



SALSAS & MEXICAN SAUCES

FOR MORE INFORMATION, CONTACT:
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TreeHouse Foods Product Number	Brand	Product Description	GTIN	Pack Count/ Pack Size	Case Dimensions H x L x W	Net Weight	Gross Weight	CAW	Case per Layer/ Pallet	Temp	Shelf Life	Kosher Status	Allergens
Mexican Sauces													
Picante													
48548981736	SAN ANTONIO FARMS	MEDIUM PICANTE SAUCE	50051974171109	4/135 OZ	12.25 x 13.063 x 11.063	33.75	36.502	36.5	11/4	Ambient	547	Kosher	None
48548970516	LAJUNTA	MILD PICANTE SAUCE	10041550598705	4/135 OZ	12.25 x 13.063 x 11.063	33.75	37.843	37.84	11/4	Ambient	547	Kosher	None
48548971736	SAN ANTONIO FARMS	MILD PICANTE	50051974713545	4/135 OZ	12.25 x 13.063 x 11.063	33.75	36.502	36.5	11/4	Ambient	547	Kosher	None
Salsa													
48548481736	SAN ANTONIO FARMS	MEDIUM ROASTED PEPPER SALSA	50051974813559	4/135 OZ	12.25 x 13.063 x 11.063	33.75	36.502	36.5	11/4	Ambient	547	Kosher	None
48549030516	LAJUNTA	MILD SALSA	10041550599108	4/135 OZ	12.25 x 13.063 x 11.063	33.75	37.843	37.84	11/4	Ambient	547	Kosher	None
48549031736	SAN ANTONIO FARMS	MILD AUTHENTIC CHUNKY SALSA	50051974513541	4/135 OZ	12.25 x 13.063 x 11.063	33.75	36.502	36.5	11/4	Ambient	547	Kosher	None
48549040516	LAJUNTA	MEDIUM SALSA	10041550599207	4/135 OZ	12.25 x 13.063 x 11.063	33.75	37.843	37.84	11/4	Ambient	547	Kosher	None
48549041736	SAN ANTONIO FARMS	MEDIUM AUTHENTIC CHUNKY SALSA	50051974513558	4/135 OZ	12.25 x 13.063 x 11.063	33.75	36.502	36.5	11/4	Ambient	547	Kosher	None
485025M1736	SAN ANTONIO FARMS	RESTAURANT STYLE SALSA	10041820817765	4/135 OZ	13.063 x 11.063 x 12.25	33.75	37.843	37.84	11 X 4	Ambient	547	Kosher	None
47347791736	SAN ANTONIO FARMS	SALSA VERDE	10041820817758	6/70 OZ	15.88 x 9.31 x 9.49	26.25	29.045	29.05	11 X 5	Ambient	547	Kosher	None
Taco													
48549160516	LAJUNTA	MILD TACO SAUCE	10041550590105	4 / 135 OZ	12.25 x 13.063 x 11.063	33.75	37.843	37.84	11/4	Ambient	547	Kosher	Sulfites
Sauces													
51716211767	SAUCEMAKER	TERIYAKI SAUCE	10041820700937	2/1 GAL	12.05 x 11 x 6.75	19.987	21.137	21.14	25/3	Ambient	366	Not Kosher	Gluten, Wheat, Soy
51716311767	SAUCEMAKER	HONEY GARLIC SAUCE	10041820700982	2/1 GAL	12.05 x 11 x 6.75	19.596	20.746	20.75	25/3	Ambient	366	Not Kosher	Gluten, Wheat, Soy
51773651767	SAUCEMAKER	SWEET AND SOUR SAUCE	10041820700975	2/125 OZ	12.05 x 11 x 6.75	18.796	19.946	19.95	25/3	Ambient	366	Not Kosher	None
51775381767	SAUCEMAKER	SWEET CHILI SAUCE	10041820700951	2/125 OZ	12.05 x 11 x 6.75	20.069	21.219	21.22	25/3	Ambient	366	Not Kosher	None
172190T4428	HOME BRAND	ORIGINAL BARBECUE SAUCE	10041550358637	12/18 OZ	8.375 x 10.187 x 9.437	13.5	15.064	15.06	19/5	Ambient	365	Kosher	None

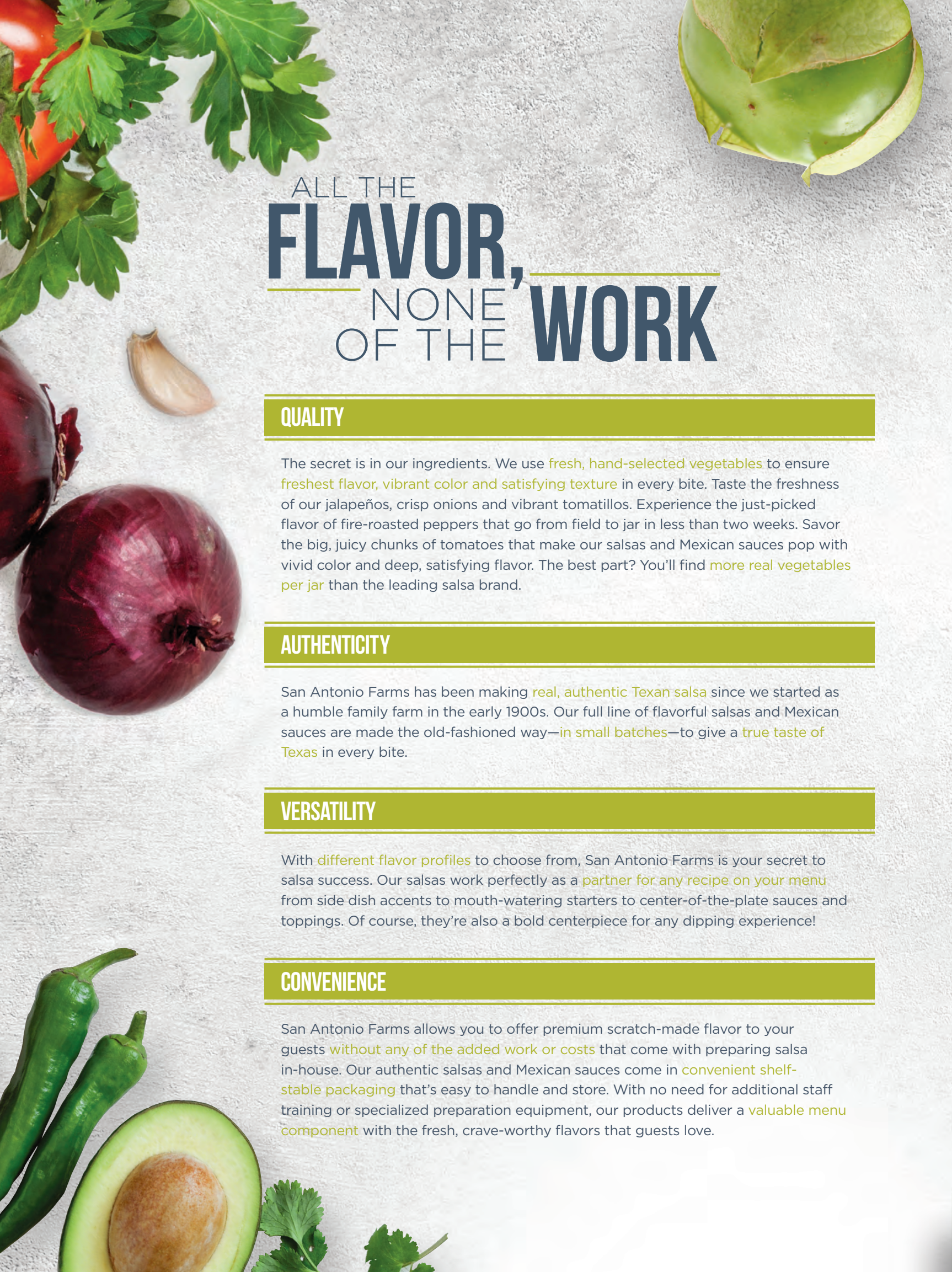


THE SECRET TO

★ SCRATCH SALSA ★

SUCCESS





ALL THE FLAVOR, NONE OF THE WORK

QUALITY

The secret is in our ingredients. We use **fresh, hand-selected vegetables** to ensure **freshest flavor, vibrant color and satisfying texture** in every bite. Taste the freshness of our jalapeños, crisp onions and vibrant tomatillos. Experience the just-picked flavor of fire-roasted peppers that go from field to jar in less than two weeks. Savor the big, juicy chunks of tomatoes that make our salsas and Mexican sauces pop with vivid color and deep, satisfying flavor. The best part? You'll find **more real vegetables per jar** than the leading salsa brand.

AUTHENTICITY

San Antonio Farms has been making **real, authentic Texan salsa** since we started as a humble family farm in the early 1900s. Our full line of flavorful salsas and Mexican sauces are made the old-fashioned way—in **small batches**—to give a **true taste of Texas** in every bite.

VERSATILITY

With **different flavor profiles** to choose from, San Antonio Farms is your secret to salsa success. Our salsas work perfectly as a **partner for any recipe on your menu** from side dish accents to mouth-watering starters to center-of-the-plate sauces and toppings. Of course, they're also a bold centerpiece for any dipping experience!

CONVENIENCE

San Antonio Farms allows you to offer premium scratch-made flavor to your guests **without any of the added work or costs** that come with preparing salsa in-house. Our authentic salsas and Mexican sauces come in **convenient shelf-stable packaging** that's easy to handle and store. With no need for additional staff training or specialized preparation equipment, our products deliver a **valuable menu component** with the fresh, crave-worthy flavors that guests love.



LOOKING FOR **SALSA** INSPIRATION?

TRY THESE EXCITING CULINARY CREATIONS TO BRING FRESH NEW FLAVORS TO YOUR MENU.

SMOKED ORANGE SALSA

with San Antonio Farms® Authentic Chunky Salsa

Bring Oaxacan flair to the table with this creative salsa remix that adds fresh pieces of orange wedges and a drizzle of smoky mezcal to San Antonio Farms® Authentic Chunky Salsa. Add in restaurant-style corn tortilla chips and you've got a modern regional favorite that's sure to please.

HATCH CHILI POKE BOWL

with San Antonio Farms® Hatch Chili Verde Salsa

Mexico City meets Maui in this spicy spin on the poke bowl that starts with a base of cilantro-seasoned brown rice that's topped with a colorful array of thinly sliced avocados, fresh rings of jalapeño and cucumber, black sesame seeds, ripe mango cubes and diced raw ahi-grade tuna that's been tossed in San Antonio Farms® Hatch Chili Verde Salsa.

FIRE ROASTED STEAK SANDWICH

with San Antonio Farms® Avocado Tomatillo Salsa and Authentic Fire Roasted Salsa

Introduce summertime backyard flavors to your menu with tender grilled skirt steak that's sliced and served on a toasted hoagie roll with a satisfying combination of fresh avocado, smooth crema and San Antonio Farms® Avocado Tomatillo salsa, along with a sprinkling of crunchy onion rings and a hefty dose of San Antonio Farms® Authentic Fire Roasted Salsa.

SALSA + SANDWICHES = PERFECT.

Sandwiches are the second most popular menu category to feature salsas with over 1,300 menu items.⁵

MORE THAN MEXICAN FOOD!

Creative operators are serving salsa in unexpected dishes like

Asian Bowls, where salsa appeared in almost 80% more dishes than the year before!⁴



THE PRODUCT LINEUP



Salsa Verde is showing up in more dishes everywhere with double-digit growth in egg, beef and seafood dishes.²

Tomatillo salsa has seen over 25% growth across menus in recent years!¹



THE CLASSICS

AUTHENTIC RESTAURANT STYLE SALSA

The most versatile salsa in the lineup is a delectable combination of vine-ripened California tomatoes blended with diced jalapeños, onions and spices for an authentically smooth texture, just like you'd find at your favorite cantina. Use this salsa as a dip, topping or cooking sauce.

Our salsas are made with fresh jalapeños and onions!

AUTHENTIC CHUNKY SALSA

This thick, robust creation pairs juicy chunks of tomatoes with crisp jalapeños and onions for the perfect dipping salsa. Available in mild and medium heat levels to satisfy all palates.

Twice as many real tomatoes as the leading salsa brand!

AUTHENTIC PICANTE SAUCE

Offered in mild or medium heat levels, this savory sauce adds instant flavor to any dish with a velvety blend of tomatoes, jalapeños, onions and ground spices.

More vegetables in every jug than the top-selling picante brand!

AUTHENTIC FIRE ROASTED SALSA

Fire-roasted jalapeños, vine-ripened California tomatoes, onions, cilantro and spices are ground together in the authentic molcajete style to create a bold, spicy salsa that kicks up any meal.

THE ON-TREND FAVORITES

SALSA VERDE

Fresh tomatillos make all the difference in this cantina-style salsa that also features jalapeños, onions and a custom spice mix for the perfect balance of tangy and spicy.

AVOCADO TOMATILLO SALSA

The deep, layered flavor of this top quality salsa verde comes from roasted tomatoes combined with creamy avocados and fresh roasted jalapeños—along with tart lime juice and an assortment of rich spices—making it the right choice as a cooking sauce, dip or topping.

ROASTED TOMATO CHIPOTLE ROJA SALSA

Smoky chipotle peppers set this salsa apart, along with a vibrant mix of flavor notes that come from umami-rich roasted tomatoes and peppers, tangy lime juice and a unique blend of spices.

HATCH CHILI VERDE SALSA

This uniquely tart salsa starts with a fresh tomatillo base then gets spiked with fiery Hatch chili peppers and the deep roasted flavor of jalapeños and vine-ripened tomatoes, before mixing in lime juice, cilantro and a Southwest spice mix for an authentic taste that's far from ordinary.





For more information on bringing San Antonio Farms to your menu for the authentic salsas you love without the work, contact your Bay Valley Foods representative.

BAYVALLEYCULINARY.COM



¹Datassential MenuTrends, U.S. menu penetration growth.
^{2,3,4,5}Technomic Menu – powered by Ignite, Q4 2018.

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