



Stage Coach Comments on Co-Packaging

The smooth curves of our woozy bottles are much more attractive than the typical bottle. However, this is not always the determining factor in product satisfaction.

We will achieve the desired color, consistency, taste and flow characteristics.

Color

Natural variations in source material can lead to color variations that may not be avoidable. The level of blending could alter the characteristics that add desired visual appeal to the product. Several suggestions to achieve the appropriate color are:

- ensure the freshest ingredients
- make certain that the ingredients follow a particular color scheme if you desire a specific color
- it is difficult to describe the necessary level of blending, variations occur from product to product as a result of ingredients used
- cook times will vary which will yield a variation in appearance

Consistency

A proper batch of sauce should not be overly gritty. In addition, the texture of sauce should want to flow into the mouth and not stick to the tongue too much. A proper sauce makes you want to push the sauce to the roof of the mouth and swallow causing the flavor to be experienced over the entire surface. It then goes away begging you to have more.

Taste

Aroma is equally important in considering taste. Aroma + Taste = Flavor

Flow

A typical sauce is not too thick; it should flow to the edges of a spoon readily but not like water.

Summary

We here at Stage Coach Sauces have been perfecting color, consistency, taste and flow for more than 20 years. Our production technicians and chefs will prepare the highest quality product. Enjoy the best!