

Specialty Sauces

Packaging Options

Bay Valley Foods offers six packaging options to meet your volume and storage requirements:

- 15 oz. Cans
- #10 Cans
- Individual Pouches: 3 – 12 oz.
- Food Service Pouches: 32 – 112 oz.
- Fitment Pouches: 106 oz., 140 oz., 160 oz., 204 oz. and custom sizes available
- 55 Gallon Drums

For more information or to order samples, contact Bay Valley Foods at 1.800.558.4700



Leadership • Quality • Customization



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Leadership

Bay Valley Foods is the leading manufacturer of aseptically-produced sauces in North America. As the market leader, we offer a range and depth of selection, the highest quality products and product development capabilities that has no equal.

Quality

Aseptic production is the most advanced process available. It combines off-the-shelf and freeze-thaw convenience with a fresh, just-made taste that is unmatched. With our quick sterilization process, product and package are sterilized separately and the package is filled and sealed under commercially sterile conditions. This protects and preserves more of the flavor, color, texture and nutritional value while ensuring a shelf life of 6 – 18 months.

Customization

Creating signature sauces and puddings is our specialty. So, whether your motivation is kitchen creativity, nutritional considerations or economics, Bay Valley Foods can develop a custom solution for just about any application.

Flavoring Options

- Bacon
- Basil
- Cajun
- Capsicum
- Dill
- Garlic
- Herb
- Italian Seasoning
- Onion
- Pepper
- Roasted
- Smoke
- Thyme
- Wasabi

Product Charateristics Options

- Starch Levels
- Gum Levels
- Viscosity

Nutritional Options

- Low Fat
- Low Salt
- Low Trans Fat
- Low Carb
- Non Dairy

Cost Reduction Options

- Real Cheese Extenders
- Real Cheese Flavor Enhancers

Taste the Difference

Experience for yourself the Bay Valley Foods difference. Our classic cheese sauces, as well as many of our dairy-based sauces are readily available for sampling and can be shipped within 10 business days. Please allow three weeks to create samples of other products in this brochure.

To order samples, give us a call today at **1.800.558.4700**.



Classic Cheese Sauces

Creamy Cheddar

Ready-to-use sauce with higher milk solids and a thinner viscosity.

Custom Cheddar

Made from a blend of aged Cheddar and natural cheese flavor.

Original Cheddar

Blend of distinctively flavored aged Cheddar cheeses in a smooth, ready-to-serve cheese sauce.

Deluxe Jalapeño

Blend of aged Cheddar and jalapeño peppers.

Deluxe Nacho

Ready-to-serve cheese sauce made of mellow, aged Cheddar cheese, tomato and zesty jalapeño peppers.

Supreme Cheddar

Made from a blend of aged Cheddar cheeses, this smooth-textured sauce has a distinctive, rich flavor.

Use Classic Cheese Sauces as toppings on vegetables, in non tomato-based pasta sauces, and as cheese extenders.

Distinctive Cheese Sauces

American Cheese

Sweet and creamy cheese flavor.

Au Gratin

A creamy cheddar cheese based sauce that blends well with potatoes.

Bleu

A smooth and creamy sauce with a mild bleu cheese flavor.

Chipotle

A spicy cheddar cheese sauce made with a blend of chipotle and chili peppers.

Gorgonzola

A mellow Gorgonzola sauce with earthy mushroom and white pepper notes.

Macaroni

Aged Cheddar cheese sauce with a range of sharp top-notes for macaroni & cheese.

Monterey Jack

Premium smooth white cheese sauce made with real Monterey Jack cheese.

Mozzarella

Mozzarella cheese sauce with buttery, milky top-notes.

Provolone

Made with Provolone cheese highlighted with a hint of smoked flavor.

Sharp Cheddar

Extra-sharp top-notes, strong aged Cheddar cheese flavor.

Smoked Bacon

Cheddar cheese-based sauce with bacon bits and hickory smoke flavor.

Swiss

Ready-to-serve smooth textured sauce made from Swiss cheese.

Swiss Blend

Swiss, Mozzarella, Parmesian and Provolone cheese mixture. Swiss is the most prominent flavor profile.

White Cheddar

New York-style sharp white Cheddar cheese sauce.

Our Distinctive Cheese Sauces are ideal for many applications, including topping vegetables and meats. They are perfect cheese extenders and can be used as pasta sauces.

Savory Mexican and Southwestern Sauces

Asadero

A mild, buttery cheese sauce made from a blend of Asadero and Monterey Jack cheeses.

Black Bean

Thick, robust black bean sauce with a touch of tomato, chili and Mexican spices.

Cheddar 'n Salsa

A spicy blend of Cheddar, tomato tidbits, green pepper, jalapeño pepper and spices.

Chipotle Cream

White cream sauce with black pepper, flavored with a hint of chipotle and cilantro.

Enchilada

Spicy tomato and chili pepper-based sauce with mild garlic, cumin and oregano top-notes.

Guacamole

A mild guacamole flavored sauce made with avocados, seasonings and spices.

Mexican Style Cheese Sauce

A blend of white cheeses with a milky and mild flavor profile.

Mexican Monterey Jack

Creamy cheese sauce with ground chili, cilantro, garlic and chipotle pepper flavors.

Molé

A blend of chili peppers, cocoa, spices and seasonings.

Pepper Jack

A spicy white cheese sauce made from Monterey Jack cheese with bits of jalapeno peppers.

Queso Cheese

A mild, buttery cheddar made with tomatoes, jalapeno, red and green chili peppers.

Santa Fe Chili Jack

Creamy white Monterey Jack sauce seasoned with Tabasco® and Mexican spices.

Southwest Red Pepper

White sauce based with red bell pepper, garlic, black pepper and cilantro top-notes.

Tequila Lime

Savory margarita sauce with tequila, lime juice, cilantro, garlic, coriander, chili pepper, parsley and a little pepper.

Savory Mexican/Southwestern Sauces are the perfect partners for any meat and great vegetable toppings. Cheddar 'n Salsa, Monterey Jack and Pepper Jack make excellent cheese extenders.

Authentic Pan-American Sauces

Jerk

Spicy, sweet Caribbean sauce, seasoned with nutmeg and cayenne.

To add a kick to a host of meats, try our Jerk sauce. It will take you back to the islands.

Italian Sauces

Alfredo

Parmesan and Romano cheese with garlic, sherry and nutmeg.

Creamy Pesto

Creamy white Parmesan sauce flavored with garlic, basil and a touch of walnut.

Creamy Sun-Dried Tomato

Cream flavor-based sauce with Parmesan, oregano, garlic and sun-dried tomato pieces.

Creamy Tomato Basil

Tomato-based sauce with cream and basil.

Four Cheese

Rich cheese sauce mixture of Parmesan, Swiss, Cheddar and Monterey Jack.

Garlic Herb

Creamy white sauce with flecks of fresh basil, dill and thyme.

Italian Red Pepper

White Parmesan cheese sauce with red bell peppers and garlic top-notes.

Mozzarella Sun-Dried Tomato

Mozzarella cheese sauce with oregano, basil, garlic, black pepper and sun-dried tomato pieces.

Parmesan

Creamy white sauce with mild Parmesan note.

Tomato Alfredo

Creamy orange-colored sauce with fresh tomato flavor and a hint of Parmesan, Romano and Italian spices.

Italian Sauces make ideal bases for pasta sauces and can be a tasty accompaniment to vegetables. Our Italian Sauces also work great as toppings for poultry, beef and fish.

Exotic Asian Sauces

Black Bean (Asian)

Black bean sauce with hints of garlic, sesame and a spicy “kick” of ginger.

Garlic Ginger

Soy sauce-based and seasoned with a pleasing blend of fresh garlic and ginger.

Lemon Ginger

Dark lemon-yellow sauce with a hint of lemon and a spicy “kick” of ginger.

Mandarin

A classic sweet and savory sauce with a unique mandarin orange background.

Orange Ginger

An Asian hoisin and soy based sauce with fresh ginger and orange nuances.

Plum

Fruity, sweet dark Asian sauce with a hint of garlic, ginger and sesame.

Sweet Mild Curry

Creamy sauce predominately flavored with curry and a hint of other Thai spices.

Sweet 'n Sour

A blend of sweet orange and pineapple flavors combined with rice wine vinegar and a splash of soy sauce.

Szechwan

Traditional dark, hot sauce with tomato, soy sauce, sesame oil and Tabasco® heat.

Teriyaki

Sweet dark Asian sauce with a hint of garlic, ginger and sesame.

Thai Peanut

Sweet, peanut-flavored sauce with a spicy “kick” from cayenne and chili peppers.

Wasabi

A smooth sauce made from wasabi with a medium heat.

For an Asian twist, try our Asian Sauces over vegetables or as a marinade for meat. For delicious and unique pasta sauces, start with Plum or Black Bean sauce as a base.

Gravies

Beef Mushroom

Dark brown roasted beef flavor with mushroom and cayenne pepper.

Brown

Traditional brown gravy with an array of spices including black pepper, garlic, onion and celery.

Chicken

Roasted chicken profile with onion, garlic, black pepper and ground celery spices.

Country

White gravy made with milk, butter and flour; flavored with onion, garlic, black pepper and a subtle chicken flavor.

Onion Mushroom

Creamy white gravy with beef, onion and mushroom top-notes.

Stroganoff

A savory sauce made from a blend of sour cream, butter, and mushroom flavors.

Turkey

Creamy turkey gravy with a hint of celery, onion and sage.

Onion Mushroom makes an outstanding vegetable topper, while of course all of our Gravies are excellent for marinades and meat toppings.

Mediterranean Sauces

Asiago

Creamy white sauce with a flavor typical of Asiago cheese.

Feta Cheese Sauce

Creamy cheese sauce using real Feta cheese.

Tzatziki

White yogurt-flavored sauce with cucumber and onion top-notes.

Tuscan

A creamy Parmesan sauce highlighted with a blend of tomato and garlic.

Add a Mediteranean flair to meats or vegetables by topping them with any of these sauces, or use them as a base fo pasta sauces. The Asiago and Feta Cheese sauces are great cheese extenders.

Dairy Classics

Béarnaise

A creamy sauce made from a blend of butter and eggs with a hint of tarragon.

Bechamel

Milk and flour-based sauce, for starter sauce or ready-to-serve.

Butter

Light yellow creamy butter sauce to use as starter or finished sauce.

Butter Garlic

Heavy garlic top-notes in butter sauce with thyme and red pepper top-notes.

Dill

White sauce with dill and light garlic and onion top-notes.

Hollandaise

A creamy sauce made from a blend of butter, eggs, and cream with a hint of lemon.

Horseradish

Horseradish-flavored white sauce with medium heat.

Sour Cream Topping

Full-fat sour cream flavor with acidic top-notes in high-viscosity sauce.

White

Smooth-textured, ready-to-serve sauce mild onion flavor and spices.

Any of these dairy-based sauces are an excellent choice to top vegetables such as potatoes, green beans, squash, broccoli or cauliflower.

American Originals

Barbecue

Thick, robust, tomato-based sauce; sweet and tangy, with a hint of Hickory smoke.

Applewood Barbecue

Hickory Barbecue

Honey Mustard Barbecue

Available Upon Request

Chili

A meatless chili sauce seasoned with chili pepper, tomato, garlic, onion and spice with a medium heat level.

Whether robust or sweet, these sauces make the perfect topping, dipping sauce or marinade.

Sweet/Savory Sauces

Bavarian Cream Sauce

Vanilla cream custard dessert sauce.

Caramel Sauce

Milk-based sauce with a creamy texture and buttery, creamy caramel flavor.

Cheesecake Fillings

Smooth-textured cheesecake fillings. Flavors can be customized to meet your needs.

Chocolate Sauce

Light, sweet chocolate dessert sauce.

Cinnamon Butter Sauce

Sweet cinnamon sauce made with molasses, sugar, with a buttery flavor note.

Cream Cheese Fillings

Traditional cream filling. Flavors can be customized to meet your needs.

Praline

A sweet, creamy praline flavored sauce.

Vanilla Sauce

Light, sweet vanilla dessert sauce.

Puddings

Creamy, made-from-scratch quality puddings in five decadently, delicious flavors

Banana

Butterscotch

Chocolate

Lemon

Vanilla

Our Sweet/Savory Sauces & Puddings are excellent choices for crème puffs, pies, cakes, dessert cups or fillings. The cheesecake fillings are designed for battered, breaded or enrobed type desserts.