

# RED GOLD® Nutritionally Enhanced™ Bolognese Style Protein Pasta Sauce

## K12 Recipe Guide



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# Bolognese Style Protein Pasta Bake

**Category:** Main Entree

**Serves:** 25 (1 Cup/8oz Spoodle)

**HACCP Process:** Process #2 (Same Day Service)

**Dietary Restrictions:** None

**Religious Restrictions:** Not Kosher

## ALLERGENS

Carrot, Corn/Corn Products, Dairy, Garlic, Gluten, Milk, Peas, Peppers (any kind), Potato, Sunflower Seeds/Oil, Tomato, Wheat

## PICKLIST

2 Pounds of Cheese, Shredded Mozzarella, 4/5#, Bongards, 6 Pounds of Pasta, Twisted Elbow (Cavatappi) 20#,  
2 Cans Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10

#	INGREDIENTS	INSTRUCTIONS
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1	5 ½ Pounds of Pasta, Twisted Elbow (Cavatappi) 20# 26 Ounces Cheese, Shredded Mozzarella 4/5#, Bongards 1 Gallon Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10	
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**Base Recipe:** 25 Servings

**Pans Needed for Base Recipe:** One 4" Hotel Pan

**Prior to Menu Date:**

Place shredded mozzarella cheese and frozen twisted elbow pasta in cooler for thawing.

**Preparation Instructions:**

In a large mixing bowl, fold together one gallon Red Gold® Bolognese Style Protein Pasta Sauce with 5½ lbs. of twisted elbow pasta.

Spray hotel pan with pan spray.

Layer in prepared pan as follows:

1. Half of pasta sauce mixture.
2. Half of the shredded mozzarella cheese.
3. Top with remaining pasta sauce mixture.
4. Cover with remaining mozzarella cheese.

Cover with a sheet of parchment paper and secure with foil over the paper.

#	INGREDIENTS	INSTRUCTIONS
		<p><b>Oven Instructions:</b></p> <ol style="list-style-type: none"> <li>1. Preheat oven to 350°F.</li> <li>2. Bake covered for 40 minutes or until internal temperature reaches 145°F.</li> <li>3. Remove pan from oven and remove cover. Bake an additional 10 minutes for top cheese to brown.</li> <li>4. Hold covered in holding cabinet.</li> </ol> <p><b>Serving Line Instructions:</b> Place hotel pan in serving line. Cut pasta bake into 5x5 sections (25 servings). Serve a generous scoop using an 8 oz spoodle.</p> <p><b>Control Measures:</b> Cook to 145°F. Hot hold at 135°F or greater.</p>

NUTRIENT	1 CUP / 8 OZ SPOODLE
Calories	368.7834 kcals
Saturated Fat	4.0959 g
Sodium	454.7714 mg
Total Carbohydrate	47.8514 g

SERVING SIZE	MEAL CONTRIBUTION
1 Cup/8oz Spoodle	2.000 oz Meats/Meat Alternatives, 2.000 oz Grains, 2.000 oz Whole Grain-Rich (Grains), 0.500 cups Vegetables, 0.500 cups Red/Orange (Vegetables)



**RED GOLD**

**Bolognese Style Protein Pasta Bake**

# Red Gold Dunkers

**Category:** Main Entree

**Serves:** 24 (1 piece with 1/2 cup sauce)

**HACCP Process:** Process #2 (Same Day Service)

**Dietary Restrictions:** None

**Religious Restrictions:** Not Kosher

## ALLERGENS

Carrot, Corn/Corn Products, Dairy, Garlic, Gluten, Milk, Peas, Peppers (any kind), Potato, Soy, Sunflower Seeds/Oil, Tomato, Wheat

## PICKLIST

1 Bag of Cheese, Shredded Mozzarella, 5# (Comm), 24 Eaches (2 sheets) of Frozen Dough, 2 WG Sheets 11.25"x16", 15/24oz, Bridgford, 1 Container of Garlic Granulated, 7#, 1 Can of Pan Spray, Buttermist Garlic, Butter Buds, 6/17 oz., 1 Can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10

#	INGREDIENTS	INSTRUCTIONS
1	1 ounce Pan Spray, Buttermist Garlic, Butter Buds, 6/17 oz. 1 Tbsp. Garlic Granulated, 7# 2 Sheets Frozen Dough, WG Sheet 11.25"x16", 15/24 oz., Bridgford	<b>Base Recipe:</b> 24 Servings <b>Pans Needed (Bake Recipe):</b> 1 Full Sheet Pan, 1 - 2" Hotel Pan <b>Preparation Instructions:</b> Spray full sheet pan with garlic butter mist. Place two sheets of frozen dough on 1 full sheet pan. Spray top of dough with garlic butter mist. Let rise until puffy. Dimple dough with fingertips and sprinkle 1/2 Tablespoon of granulated garlic on each sheet of dough. Bake in preheated 375°F oven for 8 minutes or until lightly golden.
2	24 ounces Cheese, Shredded Mozzarella, 5# (Comm)	Remove pan from oven. Cover each sheet with 12 oz of shredded mozzarella. Return to oven for 5 additional minutes until cheese is melted. Slice each sheet 2x6 to create 12 servings per sheet.

#	INGREDIENTS	INSTRUCTIONS
3	1 can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10	Open 1 can Red Gold® Bolognese Style Protein Pasta Sauce and pour contents in sprayed hotel pan. Cover with parchment paper and secure with foil. Heat in oven for 40 minutes at 350°F until sauce temps at 145°F. Hot hold at 135°F until time of service.  <b>Control Measures:</b> Cook to 145°F. Hot Hold at 135°F or greater.
4		Using a 4 oz. spoodle serve 1/2 cup sauce with one slice of garlic cheese bread per serving.  Each serving provides 2 grain and 2 M/MA.

NUTRIENT	1 PIECE WITH 1/2 CUP SAUCE
Calories	201.3085 kcals
Saturated Fat	5.5632 g
Sodium	382.4753 mg
Total Carbohydrate	14.5547 g

SERVING SIZE	MEAL CONTRIBUTION
1 piece with 1/2 cup sauce	2.000 oz Meats/Meat Alternatives, 2.000 oz Grains, 2.000 oz Whole Grain-Rich (Grains), 0.500 cups Vegetables, 0.500 cups Red/Orange (Vegetables)



**RED GOLD**

Red Gold Dunkers

# Bolognese Style Protein Penne with Roasted Italian Vegetables

**Category:** Main Entree

**Dietary Restrictions:** None

**Serves:** 48 (3/4 cup)

**Religious Restrictions:** Not Kosher

**HACCP Process:** Process #2 (Same Day Service)

## ALLERGENS

Carrot, Corn/Corn Products, Garlic, Gluten, Parsley, Peas, Peppers (any kind), Potato, Sunflower Seeds/Oil, Tomato, Wheat

## PICKLIST

1 Container of Garlic Chopped, Fresh, 6/32oz., 1 Gallon of Oil, Canola 3/1 Gal, 3 Pounds of Onion, Red, Whole, 5#, 1 Container of Parsley Flakes, 10 oz., 12 Pounds of Pasta, Penne Short Cut, frozen 1/20#, 3 Pounds of Pepper, Red Bell, Whole, 25#, 1 1/9 Bu, 1 Box of Salt, Kosher 9/3#, 3 Pounds of Squash, Yellow, Whole, 5#, 3 Pounds of Squash, Zucchini, Whole, 5#, 3 Cans Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10

#	INGREDIENTS	INSTRUCTIONS
1	2 5/8 cans Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10	<p><b>Base Recipe:</b> 48 Servings</p> <p><b>Pans Needed for Base Recipe:</b> 1 to 2 Sheet Tray for Prep, 2-2" Hotel Pan for Roasted Vegetables and Sauce on Serving Line, 1-4" Pan for Pasta on Serving Line.</p> <p>Empty 2 cans of Red Gold® Bolognese Style Protein Pasta Sauce in sprayed hotel pan, cover with parchment paper and secure with foil. Heat in oven for 40 minutes at 350°F until sauce temps at 145°F.</p> <p><b>Control Measures:</b> Cook to 145°F, Hot Hold at 135°F or greater.</p>
2	<p>2 pounds 9 1/2 ounces of Onion, Red, Whole, 5#</p> <p>2 pounds 9 1/2 ounces of Squash, Yellow, Whole, 5#</p> <p>2 pounds 9 1/2 ounces of Squash, Zucchini, Whole, 5#</p> <p>2 pounds 9 1/2 ounces of of Pepper, Red Bell, Whole, 25#, 1 1/9 Bu</p>	<ol style="list-style-type: none"> <li>1. Wash vegetables and let dry.</li> <li>2. Using the robot coupe, slice zucchini into coins and yellow squash into slices.</li> <li>3. Using a chef's knife, cut red onion into a large 3/4 inch dice.</li> <li>4. Destem and remove seeds from peppers, using chef knife to cut in 1/4 inch slices.</li> </ol>
3	<p>5 Tbsp 3/4 tsp of Oil, Canola, 3/1 Gal</p> <p>1 tablespoon 1 tsp of Parsley Flakes, 10 oz.</p> <p><i>(continued on next page)</i></p>	<ol style="list-style-type: none"> <li>5. In a large bowl, mix oil, chopped garlic, and seasonings.</li> <li>6. Add the cut vegetables to the oil mixture. Toss to coat.</li> </ol> <p><b>Preheat oven to 350°F.</b></p> <ol style="list-style-type: none"> <li>7. Spread vegetables onto a lined sheet tray in one even layer. May take multiple sheet trays.</li> </ol>

#	INGREDIENTS	INSTRUCTIONS
3	2 Tbsp 2 tsp of Italian Seasoning, 5.5 oz. 1 Tbsp 1 tsp of Garlic Chopped, Fresh, 6/32 oz. 1 Tbsp 1 tsp of Salt, Kosher, 9/3#	8. Bake for 25 minutes until the vegetables are tender but not soft (al dente) before placing on the line. Transfer to a 2" hotel pan.  <b>Control Measures:</b> Hot Hold at 135°F or greater.
4	11 pounds 10 ounces 23 grams of Pasta, Penne Short Cut, frozen 1/20# 2 Tbsp oil	Place pasta in perforated pan and steam 6-9 minutes. Transfer cooked penne to non-perforated hotel pan. Stir in 2 Tbsp oil to pasta to prevent sticking.  <b>Control Measures:</b> Hot Hold at 135°F or greater.
5		<b>At time of service:</b> Using a 6 oz spoodle, place 3/4 cup of cooked penne in bowl. Using an 8 oz spoodle, top penne with 1 cup can Red Gold® Bolognese Style Protein Pasta Sauce Using a 4 oz spoodle, top with 1/2 cup of roasted vegetables. Each serving provides 2 M/MA, 1 Whole Grain, 1.75 V (1.25 Red/Orange & .5 Other) Serve with 1 Grain Breadstick.

NUTRIENT	3/4 CUP	SERVING SIZE	MEAL CONTRIBUTION
Calories	370.0986 kcals	3/4 cup	2.000 oz Meats/Meat Alternatives, 1.000 oz Grains, 1.000 oz Whole Grain-Rich (Grains), 1.750 cups Vegetables, 1.250 cups Red/Orange (Vegetables), 0.500 cups Other (Vegetables)
Saturated Fat	0.8243 g		
Sodium	492.0176 mg		
Total Carbohydrate	59.3288 g		



**RED GOLD**

**Bolognese Style Protein Penne with Roasted Italian Vegetables**

# African Jollof Rice Bowl

**Category:** Main Entree

**Serves:** 32 (Bowl)

**HACCP Process:** Process #2 (Same Day Service)

**Dietary Restrictions:** None

**Religious Restrictions:** Not Kosher

## ALLERGENS

Beans (all kinds), Carrot, Cayenne, Corn/Corn Products, Garlic, Peas, Peppers (any kind), Potato, Rice, Sunflower Seeds/Oil, Tomato

## PICKLIST

2 Pounds of Carrot, Diced 1/4", IQF 30#, 2 Pounds of Corn, IQF, 30# (Comm), 4 Pounds of Grain, Rice, Brown (Commodity) 25#, 2 Pounds of Green Beans, IQF, 30#, 1 Container of Nutmeg Ground, 16 oz., 1 Container of Oregano Whole Leaf, 5 oz., 1 Container of Paprika Spanish, 16 oz., 2 Pounds of Peas, Green, IQF, 1/30#, 1 Container of Pepper, Black, 16 oz., 2 Container of Pepper, Cayenne, 16 oz., 1 Container of Thyme Ground, 12 oz., 2 Cans Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10, 1 Container of Turmeric, 18 oz.

#	INGREDIENTS	INSTRUCTIONS
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1	<ul style="list-style-type: none"> <li>2 Tbsp of Paprika Spanish, 16 oz.</li> <li>1 Tbsp of Thyme Ground, 12 oz.</li> <li>1 Tbsp of Pepper, Black, 16 oz.</li> <li>1 Tbsp of Turmeric, 18 oz.</li> <li>2 tsp of Pepper, Cayenne, 16 oz.</li> <li>146 Ounces can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10</li> <li>1 Tbsp of Oregano Whole Leaf, 5 oz.</li> <li>1 tsp of Nutmeg Ground, 16 oz.</li> </ul>	<p><b>Base Recipe:</b> 32 Servings</p> <p><b>Pans Needed for Base Recipe:</b> 2 - 2" Hotel Pans</p> <p>Combine Red Gold® Bolognese Style Protein Pasta Sauce with all spices.</p>
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2	<ul style="list-style-type: none"> <li>4 Pounds of Grain, Rice, Brown (Commodity) 25#</li> <li>2 Pounds of Peas, Green, IQF, 1/30#</li> <li>2 Pounds of Green Beans, IQF, 30#</li> <li>1¼ Pound of Corn, IQF, 30# (Comm)</li> <li>2 Pounds of Carrot, Diced 1/4", IQF, 30#</li> <li>¼ Gallon of Water, municipal</li> </ul>	<p>Add rice and vegetables to pasta sauce mixture and mix well. Divide mixture evenly between 2-2" full hotel pans. Add 1 quart of water to each pan and mix well.</p> <p>Cover pans tightly with parchment paper and foil. Bake rice for 60 minutes at 350°F.</p> <p>Carefully, check to see if all liquid has been absorbed by the rice.</p> <p>Remove from oven and hold covered until service.</p>
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#	INGREDIENTS	INSTRUCTIONS
3		<p>Fluff rice prior to serving.</p> <p><b>For serving:</b></p> <p>1 1/2 cup rice mixture per serving provides 1 M/MA, 2 Whole Rich Grains, .5 V (.25 Red/Orange &amp; .25 other)</p> <p>For an additional M/MA service rice mixture with 1/2 cup of cooked red beans in the bowl.</p> <p><b>Control Measures:</b> Hot Hold at 135°F or greater.</p>

NUTRIENT	BOWL
Calories	380.7161 kcals
Saturated Fat	0.5612 g
Sodium	293.2493 mg
Total Carbohydrate	68.1072 g

SERVING SIZE	MEAL CONTRIBUTION
Bowl	1.000 oz Meats/Meat Alternatives, 2.000 oz Grains, 2.000 oz Whole Grain-Rich (Grains), 0.500 cups Vegetables, 0.250 cups Red/Orange (Vegetables), 0.250 cups Other (Vegetables)



**RED GOLD**

**African Jollof Rice Bowl**

# Simple 4

## Bolognese Style Protein Pasta Sauce *Flavor Variations*

**Yield:** 1 - #10 Can (approximately 12 cups)

**Heating Target:** 135°F

#	INGREDIENTS	INSTRUCTIONS
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### Taco Style

- 1 1 can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10
- 1 ½ tsp granulated garlic
- 1 ½ tsp black pepper
- 2 Tbsp chili powder
- 3 Tbsp cumin
- 2 Tbsp paprika
- 1 Tbsp onion powder

Heat Red Gold® Bolognese Style Protein Pasta Sauce with seasonings to 135°F

#### *Serving Ideas:*

*Nachos: tortilla chips + cheese*

*Taco Salad: romaine lettuce, corn, tomatoes, tortilla chips*

### Chili Style

- 2 1 can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10
- 2 Tbsp cumin
- 2 Tbsp paprika
- 1 Tbsp onion powder
- 1 Tbsp granulated garlic
- 1 Tbsp + 1 ½ tsp oregano
- ½ tsp cayenne (or to taste)
- 3 cups red kidney beans, drained & rinsed

Heat Red Gold® Bolognese Style Protein Pasta Sauce with seasonings to 135°F

Add beans.

Heat to 135°F

#### *Serving Idea:*

*Serve as a plant-based chili entrée.*

*(continued on next page)*

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INGREDIENTS

INSTRUCTIONS

## Sloppy Joe Style

- |   |  |   |
|---|--|---|
| 3 | 1 can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10 | Sauté onions and peppers until softened.  |
|   | 1 ½ cups onion, small diced                                | Add Red Gold® Bolognese Style Protein Pasta Sauce, Worcestershire, and mustard. |
|   | 1 ½ cups green bell pepper, small diced                    | Heat To 135°F   |
|   | 1 Tbsp Worcestershire sauce                                |   |
|   | 1 tsp prepared mustard                                     |   |

*Serving Idea:*

*Serve ½ cup on whole grain hamburger buns.*

## Tuscan Italian Style

- |   |  |  |
|---|--|--|
| 4 | 1 can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10 | Heat Red Gold® Bolognese Style Protein Pasta Sauce with seasonings |
|   | 1 ½ tsp onion powder                                       | Heat to 135°F  |
|   | 1 Tbsp dried basil flakes                                  |  |
|   | 1 ½ tsp granulated garlic                                  |  |

*Serving Idea:*

*Boost the Italian flavor and serve over whole grain pasta.*

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Bolognese Style Protein Pasta Sauce - Flavor Variations

# New **RED GOLD** Nutritionally Enhanced™ Bolognese Style Protein Pasta Sauce

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- ✓ Unique Enhanced Low Sodium Formula = 70% Less
- ✓ Great Taste
- ✓ Shelf Stable for 30 months



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**Look** for the **Leaf**



## Bolognese Style

KEY INGREDIENTS

- ✓ Tomato Puree
- ✓ Plant-Based Pea Protein
- ✓ Carrots
- ✓ Onions
- ✓ Garlic
- ✓ Other Flavors & Spices



## Allergy Friendly

Free of the 9 most common allergens in the US

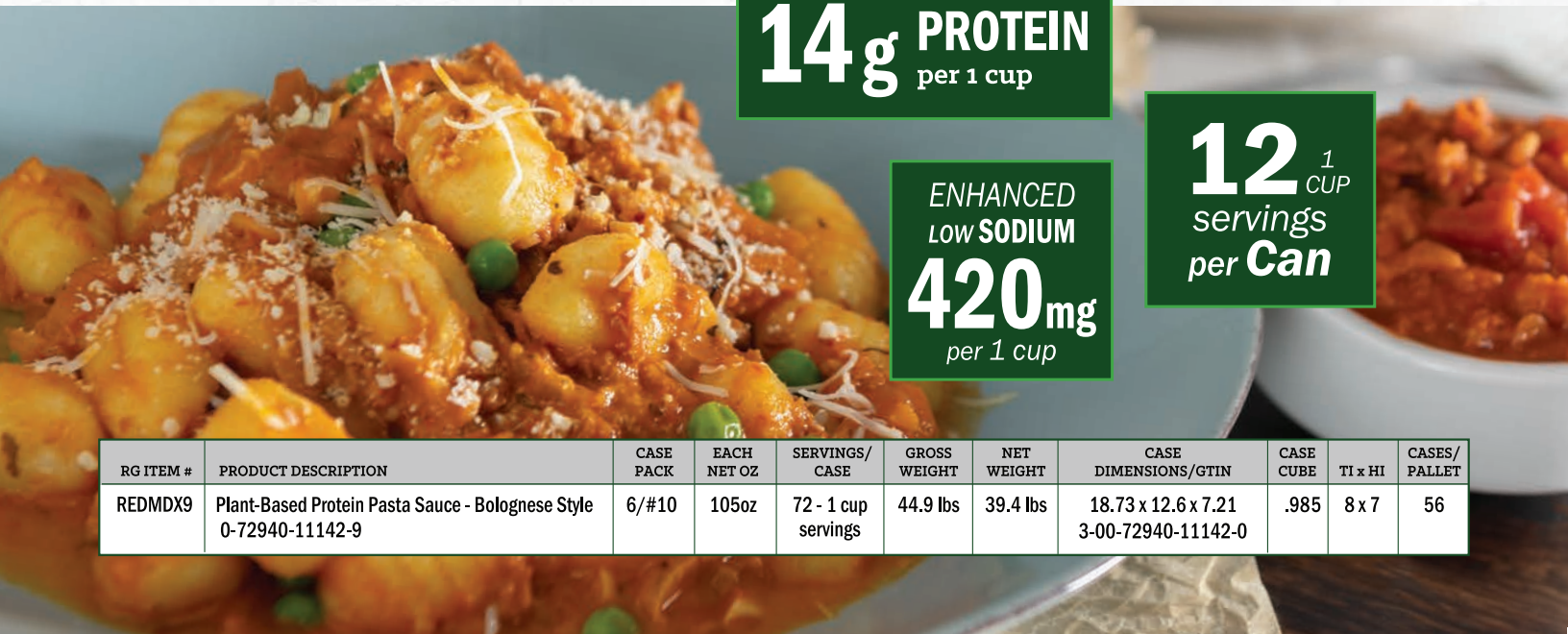
Our products are free of:

- ✓ WHEAT
  - ✓ PEANUTS
  - ✓ SOY
  - ✓ DAIRY
  - ✓ SESAME
  - ✓ TREE NUTS
  - ✓ FISH
  - ✓ EGG
  - ✓ SHELLFISH
- Also made without casein, potato and sulfites.

**14g** PROTEIN  
per 1 cup

ENHANCED  
LOW SODIUM  
**420mg**  
per 1 cup

**12** <sup>1</sup>CUP  
servings  
per Can



RG ITEM #	PRODUCT DESCRIPTION	CASE PACK	EACH NET OZ	SERVINGS/ CASE	GROSS WEIGHT	NET WEIGHT	CASE DIMENSIONS/GTIN	CASE CUBE	TL x HI	CASES/ PALLET
REDMDX9	Plant-Based Protein Pasta Sauce - Bolognese Style 0-72940-11142-9	6/#10	105oz	72 - 1 cup servings	44.9 lbs	39.4 lbs	18.73 x 12.6 x 7.21 3-00-72940-11142-0	.985	8 x 7	56



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Red Gold is America's largest privately-owned tomato company. Our family's promise is to produce the "Freshest, Best Tasting Tomato Products in the World". Our Better Nutrition Made Simple™ line is proof that you don't have to sacrifice taste in the process.

For more than a decade, Red Gold has been the leader in offering a great tasting line of Enhanced Low Sodium Tomato and Condiment products in foodservice. We have not forgotten that flavor must always come first. Our loyal customers can vouch for that fact!

ITEM #	GTIN	PRODUCT DESCRIPTION	SIZE	ATTRIBUTES
<b>NEW!</b> REDMDX9	3-00-72940-11142-0	Red Gold Bolognese Style Protein Pasta Sauce	6-#10 can 106 oz	Nutritionally Enhanced
REDRL99	3-00-72940-10094-3	Red Gold Enchilada Sauce	6-#10 can 106 oz	Nutritionally Enhanced
RPKNA9E	3-00-72940-82206-7	Redpack Marinara Sauce	6-#10 can 106 oz	Nutritionally Enhanced
REDNA2ZC168	4-00-72940-82207-1	Red Gold Marinara Sauce	168-2.5 oz dipping cup	Nutritionally Enhanced
REDNA2ZC84	8-00-72940-82207-9	Red Gold Marinara Sauce	84-2.5 oz dipping cup	Nutritionally Enhanced
REDNAHZC264	6-00-72940-11058-5	Red Gold Marinara Sauce	264-1.25 oz dipping cup	Nutritionally Enhanced
REDNA1Z	8-00-72940-11135-7	Red Gold Marinara Sauce	250-1 oz dunk cup	Nutritionally Enhanced
RPKIL9E	3-00-72940-81909-8	Redpack Pizza Sauce Fully Prepared	6-#10 can 106 oz	Nutritionally Enhanced
RPKMA9E	3-00-72940-82107-7	Redpack Spaghetti Sauce	6-#10 can 106 oz	Nutritionally Enhanced
REDS99	3-00-72940-11005-8	Red Gold Salsa Mild	6-#10 can 103 oz	Nutritionally Enhanced
REDS2ZC168	4-00-72940-11139-7	Red Gold Salsa Mild	168-3 oz dipping cup	Nutritionally Enhanced
REDS2ZC84	8-00-72940-11139-5	Red Gold Salsa Mild	84-3 oz dipping cup	Nutritionally Enhanced
REDSCHZC264	6-00-72940-11057-8	Red Gold Salsa Mild	264-1.5 oz dipping cup	Nutritionally Enhanced
REDYL9P	8-00-72940-74737-2	Red Gold Ketchup (ELS/Sugar)*	6-112.5 oz red plastic jug w/pump	Naturally Balanced
REDYL99	3-00-72940-11583-1	Red Gold Ketchup (ELS/Sugar)*	6-#10 can 114 oz	Naturally Balanced
REDYL3G	6-00-72940-11577-1	Red Gold Ketchup (ELS/Sugar)*	1-3 gallon bag-in-box	Naturally Balanced
REDYL7D	6-00-72940-11550-4	Red Gold Ketchup (ELS/Sugar)*	2-1.5 gallon dispenser pouch	Naturally Balanced
REDY51Z	8-00-72940-11579-9	Red Gold Ketchup (ELS/Sugar)*	250-1 oz dunk cup	Naturally Balanced
REDYL9G	6-00-72940-11584-9	Red Gold Ketchup (ELS/Sugar)*	1000-9 gram packet	Naturally Balanced
REDOA7D	7-00-72940-11119-0	Red Gold Barbecue Sauce	2-1.5 gallon dispenser pouch	Naturally Balanced
REDOA1Z	8-00-72940-11580-5	Red Gold Barbecue Sauce	250-1.0 ounce dunk cup	Naturally Balanced
<b>NEW!</b> REDOA5P	5-00-72940-00118-3	Red Gold Barbecue Sauce	4-1 gallon red plastic jug	Naturally Balanced
REDY2R	1-00-72940-11120-4	Red Gold Ketchup Organic	12-20 oz inverted red plastic bottle	Organic/RealSugar
REDYS72	3-00-72940-11585-5	Red Gold Ketchup Sweetened with Sugar	6-114 oz pouch	Real Sugar
REDYS3G	8-00-72940-00113-9	Red Gold Ketchup Sweetened with Sugar	1-3 gallon bag-in-box	Real Sugar
REDYS7D	6-00-72940-00013-8	Red Gold Ketchup Sweetened with Sugar	2-1.5 gallon dispenser pouch	Real Sugar
REDYS9G	6-00-72940-11595-5	Red Gold Ketchup Sweetened with Sugar	1000-9 gram packet	Real Sugar
REDBQ9B	3-00-72940-14610-1	Red Gold Diced Tomatoes 3/4" in Juice	6-#10 can 102 oz	No Salt Added
REDBV4F	1-00-72940-14320-5	Red Gold Tomato Juice	12-46 oz can	No Salt Added
VINHM99	3-00-72940-10052-3	Vine Ripe Low Sodium Tomato Sauce	6-#10 can	Low Sodium
VINMS99	3-00-72940-10015-8	Vine Ripe Low Sodium Spaghetti Sauce	6-#10 can	Low Sodium

\*Enhanced Low Sodium/Sugar



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- Enhanced Low Sodium Formulation without Sacrificing Flavor
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- Made with Sugar / No High Fructose Corn Syrup (HFCS)
- More Tomatoes = More Nutrition