

EASY TO USE! • HERE'S HOW

Dredge & Cook: Dredge or rub Char Crust® on all surfaces of a protein, until coated. Be generous with it! (about 3 - 6 g will stick to the protein). Then cook! However you want: Broil, bake, grill, pan-sear, pan-fry, or deep-fry. No other seasonings or salt needed. Creates a "Char Crust®" that Seals In The Juices®.

FOOD COST • ONLY 4 - 12¢ PER SERVING!

US FOODS A-CODES



FOODSERVICE JUGS (gallon jugs)

A-Code 5794879 7615121 6125168 8956241 8924777 1221040 3084835 6923271 6869808 2703459	1/7 lb 1/7 lb 1/7 lb 1/6.5 lb 1/7 lb 1/7 lb 1/6.5 lb 1/7 lb 1/7 lb 1/7 lb	Item Description • All Items are Kosher Original Hickory Grilled Char Crust® Dry-Rub Seasoning Roasted Garlic Peppercorn Char Crust® Dry-Rub Seasoning All American Barbecue Char Crust® Dry-Rub Seasoning All American Barbecue Char Crust® Dry-Rub Seasoning Ginger Teriyaki Char Crust® Dry-Rub Seasoning Hickory & Molasses Char Crust® Dry-Rub Seasoning Southwest Chipotle Char Crust® Dry-Rub Seasoning Southwest Chipotle Char Crust® Dry-Rub Seasoning Java Buzz Char Crust® Dry-Rub Seasoning Java Buzz Char Crust® Dry-Rub Seasoning Jamaican Jerk Char Crust® Dry-Rub Seasoning
2703459 1357898	1/7 lb 1/7 lb	Jamaican Jerk Char Crust [®] Dry-Rub Seasoning Roto Roast Char Crust [®] Dry-Rub Seasoning

FOODSERVICE JARS (quart jars)



A-Code	Pka	Item Description • All Items are Kosher
6768484	2/22 oz	Original Hickory Grilled Char Crust® Dry-Rub Seasoning
0700404	2/22 02	
6848517	2/20 oz	Roasted Garlic Peppercorn Char Crust® Dry-Rub Seasoning
6201684	2/22 oz	All American Barbecue Char Crust® Dry-Rub Seasoning
4331662	2/20 oz	Amazin' Cajun Char Crust® Dry-Rub Seasoning
4806419	2/20 oz	Ginger Teriyaki Char Crust® Dry-Rub Seasoning
2872245	2/20 oz	Hickory & Molasses Char Crust® Dry-Rub Seasoning
1154188	2/20 oz	Southwest Chipotle Char Crust® Dry-Rub Seasoning
1675650	2/22 oz	Sun-Dried Tomato & Garlic Char Crust® Dry-Rub Seasoning
8329407	2/20 oz	Java Buzz Char Crust® Dry-Rub Seasoning
9304518	2/20 oz	Jamaican Jerk Char Crust® Dry-Rub Seasoning
7254481	2/22 oz	Roto Roast Char Crust® Dry-Rub Seasoning

FOODSERVICE SUPER VALUE BOXES

A-Code	Pkg
1357463	1/25 lb
5614611	1/25 lb

Item Description • All Items are Kosher
Original Hickory Grilled Char Crust® Dry-Rub Seasoning
Roasted Garlic Peppercorn Char Crust® Dry-Rub Seasoning







CHAR CRUST® RUBS DELIVER IN 3-5 DAYS

Contact your US Foods[™] Sales Representative to place your order
If you have any questions, please call a Food Innovations Culinary Advisor at

222-252-EOOD (2663)

888-352-FOOD (3663)
For a complete list of all our offerings please visit us at www.foodinno.com



CLASSIC RUBS

Original Hickory Grilled

Rich, hickory-grilled flavor. Enhances the natural flavor of steaks without overwhelming. This is our original. Also delicious on chicken, meaty fish.

Roasted Garlic Peppercorn

Savory roasted garlic, fresh cracked peppercorns, a dash of worcestershire, plus a pinch of lavender and spices. A crescendo of flavor with steak, fish (especially salmon), pork, chicken, and lamb.

All American Barbecue

The best of American barbecue in one tangysweet, slightly spicy, lip-smacking rub. Rich molasses, brown sugar, tomato, mustard, black pepper, apple cider vinegar, plus a wisp of smoke and a bit of chipotle for a little heat.

Amazin' Cajun

Spicy... sweet... seductive. A jazzy blend of piquant cayenne pepper, onion, garlic, oregano, and layers of New Orleans flavors. Brings sublime heat to catfish, redfish, chicken, shrimp, beans.

Ginger Teriyaki

A harmonious balance of sweet teriyaki, fragrant ginger, plus a twist of orange peel. Try on mild fish, salmon, and steak.

Hickory & Molasses

Deep, rich molasses. Not too sweet, with a hint of smoke. Pair this award-winning twosome with pork (chops, roasts, or tenderloin), chicken, turkey.

Southwest Chipotle

Inhale the heady aroma. Then take your first bite: smoky, rich, almost sweet... then BANG! comes the kick of ancho and chipotle chiles. Enjoy with chicken, pork, beef (fajitas!), bison (burgers!).

Sun-Dried Tomato & Garlic

Luscious, vibrant, sun-dried tomatoes, roasted garlic, rosemary, and just a hint of real lemon peel. Mild on red meat; brightly tasty on seafood.

Java Buzz

Complex, bold, roasty and sweet, with a buzz. Molasses, cocoa, chiles, cinnamon, and other spices, with a pinch of coffee for rich flavor. Wakes up beef, pork, and lamb.

Jamaican Jerk

Deep rich distinctive jerk flavor with spicy heat... Allspice, nutmeg, cinnamon, and other spices blended with premium garlic, onion, molasses, meguite smoke, chilis, and hibiscus petals.

Roto Roast

This versatile roasting rub is a complex blend of Spanish paprika, French rosemary, Italian basil, and 12 other herbs and spices. Perfect on roasts or rotisserie poultry, prime rib, and potatoes.