



Minor's Teriyaki Sauce RTU 4 x 0.5 gallon

Minor's Teriyaki Sauce is a combination of soy sauce, sherry, brown sugar and sesame oil. This sauce is the beginning of new Asian-inspired dishes.

No reconstitution. Lower labor cost. Dry Storage. Saves refrigerated space. Versatile. Better coating ability.

Nestlé Code: 11001951

Nestlé Case Code: 00050000316502

NUTRITIONAL VALUE

Ingredients

WATER, SOY SAUCE (WATER, WHEAT, SOYBEANS, SALT, SODIUM BENZOATE [PRESERVATIVE]), HIGH FRUCTOSE CORN SYRUP, SHERRY, BROWN SUGAR, MODIFIED FOOD STARCH, AND LESS THAN 2% OF SESAME OIL, SOYBEAN OIL, ONION POWDER, CITRIC ACID, SALT, NATURAL FLAVORS.

Allergens

SOY, WHEAT

Nutritional Fact

	Per 2 tbsp (33 g)	Daily Value (%)	Per 100 g
Calories	45 calories		140.53 calories
Calories from Fat	10 calories		23.22 calories

Total Fat	1 g	2	2.58 g
Saturated Fat	0 g	0	0.39 g
Trans Fat	0 g		0.04 g
Cholesterol	0 mg	0	0.17 mg
Sodium	330 mg	14	1000 mg
Carbohydrate	8 g	3	25.42 g
Dietary Fiber	0 g	0	0.18 g
Sugars	7 g		20.75 g
Protein	< 1 g		1.55 g
Vitamin A		0	0 IU
Vitamin C		0	0 mg
Calcium		0	0 mg
Iron		0	0 mg
Potassium			43.39 mg
Polyunsaturated Fat			
Monounsaturated Fat			

% daily values are based on a 2000 calorie diet

PREPARATION & STORAGE

Preparation

Ready to use. Refrigerate after opening. Shake well.

Storage

- Storage Temperature: Cool, dry place
- Shelf Life in Days: 390

PRODUCT SPECIFICATIONS

Packaging Information

Pack Size	4x0.5 gallon
Pack Yield	64 fl oz (1/2 gallon)
Case Yield	256 fl oz (2 gallon)
Servings Per Case	256
Net Weight	18.5 lbs
Gross Weight	20.5 lbs
Case Height	9.95 in
Case Width	8.3 in
Case Length	10.95 in
Case Cube	0.523 ft ³
Cases Per Layer	18
Layers Per Pallet	4
Total Cases Per Pallet	72

SERVINGS SUGGESTIONS

Suggestions

Minor's Teriyaki RTU Sauce goes great with everything from salmon and chicken to beef. Use as a dipping sauce for pot stickers or spring rolls. Ideal for stir-fry, teriyaki chicken, seafood, hamburgers, or meatballs. Use as a flavoring for marinades, wraps, glazes or dressings.

Minor's



Flavor isn't measured like other parts of the business. It's created in the kitchen and judged on each and every plate. It pushes every chef and pulls every diner. Since 1951, Minor's has understood that taste and flavor have to be perfect, that each patron has to be wowed and that the best tomorrow is based on what you serve today. Flavor Means Business™.