

BONE SUCKIN' SAUCE INTRODUCES NEW ADDITIONS TO AWARD-WINNING PRODUCT LINE

Seasoning & Rub Gets Spicy while the Mustard Takes a Sweet Turn

New
Item!



Bone Suckin' HOT Seasoning & Rub

A cayenne kick is the perfect addition to the proprietary blend of brown sugar, paprika, garlic and spices in the original. This perfect combination of spicy, salty and sweet brings just the right amount of heat to this versatile new product.

"What we love about our Seasoning & Rub is that our customers use it not only for grilling, marinating and BBQ, but also as a seasoning on everything from popcorn to potatoes, and even salads," said Patrick Ford, vice president of Ford's Gourmet Foods. "Now, our customers can enjoy that same great flavor with a little extra spice - enough to be noticed, but not so much that they can't enjoy the food."

New
Item!



Bone Suckin' Sweet Mustard

There are no jalapenos in this sweet combination of brown sugar, molasses and paprika, but you can expect the same great taste of the spicy original.

"People really like the flavor of our original Bone Suckin' Mustard, but have told us repeatedly how much they would enjoy that sweet taste without the heat," added Mr. Ford. "So, this product is truly an example of listening to our customers and giving them what they want, and we think they're going to love it."

Both the HOT Bone Suckin' Seasoning & Rub and the Sweet Mustard were introduced as part of the National Association for the Specialty Food Trade's (NASFT) Summer Fancy Food show in New York City. They will be available for wholesale beginning June 28, 2009.

ABOUT FORD'S GOURMET FOODS

Ford's Gourmet Foods creates some of the world's greatest tasting all-natural, gluten free foods including Wine Nuts and Fire Dancer Jalapeño Peanuts, Earth Family Organics and Naturals, A'LeSe Tois Chocolates, and the internationally acclaimed Bone Suckin' Sauces - the ONLY barbecue sauces rated #1 by Newsweek, Food & Wine and many others. A fourth generation, Raleigh, NC-based family business, Ford's is known to make only the best.

For more information, visit us in Booth 5500 or Call 919-833-7647