



# KAGOME

## WING SAUCES

### Coating Sauces

#### Buffalo

Traditional American sauce that has a distinct and well-loved tangy flavor. It is made with cayenne peppers, vinegar, garlic and a hint of butter notes.

#### BBQ

Real honey and molasses make this sweet-and-smokey Honey BBQ sauce the real deal.

#### Garlic Parmesan

Garlic forward flavor with caramelized notes and nutty back notes of Parmesan and herbs.

#### Korean BBQ

Savory, spicy, pungent, this Korean-inspired hot sauce gets its piquant flavor from gochujang, the Korean fermented chili paste.

#### Lemon Pepper Sauce

Strong citrus notes of lemon oil with the sharp flavor of cracked black peppercorns.

#### Pineapple Sriracha

A fruit forward variation on the popular sriracha hot sauce, tropical pineapple juice blended with spicy red jalapeños, garlic and a touch of rice vinegar.



# TOSS, POUR, DRIZZLE, DIP... NO MATTER HOW YOU SAUCE YOUR WINGS, **WE'VE GOT YOU COVERED!**

## Dipping Sauces

### Ranch

An iconic flavor profile with a little tang and hints of salt, garlic, onion, chives, mustard, dill and parsley.

### Jalapeño Ranch

Zesty blend of spices and jalapeños give this classic sauce just the right amount of heat for dipping.

### Dill Pickle Ranch

Our classic ranch base loaded with the tang of dill pickles and fresh dill.

### BBQ Ranch

Combining the classic taste of ranch with BBQ flavors, such as molasses, smoked paprika, onion and garlic.

### Sriracha Ranch

The perfect match - classic ranch and the ever-popular zing of sriracha.

### Blue Cheese

Bold creamy sauce balanced with a hint of garlic, vinegar and the right sprinkling of salt and pepper.

### Buffalo Blue Cheese

Our blue cheese base with reminiscent flavors of your favorite wing sauce, such as spicy cayenne red peppers, vinegar and garlic.

PACK STYLE	SIZE	STORAGE
Portion-Controlled Cups	0.75 OZ - 2 OZ	Shelf-Stable / Refrigerated
Flexible Pouches	4 OZ - 160 OZ	Shelf-Stable

This info is for example purposes only and subject to change.