



Paradise
Signature Sauce. Signature Service.

BBQ Sauces

Nothing inspires loyalty like rich and hearty barbecue sauce. We can help you develop a unique tomato-based meat tamer or an authentic low country style that'll bring a tear to their eyes. Barbecue adds personality to anything from appetizers, ribs, sandwiches and wraps to salads and pizza.

More Ways To Satisfy The Ongoing Demand For BBQ

A truly great barbecue sauce can really put you on the map. Whether you're adding an authentic, regional barbecue sauce to your offering or introducing a unique, on-trend flavor, customers will love you for it.

Below is a short list of barbecue sauce ideas to get you started:

- Ancho
- Carolina Mustard
- Fire Roasted
- Honey Chipotle
- Habanero
- Mango Habanero
- Smoky Maple-Bacon
- Texas Mesquite

Pick Your Perfect Package

Pouches from 4 oz. to 160 oz.
275 and 330 Gallon Tote Bins
50 and 55 Gallon Drums

Get The Right Sauce Right Away

The sauce crafters at Paradise have the experience and resources to help you quickly develop the flavors your foodservice and retail customers are after.

If it doesn't meet your requirements, it won't measure up to ours. You can count on us to understand your needs and formulate a sauce that adds excitement to your product line and greater sales to your bottom line.



Sign up for the Sauce Source

Keep up with the latest trends and menu ideas by signing up for the Sauce Source today. Visit:
www.paradisetomato.com/news

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