



GRILL SAUCE/ BARBECUE SAUCE



Grill sauce, also known as barbecue sauce, is a type of sauce used to flavor meat, poultry, seafood, and vegetables. It is typically used as a marinade or a glaze during grilling, roasting, or barbecuing.

- Contains a combination of vinegar, tomato sauce, brown sugar, spices, and other ingredients such as Worcestershire sauce, mustard, and liquid smoke.
- Different regions and cultures have their own variations of barbecue sauce, such as the sweet and smoky sauce of Kansas City, the mustard-based sauce of South Carolina, and the vinegar-based sauce of North Carolina.
- Can be purchased pre-made at grocery stores or can be made from scratch using a variety of recipes.



Commercial Production



1. Recipe development:

Based on a traditional regional recipe or maybe a unique flavor profile developed by the company.

2. Ingredient sourcing:

Includes ingredients such as tomato paste, vinegar, sweeteners, spices, and other flavorings.

3. Manufacturing:

Heated to a high temperature to ensure that the ingredients are well combined and to reduce the risk of contamination.

4. Packaging:

Packaged into bottles or jars using commercial bottling equipment.

5. Quality control:

Quality control measures to ensure that it meets the company's standards for taste, consistency, and safety.

