15
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 3g Added Sugars	6%
Protein 0g	



Product Information	Huy Fong Original "Rooster" Sriracha Hot Chili Sauce Ketchup
Pack	12/20 oz Bottles
UPC	72940-11207
Red Gold Item Number	HUYFW2R
Unit Net Wt	20 oz
Case Net Wt	15 lbs
Net Wt per serving	0.6 oz
Servings Per Case	400
Donated Food (DF)/WBSCM	Tomato Paste Totes – 100332
Amount of DF/Case	3.34 lbs
Total Cases/TL of DF	11,946 cases
SY 19/20 Value/Case	\$1.38

HUYHW7GC200

Huy Fong Sriracha Hot Chili Sauce 200 / 7 g Packets

NET WEIGHT AND PACKAGING

Label Net Contents: 7 g

Packaging: Flexible, Foil Lined, Portion Controlled, Packet

INGREDIENTS

Chili, Sugar, Salt, Garlic, Distilled Vinegar, Potassium Sorbate, Sodium Bisulfite as Preservatives and Xanthan Gum

CONTAINS SULPHITE

ALLERGEN STATEMENT

None

QUALITY ATTRIBUTES

Consistency: Somewhat smooth and slightly thick.

Flavor: A spicy chili sauce with garlic.

MICROBIAL DATA

Commercially sterile for canned food storage conditions.

ELIGIBLE CERTIFYING BODIES

Kosher - Orthodox Union



SHELF LIFE AND STORAGE

12 months

Recommended Storage - Ambient, warehouse and household, dry storage.

CLAIMS AND WELLNESS NOTES

Product is eligible for the following label claims or 'call outs'

None



Nutrition Facts

1 serving per container

Serving size 1 Packet (7g)

Amount Per Serving

Calories **6**

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 105mg 5%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars Less than 1g

Includes < 1g Added Sugars 0%

Protein 0g



Product Information	Huy Fong Original "Rooster" Sriracha Hot Chili Sauce
Pack	200/7 g Packets
UPC	72940-997108
Red Gold Item Number	HUYHW7GC200
Unit Net Wt	7 g
Case Net Wt	3.75 lbs
Net Wt per serving	0.25 oz
Servings Per Case	200

HUYHW7GC500

Huy Fong Sriracha Hot Chili Sauce 500 / 7 g Packets

NET WEIGHT AND PACKAGING

Label Net Contents: 7 g

Packaging: Flexible, Foil Lined, Portion Controlled, Packet

INGREDIENTS

Chili, Sugar, Salt, Garlic, Distilled Vinegar, Potassium Sorbate, Sodium Bisulfite as Preservatives and Xanthan Gum

CONTAINS SULPHITE

ALLERGEN STATEMENT

None

QUALITY ATTRIBUTES

Consistency: Somewhat smooth and slightly thick.

Flavor: A spicy chili sauce with garlic.

MICROBIAL DATA

Commercially sterile for canned food storage conditions.

ELIGIBLE CERTIFYING BODIES

Kosher - Orthodox Union



SHELF LIFE AND STORAGE

12 months

Recommended Storage - Ambient, warehouse and household, dry storage.

CLAIMS AND WELLNESS NOTES

Product is eligible for the following label claims or 'call outs'

None



Nutrition Facts

1 serving per container	
Serving size	1 Packet (7g)
Amount Per Serving	
Calories	6
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 105mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars Less than 1g	
Includes < 1g Added Sugars	0%
Protein 0g	



Product Information	Huy Fong Original "Rooster" Sriracha Hot Chili Sauce
Pack	500/7 g Packets
UPC	72940-997092
Red Gold Item Number	HUYHW7GC500
Unit Net Wt	7 g
Case Net Wt	9 lbs
Net Wt per serving	0.25 oz
Servings Per Case	500

Cook with Huy Fong: *Sriracha Caribbean Pork Bowls*

Prep: 10 mins – **Cook:** 4 hrs – **Servings:** 12

Ingredients

- Caribbean Pork
 - 1 1/2 cups pineapple juice
 - 1 teaspoon ground ginger
 - 2 garlic cloves, minced
 - 1/2 cup brown sugar
 - 2/3 cup soy sauce
 - **2/3 cup Huy Fong Sriracha® Ketchup**
 - 2 (10 ounce) cans Huy Fong Sriracha® Diced Tomatoes & Red Chillies
 - 1/4 cup rice wine vinegar
 - 2 tablespoons extra virgin olive oil
 - 3 pounds pork shoulder
 - Sea salt and ground black pepper to taste
 - 1 avocado, pitted and diced, for topping
- Coconut Rice
 - 1 cup coconut milk
 - 3/4 cup coconut water
 - 1 cup jasmine rice, uncooked
 - Sea salt and ground black pepper to taste
 - 3 tablespoons unsweetened flaked coconut
 - 1 tablespoon coconut oil
- Pineapple Slaw
 - 3 tablespoons plain Greek yogurt
 - 1 tablespoon rice wine vinegar
 - 2 tablespoons pineapple juice
 - 1 tablespoon brown sugar
 - 1 teaspoon orange zest
 - Sea salt and ground black pepper to taste
 - 2 cups shredded cabbage
 - 1/3 green onions, sliced
 - 3 tablespoons fresh cilantro, chopped
 - 1 cup fresh pineapple, diced
 - 1 jalapeno pepper, seeded and diced small

Directions

- Caribbean Pork:
 - Preheat oven to 350 degrees F.
 - In a large bowl, combine pineapple juice, ginger, garlic, brown sugar, soy sauce, ketchup, sriracha diced tomatoes, and vinegar; whisk to combine.
 - Heat oil in a heavy bottomed dutch oven or large oven-safe pot with a lid, over medium-high heat. Season pork with salt and pepper. Once oil is hot, add pork and sear on all sides until brown, about 2 minutes each side. Remove from heat and slowly pour in half of the pineapple juice mixture. Place a lid on the pot and place in preheated oven. Cook pork for 3 to 4 hours or until the pork is fork tender and falling apart. Check the pork half way through cooking to ensure there is liquid coming at least half way up the pork. If not, add more pineapple juice mixture to the pot as needed.
 - Once cooked, shred the pork and add any remaining pineapple juice mixture and toss pork. Place on stove to keep warm.
- Coconut Rice:
 - When pork is about 30-40 minutes from being done, start rice.
 - Add coconut milk and coconut water to a medium sauce pan. Bring to a boil and add rice, salt black pepper, flaked coconut and coconut oil. Stir to combine, then place lid on the pan and turn the heat to low. Allow rice to cook 10 minutes on low, then turn heat off completely. Let rice sit covered for 20 minutes - do not open! After 20 minutes is up, remove lid and fluff rice with a fork.
- Pineapple Slaw:
 - While rice is cooking, prepare slaw and set aside or refrigerate until ready to serve.
 - In a medium bowl whisk together yogurt, vinegar, pineapple juice, brown sugar, orange zest salt and black pepper. Add cabbage, green onions, cilantro, diced pineapple and jalapeno; toss well.
- To Assemble:
 - Spoon rice into a bowl, place about 1 cup or so of pork over rice and ladle a spoonful of juice over pork. Top with pineapple slaw and diced avocado.



Cook with Huy Fong: *Prep:* 20 mins – *Cook:* 55 mins – *Servings:* 30 pieces

Baked Sweet and Spicy Huy Fong Sriracha Wings

• Ingredients

- **2 cups Huy Fong Sriracha® Ketchup**, or Red Gold® Mama Selita's Jalapeno Ketchup
- 1/2 cup orange juice
- 1/2 cup chicken broth
- 2 tablespoons chili powder
- Juice of one lemon
- 2 tablespoons Worcestershire sauce
- 2 garlic cloves, minced
- 2 tablespoons Dijon mustard
- 1/4 cup brown sugar
- 2 teaspoon chopped fresh oregano
- Salt and black pepper to taste
- 30 chicken wings, tips removed, rinsed and patted dry
- 4 scallions, thinly sliced on the diagonal, for garnish



• Directions

- Preheat oven to 350 degrees F.
- To prepare the sauce, combine all the above ingredients in a heavy saucepan, except wings and scallions.
- Bring to a boil on high and then reduce to simmer, stirring constantly to blend the flavors, about 5 minutes. Remove from heat and cool to room temperature.
- Using a sharp knife, separate the chicken wings at the joint.
- Place chicken pieces in a large bowl and toss with 1 ½ cups of sauce. Lay the pieces on 2 or 3 baking sheets (do not overcrowd them, you don't want them to steam).
- Bake for 45 to 50 minutes, basting once or twice with the sauce.
- Serve the wings on a platter and sprinkle with scallions.



Cook with Huy Fong: *Spicy Sriracha Meatballs*

Prep: 30 mins – *Cook:* 35 mins – *Servings:* 6

• Ingredients

- 1 pound lean ground beef
- 1 (10 ounce) can Red Gold® Original Tex-Mex Petite Diced Tomatoes & Green Chilies OR 1 (10 ounce) can Huy Fong® Sriracha Diced Tomatoes & Red Chilies, drained very well
- 1/2 cup bread crumbs
- Salt and black pepper to taste
- 1/4 cup finely chopped onion
- 1 tablespoon chopped fresh parsley
- 1/4 teaspoon garlic powder
- 1 teaspoon red pepper flakes
- 1 egg, beaten
- **1/2 cup Huy Fong Sriracha® Ketchup**
- 1 cup peach preserves

• Directions

- Preheat oven to 375o F. Mix ground beef, petite diced tomatoes, bread crumbs, salt, black pepper, onion, parsley, garlic powder red pepper flakes and egg in a bowl until thoroughly combined.
- sing 2 teaspoons of the mixture, form into small meatballs. Arrange in a large baking dish or sheet pan.
- Bake in oven until meatballs are browned and cooked through, about 25 minutes; drain excess grease.
- In a small saucepan heat the Sriracha Ketchup and peach preserves. Stir the sauce until the preserves are melted and the sauce is heated through.
- Pour sauce over the meatballs and bake an additional 5-10 minutes until sauce forms a glaze. Keep warm in a slow cooker until ready to serve



Cook with Huy Fong:

Prep: 5 mins – *Servings:* 2.5 cups sauce

Huy Fong Sriracha Party Cocktail Sauce

- **Ingredients**

- **1 (20 ounce) bottle Huy Fong Sriracha® Ketchup**
- 3 tablespoons prepared horseradish
- 2 1/2 tablespoons Worcestershire sauce
- 1 2/3 tablespoons fresh lemon juice
- 3/4 teaspoon salt

- **Directions**

- Combine all ingredients in a medium bowl. Cover and refrigerate for at least 1-2 hours.
- Serve with your favorite choice of seafood and lemon wedges.



Contact Us For More Information

Jodi Batten, SNS	Todd Holmes, MBA, SNS
National Sales & Marketing Director - Education & Government	Senior Regional Sales Manager: Education/Government
jbatten@redgold.com	tholmes@redgold.com
512-261-5060	610-440-0508



Website Resources:

srirachatomatoes.com

redgoldfoods.com

redgoldtomatoes.com

