

Sweet Sauces



Featuring: Very vanilla crème sauce

- Crème Brulee
 - Margarita
 - Orange
 - Banana
 - Blueberry
 - Strawberry
 - Blueberry Pomegranate
 - Mixed Berry
 - Orange Crème
 - Lemon - "Limoncello"
 - Caramel - "Dulce de Leche"
 - Mint
 - White Chocolate
 - Cinnamon Crème
 - Very Vanilla Crème
- and many more!**



Make it your ingredient.™

Customizable solutions

With Sargento as your partner in sauce development, adding sweet sauce to an application couldn't be easier. Our expertise in flavor development, basic sauce techniques, portion control and packaging ensures that you can deliver the precise amount of sauce in the format you need. Refrigerated, frozen and shelf stable options can be customized to various viscosities and flavor targets. Our R&D and culinary team will help you design sweet sauce solutions for desserts, breakfast or whatever your particular application.

Learn more about our customizable sauce solutions and make your own Sargento ingredient at www.SargentoFoodIngredients.com



Sweet Sauces



Sargento Sweet Culinary Sauces are completely customizable. Once you've settled on a flavor profile, we'll help you ensure that it flows well and has just the right cling factor. We'll package to your specifications in portion-control cups/pouches or industrial sizes.

Features

- Expert culinary development assistance
- Custom formula development
- Freeze/thaw stable
- High quality ingredients
- Outstanding particulate identity
- Multiple flavor options
- Shelf stable, refrigerated, frozen formulations available
- Portion control
- Convenient and production ready
- Custom packaging materials and printing

Consumer insight

Our two most fundamental tastes are sweet and savory. Scientists have even related our sweet tooth to our basic survival. Aside from that, sweet foods are fun and comforting. Despite being in the midst of a global recession, sales of sweet foods are holding their own. While consumers may have to cut back on many things, they still want to have a sweet indulgence now and again.

Product development partners

Whether you're looking to develop a new product, match an existing one or create a line extension, we're ready to support you with our team of talented technical service experts in consumer insights, culinology, food science, sensory science, food safety and process engineering. We'll help you create your next successful product.

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Sargento Foods is GFSI certified

Available Formats

- Portion-Control Pouches
(1 oz - 20 oz capacity)
- Portion-Control Cups
(.75 oz to 16 oz capacity)
- Bulk
(2 lb - 15 lb Bags)

Applications

- Dips
- Desserts
- Purees
- Beverages

We also offer savory sauces

Sargento also offers a comprehensive range of savory sauce solutions from portion-controlled options in cups and pouches to industrial size packaging. Get whatever flavor profile you need in shelf stable, refrigerated or frozen temperature states.



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