



GROW YOUR BUSINESS

WITH GLOBALLY INSPIRED FRUIT SAUCES



Crispy Chicken Sandwich featuring
Mango Habanero Sauce



GLOBALLY INSPIRED FRUIT SAUCES

FRUIT SAUCES MADE WITH REAL FRUIT*

Elevate your menu with a new line of ready-to-use fruit sauces. Made with premium fruits and smoky, spicy global flavors, these sauces are an easy way to stand out while satisfying today's appetites.



*Dip Made with Mango
Habanero Sauce*



CRAFTED WITH FRUIT FIRST

Unique in the sauce category, the main ingredient of these chef-crafted sauces is real fruit*, resulting in distinct advantages:

- **A subtly sweet essence** that's perfectly balanced with smoky, spicy flavors
- **Less added sugar** allows the fruits' natural sweetness to come through
- **Thick viscosity** from fruit's natural thickening properties
- **Vibrant colors and rich aromas** are prominent and representative of each fruit



Skirt Steak Taco
featuring Pineapple
Red Hatch Chile Sauce

BACK-OF-HOUSE BENEFITS

- ✓ **Versatile:** use as dressings, dips, marinades, glazes and more
- ✓ **Saves time and labor:** no prep work or skill training needed for new staff
- ✓ **Consistently made:** eliminates variances that come from in-house preparation
- ✓ **Reduces inventory:** no need to store extra ingredients

GLOBALLY INSPIRED FRUIT SAUCES



TODAY'S CONSUMERS CRAVE FLAVOR

When it comes to the flavor of their food, nearly half of U.S. consumers are interested in global sauces and condiments.¹ Furthermore, today's consumers choose to dine away from home to satisfy specific cravings and try new foods.² This creates opportunity for you to drive more traffic using on-trend ingredients.



*Dip Made with Pineapple
Red Hatch Chile Sauce*

CONSUMERS ARE INTERESTED IN LTOS⁴

- Create new twists on familiar dishes
- Menu new and unique flavors
- Feature premium characteristics



*Shrimp Kebabs Basted in Apricot
Smoked Paprika Sauce*

PERFECT FOR
LIMITED TIME OFFERS!

52% OF CONSUMERS SAY LTOS
ARE IMPORTANT WHEN
CHOOSING WHERE TO EAT.³

¹ Datassential Trendspotting, 2023
² Datassential Table Stakes, 2024

³ Technomic Ignite Consumer, 2023
⁴ Datassential LTO Keynote, 2022

MANGO HABANERO

The tropical taste of mango plays with the heat of habanero to create a balanced, sweet-and-spicy flavor combination. The addition of Caribbean spices, like ginger, allspice and cinnamon, adds layers of warmth and depth of flavor.

MANGO-HABANERO
IS ONE OF THE
**FASTEST GROWING
SAUCE FLAVORS
ON CHICKEN.⁵**

MANGO-HABANERO HAS **GROWN 118%**
ON MENUS OVER THE PAST 4 YEARS.⁵

118%

*Crispy Chicken Sandwich featuring
Mango Habanero Sauce*



⁵ Datassential MenuTrends 2024

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APRICOT SMOKED PAPRIKA

The sweetness of apricot mingles with the smokiness of paprika, developing a taste reflective of flavors found in the Basque Region of Spain. The additional savoriness of roasted red bell pepper, garlic, onion and cumin round out the rich flavor.

73% OF FAST-CASUAL
CONSUMERS
HAVE A FAMILIARITY
WITH APRICOT.⁵

SMOKED PAPRIKA IS PREDICTED TO **GROW**
29% ON MENUS OVER THE NEXT 4 YEARS.⁵

*Apricot Smoked Paprika
Chicken Salad*



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⁵ Datassential MenuTrends 2024

PINEAPPLE RED HATCH CHILE

The vibrancy of pineapple combines with the boldness of red hatch chiles, resulting in an evenly sweet and spicy profile. The inclusion of coriander, cumin and lime completes the perfectly complex Latin-inspired flavor.

85% OF FAST-CASUAL
CONSUMERS LIKE
(OR EVEN LOVE)
PINEAPPLE.⁵

HATCH CHILE HAS SEEN A **69% GROWTH ON
MENUS SINCE 2020**; 28% IN LAST YEAR ALONE.⁵

69%

*Pineapple Red Hatch
Chile Glazed Salmon*



⁵ Datassential MenuTrends 2024

GLOBALLY INSPIRED FRUIT SAUCES



Flounder Sandwich with Apricot
Smoked Paprika Sauce



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DO SO MUCH MORE IN FAR LESS TIME

Take your menu beyond the expected with ready-to-use
Del Monte® fruit sauces.

APPETIZERS
WINGS
SANDWICHES
BURGERS
ENTREES
VEGETABLES
SEAFOOD
CHICKEN
PORK

*Spanish-Style Eggs
Benedict with
Apricot Smoked
Paprika Hollandaise*



41% OF CONSUMERS WOULD PAY
MORE FOR UNIQUE BURGER
OFFERINGS AND TOPPINGS.⁶

⁶ Datassential Burger Keynote, 2024

*Burger with Pineapple
Red Hatch Chile Aioli*



DISCOVER THE ENDLESS OPPORTUNITIES

Customize a sauce using ingredients you already have back of house to transform them into new flavors to use in multiple dishes across your menu.



PINEAPPLE RED HATCH CHILI SAUCE



HATCH CHILE PINEAPPLE AIOLI

DEL MONTE®
PINEAPPLE RED HATCH
CHILE SAUCE + MAYONNAISE + SOUR CREAM



PINEAPPLE HATCH CHILE ROJO MOLE

DEL MONTE®
PINEAPPLE
RED HATCH
CHILE SAUCE + RED
ENCHILADA
SAUCE + COTIJA + DARK
CHOCOLATE
(OPTIONAL)



PINEAPPLE AVOCADO DIP

DEL MONTE®
PINEAPPLE
RED HATCH
CHILE SAUCE + MASHED
AVOCADO + FRESHLY
CHOPPED
CILANTRO + CHILE-LIME
SEASONING



CREAMY PINEAPPLE CHILE DIP

DEL MONTE®
PINEAPPLE
RED HATCH
CHILE SAUCE + SOUR
CREAM + COTIJA + FRESHLY
CHOPPED
CILANTRO



GLOBALLY INSPIRED FRUIT SAUCES



MANGO HABANERO SAUCE



MANGO SWEET CHILE SAUCE

DEL MONTE® MANGO
HABANERO SAUCE

+

SWEET CHILE
SAUCE

+

FRESH SQUEEZED
ORANGE JUICE



PINEAPPLE MANGO DIPPING SAUCE

DEL MONTE® MANGO
HABANERO SAUCE

+

PINEAPPLE
JUICE

+

ASIAN STIR-FRY
SAUCE



MANGO CARIBBEAN BBQ SAUCE

DEL MONTE® MANGO
HABANERO SAUCE

+

KANSAS CITY STYLE
BBQ SAUCE



APRICOT SMOKED PAPRIKA SAUCE



APRICOT FIRE-ROASTED TOMATO SAUCE

DEL MONTE®
APRICOT SMOKED
PAPRIKA SAUCE

+

FIRE-ROASTED
TOMATOES

+

GRATED
PARMESAN

+

FRESHLY
TORN BASIL
(OPTIONAL)

+

FRESHLY
CHOPPED
OREGANO
(OPTIONAL)



SMOKY APRICOT VINAIGRETTE

DEL MONTE®
APRICOT SMOKED
PAPRIKA SAUCE

+

VINAIGRETTE
(LIGHT LEMON
OR BLUSH)



SMOKY APRICOT HOLLANDAISE SAUCE

DEL MONTE®
APRICOT SMOKED
PAPRIKA SAUCE

+

HOLLANDAISE
SAUCE

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THE DEL MONTE® DIFFERENCE

With 135 years spent cultivating fruits and vegetables, we've perfected the products that reach your kitchen. Today, we're continuing to bring you premium, on-trend ingredients backed by insights and data to help you take your menu—and your business—further.



Fried Chicken Wings Tossed in
Mango Habanero Sauce

MADE RIGHT

- Crafted with Real Fruit*
- 100% Allergen Free
- No High-Fructose Corn Syrup
- Non-GMO and Non-BPA
- Kosher-Certified
- Pack Size: Four Half-Gallon Bottles
- Shelf Life: 12 Months Ambient Storage
- Resealable Lid: Refrigerate for up to 5 Days After Opening

	PACK SIZE	DEL MONTE CODE	GTIN CASE UPC
APRICOT SMOKED PAPRIKA	4 1/2 GALLON/CASE	2006215	10024000262159
MANGO HABANERO	4 1/2 GALLON/CASE	2006213	10024000262135
PINEAPPLE RED HATCH CHILE	4 1/2 GALLON/CASE	2006214	10024000262142

REQUEST A SAMPLE

Call **1-800-463-8932** or visit
delmontefoodservice.com to get started.



* From whole fruit and fruit puree concentrates.
See nutrition info for added sugars content.

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