SPRING 2024 • PRODUCT GUIDE EFFECTIVE JANUARY 1, 2024



CLIENT APPRECIATION • EVENT GIVEAWAYS • TOURISM & HOSPITALITY • SAFETY AWARENESS FUNDRAISERS • STAFF APPRECIATION • CONVENTIONS

SAGE# 69829

PRIVATE LABEL SAUCES • HOT SAUCES • SEASONINGS • DIPS • HOT PEPPER JELLY





STANDARD BBQ SAUCES & GLAZES 350 ml / 12 oz



MINIMUM ORDER 48 BOTTLES PER FLAVOUR. ALL PRODUCTS MUST BE ORDERED IN INCREMENTS OF 12. FLAVOUR CHANGES CANNOT BE COMBINED TO HIT QUANTITY DISCOUNTS.

Qty: PER FLAVOUR	48	144	288	600	1200	Setup* (2G)	
STANDARD	¢10.50	¢10.20	¢10.17	ć0.05	ćo 74	NEW	REPEAT
BBQ SAUCE (5C)	\$10.59	\$10.38	\$10.17	\$9.95	\$9.74	\$60.00	\$40.00

* SET UP CHARGE INCLUDES A 4 COLOUR PROCESS LABEL. EVERY NEW SAUCE IS SUBJECT TO A SET UP FEE.

HICKORY BBQ SAUCE - B100-12

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A thick, rich sauce with the flavour of slow roasted hickory smoke. This sauce enhances any BBQ selection or recreates the BBQ qualities in your oven.

CAROLINA STYLE MUSTARD BASED SAUCE - B123-12

A rich, flavourful mustard sauce with a touch of sweetness. Great with pulled pork, chicken, and as a ham glaze. Also makes a great dipping sauce.

CHICKEN & RIB BBQ SAUCE - B120-12

A sweet and tangy sauce that brings out the best of your pork and poultry on the grill. This sauce is rich with brown sugar and molasses and the perfect amount of citrus zest.

SIZZLIN HOT BBQ SAUCE - B103-12

Jalapenos, chilies and cayenne make this BBQ sauce truly sizzle. This thick, flavourful sauce makes great ribs, steaks, chops or chicken.

CHILI LIME SAUCE - B124-12

Why wait for "Wing Wednesday"? Any night is wing night when you use this tantalizing combination of citrus flavours with just the right amount of kick. This versatile sauce also works wonders with fish tacos or your favourite pork dish.





ACTUAL SIZE

OIL & GAS INDUSTRY

BBQ SAUCE

350 ml

HICKOR



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SAGE# 69829





PREMIUM BBQ SAUCES & GLAZES 350 ml / 12 oz

MINIMUM ORDER 48 BOTTLES PER FLAVOUR. ALL PRODUCTS MUST BE ORDERED IN INCREMENTS OF 12.

	FLAVOUR CHANGES CANNOT BE COMBINED TO HIT QUANTITY DISCOUNTS.							
	Qty: PER FLAVOUR	48	144	288	600	1200	Setup* (2G)	
3	PREMIUM						NEW	REPEAT
3	PREMIUM BBQ SAUCE (5C)	\$10.99	\$10.77	\$10.55	\$10.33	\$10.11	\$60.00	\$40.00

* SET UP CHARGE INCLUDES A 4 COLOUR PROCESS LABEL. EVERY NEW SAUCE IS SUBJECT TO A SET UP FEE.

HONEY GARLIC BBQ SAUCE - B102-12

Made with an abundance of garlic and the best Alberta honey, this Asian style sauce works wonders with any dish you can think of. From wings and ribs to stir fries, use generously for a taste experience you'll never forget!

TERIYAKI SAUCE - B108-12

A gluten free teriyaki sauce that is a tasty alternative for those with special dietary needs.

HONEY HICKORY CHIPOTLE BBQ SAUCE - B101-12

A delicious blend of sweet and smoky gives this sauce just the right amount of kick to make any meal memorable. Perfect for all of your grilling needs.

PEACH GRILLING SAUCE - B127-12

A gourmet blend of peaches and hot chile peppers for great flavour and subtle heat. An incredible marinade for baby back ribs and pork tenderloin, and makes award winning wings.

HOT HONEY GARLIC BBQ SAUCE - B126-12

Our award winning honey garlic sauce with a kick to bring some heat to your chicken wings, chops, chicken or next batch of ribs.

HOTIYAKI SAUCE - B119-12

A gluten free teriyaki sauce with a habanero kick!! Your taste buds will thank you when used with your favourite Asian dishes. Works even better on wings!

HOT SAUCES

150 ml / 5 oz

MINIMUM ORDER 48 BOTTLES PER FLAVOUR. ALL PRODUCTS MUST BE ORDERED IN INCREMENTS OF 12. FLAVOUR CHANGES CANNOT BE COMBINED TO HIT QUANTITY DISCOUNTS.

Qty: PER FLAVOUR	48	144	288	600	1200	Setup* (2G)	
HOT SAUCE (5C)	\$8.34	\$8.17	\$8.01	\$7.84	\$7.67	NEW \$60.00	REPEAT \$40.00

* SET UP CHARGE INCLUDES A 4 COLOUR PROCESS LABEL. EVERY NEW HOT SAUCE IS SUBJECT TO A SET UP FEE.

We know that hot for some can mean wings that are served with a fire extinguisher on the side, and for others they may just want to gently wake up their taste buds. We have delicious sauces to cater to both extremes and everyone in between.

MARDI GRAS HOT SAUCE - H905-5 🥒

This caesar style hot sauce will put some VOODOO in YOU. Made with delicious Cajun Creole flavourings for spicing up any food item! Get Sauced with Mardi Gras Madness.

DIABLO HOT SAUCE - H901-5

This hot sauce is ideal for your favourite BBQ, chicken wings, or as a killer steak sauce. It also works wonders to give a smoky sizzle to sides like mac and cheese, potato salad and baked beans.

JALAPENO HOT SAUCE - H904-5 🏓

Made with all natural ingredients, Jalapeno Hot Sauce is an addictive excellent tasting sauce for meats, eggs, ethnic foods, chicken, soups and more. Delicious flavour with moderate heat.

DILLAPENO HOT SAUCE - H904-5 20 sandwiches and more! Try mixing it into your next Caesar or Bloody Mary.

PEOUIN HOT SAUCE - H906-5 DD

Made from spicy Pequin peppers, this sauce will be sure to tantalize your taste buds. The perfect amount of heat for those who like "hot" without the 3rd degree burns.

HABANERO HOT SAUCE - H903-5

Just a tad sweet with a whole lotta kick! Our Habanero Hot Sauce is an excellent aromatic blending of habanero peppers and select spices. Appreciated by the adventurous, use cautiously as it compliments your favourite chicken wings, meats, soups, snacks and more.

GIFT PACK OPTIONS AVAILABLE! SEE PAGE 5 FOR DETAILS.



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SEASONINGS, RUBS & DIPS

	4 oz	8 oz
ALL-PURPOSE SEASONING	S600-4	S600-8
BARBEQUE SEASONING	S601-4	S601-8
CAJUN SEASONING	S602-4	S602-8
CHIPOTLE SEASONING	S603-4	S603-8
HICKORY STEAK SPICE	S604-4	S604-8
MEAT & POULTRY SEASONING	S605-4	S605-8
MONTREAL STEAK SPICE	S606-4	S606-8
SWEET CHICKEN & RIB RUB	S620-4	S620-8
STEAK RUB	S621-4	S621-8
CAESAR RIMMER	S630-4	S630-8
BRISKET/BEEF RUB	S631-4	S631-8
PATCH SEASONING	S634-4	S634-8
DILLICIOUS SEASONING	S635-4	S635-8
DILL DIP MIX	M404-4	N/A
GARLIC & ONION DIP MIX	M405-4	N/A





SERVICE & REPAIRS MECHANICAL SERVICES

SWEET CHICKEN & RIB RUB SEASONING - ASSAISONNEMENT

190 g



SEASONINGS, RUBS & DIPS



MINIMUM ORDER 48 BOTTLES PER FLAVOUR. ALL PRODUCTS MUST BE ORDERED IN INCREMENTS OF 12. FLAVOUR CHANGES CANNOT BE COMBINED TO HIT QUANTITY DISCOUNTS.

SEASONINGS, RUBS & DIPS

Qty: PER FLAVOUR	48	144	288	600	1200	Setup* (2G)	
4.07						NEW	REPEAT
4 OZ by volume (5C)	\$7.34	\$7.12	\$7.05	\$6.90	\$6.75	\$60.00	\$40.00
8 OZ by volume (5C)	\$10.99	\$10.77	\$10.55	\$10.33	\$10.11	\$60.00	\$40.00

Net weights per bottle may vary depending on the product

* SET UP CHARGE INCLUDES A 4 COLOUR PROCESS LABEL. EVERY NEW FLAVOUR & SIZE OF SEASONING IS SUBJECT TO A SET UP FEE.

SEASONINGS:

ALL PURPOSE SEASONING SALT

A traditional blend of seasonings that is delicious on meat, fish, poultry, vegetables, rice, salad, etc.

BARBEQUE SEASONING

All the classic flavours of a great BBQ! A little spicy, a little smoky, a whole lot of delicious!

CAJUN SEASONING 🌙

An excellent addition to any seafood, meat, vegetable or rice dish.

CHIPOTLE SEASONING 🌙

A bold and smoky seasoning that brings out the true bbq flavour on the grill.

HICKORY STEAK SPICE

Wonderful Hickory aroma to season up your barbeque. Dash onto meats and poultry after barbeque has been on for a short while.

MEAT & POULTRY SEASONING

An excellent compliment to meat and poultry. Can be used before, during or after the barbeque! Add to your favourite stuffing mix, poultry dish or meatloaf.

MONTREAL STEAK SPICE

A classic grilling flavour! Sprinkle on meat and poultry. Can be used before, during or after the barbeque!

PATCH SEASONING

A unique savoury blend of spices made famous in the Canadian patch. A delicious compliment to any cut of meat or vegetables.

DILLICIOUS SEASONING

Add a flavorful flair with this unique blend of herbs and spices with a dill kick. It is perfect in classics like sour cream dip or flavored butter & pairs well with poultry, seafood, pork, vegetables, fish, eggs and potatoes.



Don't let the name fool you, this sweet and tangy rub works for any cut of pork or chicken you can think of. Once you've tried it, you'll be addicted!

STEAK RUB

Makes a good steak great and a great steak a masterpiece! Use with any type of beef you want, including your favourite beef ribs and roasts.

BRISKET/BEEF RUB

Our Brisket Rub is a delicious combination of dry spices and seasonings that when rubbed into beef creates tender, succulent, flavoursome and mouth-watering meat. Perfect for Brisket, Steaks, Beef Ribs, Roasts and more!

RIMMERS:

CAESAR RIMMER

Turn a good Caesar into a great Canadian Caesar with this classic rimmer spice blend.

DIPS: (Available in 4 oz. size only)

DILL DIP MIX

A sure classic for a crowd. This dip is creamy and tangy and perfect for dipping vegetables. Just add mayo and sour cream.

GARLIC & ONION DIP MIX

Enjoy this classic onion dip with a garlic twist. Serve with your favorite veggies, bread, chips even on a baked potato. Just add mayo and sour cream.

GIFT PACK OPTIONS AVAILABLE! SEE PAGE 5 FOR DETAILS.









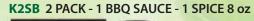
GIFT PACKS

Great for conventions, giveaways, and client appreciation.

Gift Packs include private label box and bottles. All gift packs must contain the same combination of flavours. When ordering please indicate on your PO the flavours desired. All labels may be customized (Gift box headers and individual bottles). MINIMUM ORDER 48 UNITS PER GIFT PACK TYPE. ALL SET UP CHARGES INCLUDE A 4 COLOUR PROCESS BOTTLE LABEL AND BOX HEADER LABEL.

BUILD YOUR OWN KIT. Choose any 2 Standard or Premium BBQ Sauce or 8 oz Seasoning

K2B 2 PACK BBQ SAUCE



K2S 2 PACK SPICE 8 oz











Qty:	48	144	288	600	1200	Setup* (2G)	
2 PACK SAUCE						NEW	REPEAT
2 PACK SAUCE & SPICE (5C)	\$27.65	\$26.85	\$26.05	\$25.25	\$24.45	\$96.00	\$60.00

BUILD YOUR OWN KIT. Choose any 3 Standard or Premium BBQ Sauce or 8 oz Seasoning, Rubs & Rimmers

K3B 3 PACK BBQ SAUCE



K3SBB 3 PACK BBQ SAUCE & SPICE 8 oz 2 - 12 oz Sauce & 1 Spice 8 oz



K3SSB 3 PACK BBQ SAUCE & SPICE 8 oz 1 - 12 oz Sauce & 2 Spice 8 oz



Qty:	48	144	288	600	1200	Setup* (2G)	
3 PACK SAUCE	***	*****	+		+	NEW	REPEAT
3 PACK SAUCE & SPICE (5C)	\$35.99	\$34.94	\$33.89	\$32.84	\$31.79	\$120.00	\$80.00

BUILD YOUR OWN KIT. Choose any 3 Flavours of 4 oz Seasoning, Rubs & Dips

K3S 3 PACK SPICE 4 oz



Qty:	48	144	288	600	1200	Setup* (2G)	
3 PACK						NEW	REPEAT
3 PACK SPICE 4 oz (5C)	\$23.97	Ş23.49	\$23.01	Ş22.53	\$22.05	\$120.00	\$80.00

BUILD YOUR OWN KIT. Choose any 2 Flavours of Hot Sauce K2H 2 PACK HOT SAUCE



Qty:	48	144	288	600	1200	Setup* (2G)	
2 PACK	404.00	400.04	***	400.04	440 F0	NEW	REPEAT
2 PACK HOT SAUCE (5C)	\$21.29	\$20.86	\$20.44	\$20.01	\$19.59	\$96.00	\$60.00





HOT PEPPER JELLY 250 ml

Inspired by our love of hot and zesty foods, Get Sauced is now cooking up Hot Pepper Jelly! Sweet fruit and fiery heat combine for a memorable duo. We offer a variety of flavour and heat combinations that are sure to tantalize your taste buds. Enjoy some sweet heat today!



Qty: PER FLAVOUR	48	144	288	600	1200	Setup* (2G)	
	+		+		*** **	NEW	REPEAT
PEPPER JELLY (5C)	\$12.00	\$11.76	\$11.52	\$11.28	\$11.04	\$60.00	\$40.00

MINIMUM ORDER 48 BOTTLES PER FLAVOUR. ALL PRODUCTS MUST BE ORDERED IN INCREMENTS OF 12. FLAVOUR CHANGES CANNOT BE COMBINED TO HIT QUANTITY DISCOUNTS.

PINEAPPLE JALAPENO HOT PEPPER JELLY - J501-250 🌛

Perhaps our most adaptable hot pepper jelly, Ginger-Pineapple goes great with chicken, pork, and according to its many fans – even salmon. Try a spoonful in a stir-fry, and it goes without saying (but we're saying it anyway...) that it's wonderful with cream cheese and crackers.

CHERRY JALAPENO HOT PEPPER JELLY - J503-250 🌶 🌶

Try this marriage of Cherries and zesty jalapenos as a glaze on the next pork tenderloin you toss on the barbecue. (Just between you and me, a tiny dollop of the cherry jalapeno jelly on some french vanilla ice cream is to die for!)

PEACH JALAPENO HOT PEPPER JELLY - J505-250 🤌

Sweet Peaches and zesty jalapenos combine for a one of a kind flavour combination. Terrific on pork, chicken and just about any other meat you can think of.

MANGO JALAPENO HOT PEPPER JELLY - J506-250 🌛

Nothin says tropical heat like mangoes and jalapenos! A fan favourite, our mango jalapeno jelly makes a great glaze for chicken wings. Pour a jar over a block of cream cheese and listen to your guests sigh contentedly as they eat it on savoury crackers.

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FLAT POUCHES

Our Private Labelled flat pouches are the perfect, easy-to- use solution for samples or single servings of spices and seasonings. They're a great option for promotional giveaways, conventions, on pack promotional gifts, or special occasions and events. Convenient 15 g - 20 g sample pouches of our full range of Private Labelled seasonings and rubs.

POUCHES 15 - 20 g (Varies by product)	Pouch Only	Pouch w/ Elastic Hanger
ALL-PURPOSE SEASONING	S600-P	S600-PE
CAJUN SEASONING	S602-P	S602-PE
MEAT & POULTRY SEASONING	S605-P	S605-PE
MONTREAL STEAK SPICE	S606-P	S606-PE
SWEET CHICKEN & RIB RUB	S620-P	S620-PE
CAESAR RIMMER	S630-Р	S630-PE
PATCH SEASONING	S634-P	S634-PE



STANDARD POUCH (with labelling)







AWARDS



Top Ten New Innovative Products Grocery Showcase West - Yogurt Dips



ALL ORDERS MUST BE IN INCREMENTS OF 12 BASED ON PRODUCT MINIMUMS.

ST PLAC

1st prize - 20th Anniversary

Fiery Food Challenge

Soy Based BBQ Sauce

Product Volumes:

BBQ Sauce - 350 ml - Glass Bottle

Hot Sauce - 150 ml - Glass Bottle

Hot Pepper Jelly & Salsa - 250 ml - Glass Bottle

Seasonings/Rubs - 4 oz or 8 oz by volume - Plastic Bottle

(Actual weights of seasonings, rubs, and dips will vary due to product density.)

Shipping:

All orders shipped FOB Get Sauced.

A \$25.00 (G) charge applied to freight orders for each pallet required.

USA drop ship charges and procedures through inquiry only.

Split/Drop Shipments:

For shipments to multiple destinations, with different shipping times, or by multiple shipping methods add \$20.00 (G) for each shipment after the first. There is a \$25.00 (G) charge each for split shipments/drop shipments when pallets are required.

Samples:

Random samples:

Random sample orders will be billed at EQP. We will require your UPS or Purolator shipper number for freight.

Note: Random samples may be either private label over runs, or Get Sauced brand labels.

Pre-Production samples:

Pre-production samples will be billed at EQP plus \$100.00 (G) set up. Production time begins after written approval of the preproduction sample. Set up and run charges are non-refundable. Repeat set up charge when order is run.





2nd prize - 10th Anniversary Fiery Food Challenge Condiment Asian Stir Fry Sauce 2nd prize - 20th Anniversary Fiery Food Challenge Condiment Asian Stir Fry Sauce

1st prize Fiery Food Challenge Soy Based BBQ Sauce

SETUP:

Price includes a 4 colour process label. - PMS Match as close as possible.

NEW Setup \$60.00 (G) per artwork - applies to single bottles (not Gift Boxes)

EXACT REPEAT Setup \$40.00 (G) per artwork

(Artwork previously supplied and on file with no changes. Setup does not include additional art charges)

GIFT BOX SETUP FEES: See Product

Label Sizes:

BBQ Sauce - 7.25" wide x 3" high

Hot Sauce - 5.5" wide x 3" high

Hot Pepper Jelly & Salsa - 9" wide x 1.875" high

Seasonings/Rubs (4 oz) - 5" wide x 2" high

Seasonings/Rubs (8 oz) - 6" wide x 3" high

Label templates provided upon request.

Proofs:

No charge for first proofs per order. Additional proofs \$10.00 (G) per proof. Proofs will be emailed unless otherwise requested. Emailed proof colours will vary based on on your computer system or printer.

Artwork Specifications:

Artwork to be submitted as an electronic file via email or internet transfer. Please include your company name and Purchase Order number on all artwork sent. Choose a file name that relates to the artwork such as the purchase order number.

Always supply a hard copy file (jpeg or PDF) for us to compare to, to ensure nothing has changed upon opening the supplied artwork file. Please send all email artwork to art@getsauced.com.

Acceptable software:

Adobe Illustrator 2022 or lower with all fonts coverted to curves

CorelDraw saved as an EPS file with all fonts coverted to curves Adobe Photoshop 2022 or lower

If you would like to place an order but have insufficient artwork, we have a staff of artists who can perform clean ups, recreate art or create original designs. Artwork will be billed out at \$80.00 (G) per hour.

SUBJECT TO E. + O.E.

CFIA compliant labelling: English and French ingredient decks with full nutritional decks and information.

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