

SOUTHEAST ASIAN - WEST AFRICAN - MEDITERRANEAN



PROUDLY MADE IN THE USA,
CELEBRATING HERITAGE



CRAFTED IN SMALL BATCHES WITH
NATURAL INGREDIENTS



BOLD FLAVORS FROM RICH
CULINARY TRADITIONS



NO ARTIFICIAL COLOR

Rooted in Cambodian heritage, sparked by the bold heat of Liberian
pepper sauce, and brightened with Lebanese zest.

Sister Suy's Hot Sauce brings vibrant, heritage-rich flavors from our family table to yours.
More than a condiment, it's a story in every drop.

Crafted in small batches, our global blend delivers a bold, balanced punch of sweet, savory,
tang, and heat—designed to elevate your meals and celebrate culture through flavor.

Heritage Heat

HOT SAUCE (SPICY)
Bold & Complex

Mellow Spice

HOT SAUCE (MILD)
Smooth & Balanced

UPC: 1 9871516160 1

UPC: 1 9871544407 0

A fiery, flavor-forward blend of
habanero, chili, garlic, olives,
tamarind, fish sauce & more,
it's layered with savory depth
and a sweet-meets-spicy
finish. Intense but balanced—
perfect for heat lovers who
also crave complexity.

All the bold flavor of
Heritage Heat, with a
gentler warmth that lets
the sweet, tangy notes
shine through—balanced
for everyday enjoyment.

Nutrition Facts Servings: 28, Serv. size: 1 tsp
(5mL), Amount per serving: **Calories 0**, **Total Fat** 0g
(0% DV), **Sat. Fat** 0g (0% DV), **Trans Fat** 0g, **Cholest.** 0mg
(0% DV), **Sodium** 45mg (2% DV), **Total Carb.** <1g (0%
DV), **Fiber** 0g (0% DV), **Total Sugars** 0g (Incl. 0g Added
Sugars, 0% DV), **Protein** 0g, **Vit D** (0% DV), **Calcium** (0%
DV), **Iron** (0% DV), **Potas.** (0% DV).



Nutrition Facts Servings: 28, Serv. size: 1 tsp
(5mL), Amount per serving: **Calories 0**, **Total Fat** 0g
(0% DV), **Sat. Fat** 0g (0% DV), **Trans Fat** 0g, **Cholest.** 0mg
(0% DV), **Sodium** 70mg (3% DV), **Total Carb.** <1g (0%
DV), **Fiber** 0g (0% DV), **Total Sugars** <1g (Incl. 0g Added
Sugars, 0% DV), **Protein** 0g, **Vit D** (0% DV), **Calcium** (0%
DV), **Iron** (0% DV), **Potas.** (0% DV).



CULTURES UNITED. FLAVORS UNLEASHED.

Southeast Asian Influence

Rooted in the kitchens of Cambodia, this flavor base combines chili, tamarind, pineapple, palm sugar, and fish sauce to deliver a balanced blend of sweetness, tang, savory richness, and gentle heat—the foundation of Sister Suy's bold flavor.

CHILI PEPPERS

A VIBRANT KICK OF HEAT



PINEAPPLE

NATURALLY SWEET WITH A JUICY BRIGHTNESS



FISH SAUCE

DEEP, SAVORY RICHNESS



PALM SUGAR & TAMARIND

A SWEET-MEETS-TANGY BALANCE

West African Influence

Inspired by the fiery tradition of Liberian pepper sauce, habanero and pink salt add a bold, lingering kick that wakes up any dish.

HABANERO & PINK SALT

FIERY AND FRUITY HEAT WITH A CLEAN MINERAL FINISH



Mediterranean Influence

Olives, garlic, and vinegar represent the Mediterranean edge of our sauce, drawing from Lebanese cuisine's love of briny, savory brightness.

VINEGAR

BRIGHT, TANGY LIFT



GARLIC

ADDS AROMATIC DEPTH & BALANCE TO TANG & HEAT



OLIVES

BRINY, BOLD & SAVORY



PRODUCT LOGISTICS

Product Overview

Product Name: Sister Suy's Hot Sauce (*Heritage Heat & Mellow Spice*)

Size: 5 oz Glass Bottles

Flavor Profiles: Heritage Heat - Tangy, Bold, Complex & Spicy
Mellow Spice - Sweet Heat With a Smooth, Savory Finish

Order & Pricing

Premium Taste. Cultural Depth. Heritage You Can Taste.

MSRP: \$12.99

Wholesale Price: 20% Off MSRP (*Bulk and distributor pricing available upon request*)

Minimum Order: 1 Case (12 Bottles)

Distributor: Currently Self-Distributed (*Open to partnerships*)

Storage & Shelf Life

Shelf Life: 24 Months

Storage Conditions: Room Temperature (*Refrigerate after opening*)