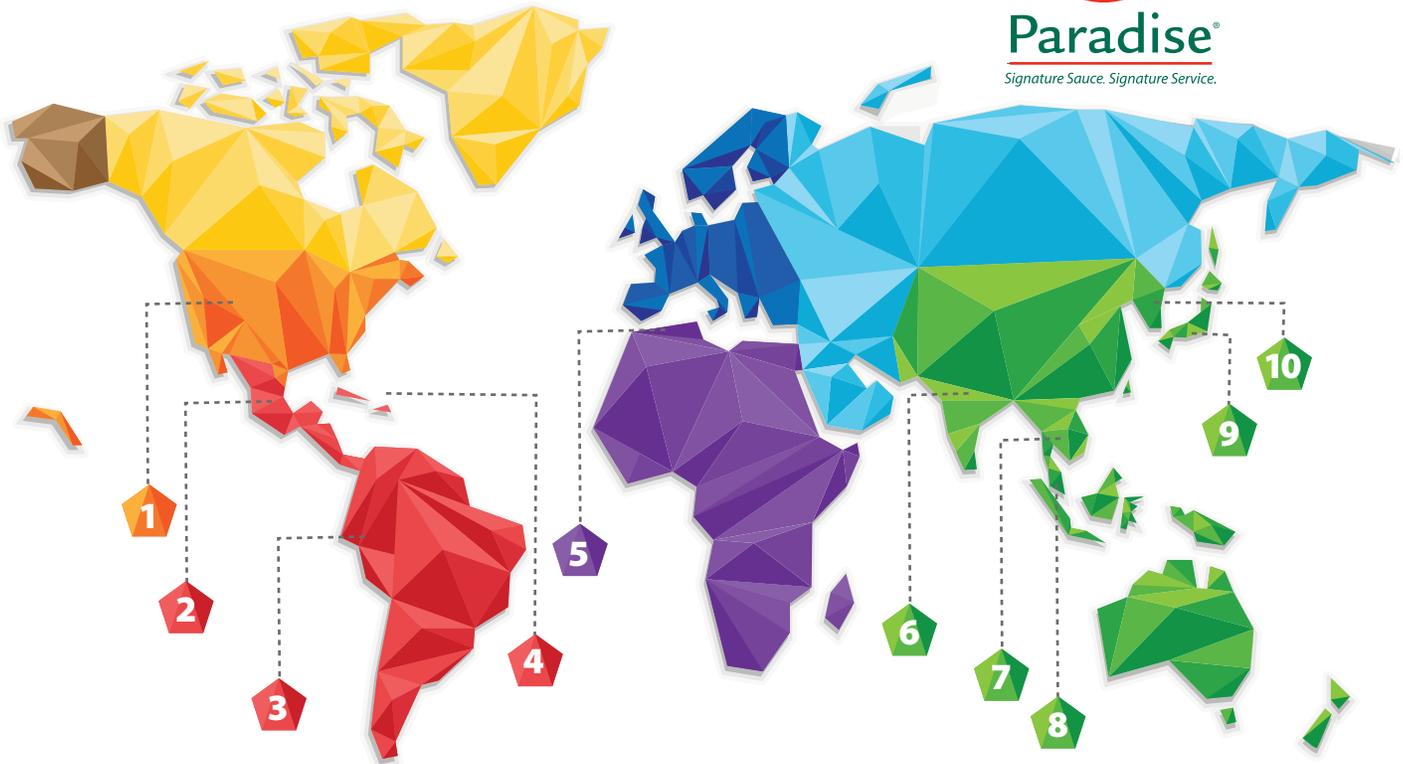




Paradise®

Signature Sauce. Signature Service.



New Craveable, On-Trend Industrial Sauces

From heat and sweet to ethnic, fruity and BBQ, sauces are one of the most popular and easiest ways to satisfy today's foodservice and retail consumers. As a fully finished sauce or an ingredient for your own signature sauce, Paradise has innovative, on-trend sauces perfect for industrial applications. Here's just a sampling of some of our latest creations, inspiration from the US and around the world:



1 USA

Hot Sauces * 🔥 to 🔥🔥🔥

Cholula style, Tabasco style, Frank's Red Hot style, Buffalo Sauce and matches for brand name sauces

Kansas City

Honey Chipotle BBQ Sauce 🔥

BBQ sauce with moderate notes of honey and smoky chipotle peppers

Smoky Chipotle BBQ Sauce 🔥🔥

BBQ sauce with moderate notes of smoky chipotle peppers

Kentucky

Bourbon BBQ Sauce 🔥🔥

Sweet and spicy BBQ sauce with bourbon flavor

Southwest

Habanero BBQ Sauce 🔥🔥🔥

Sweet and spicy BBQ sauce with habanero pepper heat

Green Chili Sauce Concentrate * 🔥

Traditional green salsa with notes of jalapenos, green chilies and onion

Tomato Serrano Sauce * (Pouches Only) 🔥🔥

Fire roasted tomato sauce with serrano pepper heat, visible herbs pieces and notes of citrus

2 Mexico

Molcajete Salsa * 🔥🔥

Fire roasted salsa, moderate heat with poblano peppers, tomatoes and onion notes

Salsa Verde 🔥

A mild green salsa with notes of tomatillos, jalapenos and green chilies

* Preservative Free Available

- 2 Mexico**
Chipotle Adobo Sauce Concentrate 🔥🔥🔥
Chipotle pepper puree with traditional Mexican spices and herbs
Ancho Pasilla Sauce * 🔥
A moderately sweet ancho pasilla pepper puree with notes of tomato and traditional Mexican herbs and spices
Guajillo Chile Sauce Concentrate 🔥🔥
A rustic chile pepper puree with moderate heat and overtones of tomato and brown sugar
Cascabel Sauce Concentrate 🔥
A sweet cascabel pepper puree with moderate heat, notes of onion, lime, and smoke alongside traditional Mexican spices
Chamoy Sauce * 🔥
An orange-yellow sauce with sweet, fruity notes of apricot followed by a mild spicy heat from jalapenos
Ancho Mole Sauce * 🔥
A sweet ancho pepper sauce with warm notes of cocoa, garlic, spices and herbs
- 3 Peru**
Aji Amarillo Sauce * 🔥🔥🔥
Aji amarillo and bell pepper based sauce with notes of honey, onion, lime and visible pieces of herbs
- 4 Caribbean**
Habanero Mango Glaze * 🔥🔥🔥
Sweet, mango based sauce with habanero peppers, finished with moderate to high heat
- 5 North Africa**
Chermoula Sauce Concentrate * 🔥🔥
A coarse red sauce with tomatoes, paprika and visible pieces of herbs and particulates, finishing with a fruity, cayenne pepper based heat and smoky notes
Harissa Sauce 🔥🔥🔥
An acidic pepper sauce made with pepper mash, red bell peppers and notes of spices and herbs
- 6 India**
Red Curry Concentrate 🔥🔥
A traditional North Indian flavor profile with pungent garlic, fresh ginger, paprika, sweet cinnamon and coriander
- 7 Thailand**
Sriracha Sauce * 🔥🔥🔥
Hot, sweet pepper sauce with red jalapenos and strong notes of garlic
Sweet Chili Sauce * 🔥🔥
Sweet and spicy chili sauce with moderate cayenne peppers and garlic notes
- 8 Malaysia**
Sambal Concentrate * 🔥🔥🔥
Spicy red pepper sauce with a salty, tart-like flavor, cayenne, jalapeno peppers, visible pieces of pepper seeds and particulates
- 9 Japan**
Ponzu Sauce 🍷
A dark, thin, savory Asian-style sauce with yuzu citrus notes, soy and mirin cooking wine
- 10 Korea**
Gochujang Sauce * 🔥🔥
A sweet and savory puree with a rich fermented flavor and moderate heat from fermented red peppers
Bulgogi Glaze/Korean BBQ 🔥
Sweet and savory Korean style BBQ sauce with notes of soy, onion and toasted sesame

Many of these sauces work alone with proteins, soups and other prepared foods. Combined with other ingredients like mayo, tomato sauce or salad dressing, these sauces can take on a whole new flavor profile and application. The possibilities are endless.