

**CHAR  
CRUST**  
DRY-RUB SEASONINGS

# Seals in the Juices

CREATE JUICY, FLAVORFUL — beef • chicken • pork • lamb • fish — EVERY TIME!

**Since 1957  
Family-Made**

We created our first Char Crust® rub at our family's fine Chicago steakhouse. Every steak was seared to juicy perfection with our signature Char Crust®.





## Foolproof & Consistent

Just 2 easy steps for juicy, flavorful meat



## Versatile

Use on all proteins with multiple cooking methods!



## Low Food Cost

Only 4-12¢ per serving!



## Clean Label & Kosher

Clean Label, Non-GMO, Certified Kosher (cRc)



## Award Winning

National BBQ Association Gold & Bronze Medal Winners

# SYSCO ITEM NUMBERS



### FOODSERVICE JUGS (gallon jugs)

Sysco #	Pkg	Item Description • All Items are Kosher
5026154	1/7 lb	Original Hickory Grilled Char Crust® Dry-Rub Seasoning
5025145	1/7 lb	Roasted Garlic Peppercorn Char Crust® Dry-Rub Seasoning
5885997	1/7 lb	All American Barbecue Char Crust® Dry-Rub Seasoning
5026129	1/6.5 lb	Amazin' Cajun Char Crust® Dry-Rub Seasoning
5026137	1/7 lb	Ginger Teriyaki Char Crust® Dry-Rub Seasoning
5026145	1/7 lb	Hickory & Molasses Char Crust® Dry-Rub Seasoning
5025659	1/6.5 lb	Southwest Chipotle Char Crust® Dry-Rub Seasoning
5026102	1/7 lb	Sun-Dried Tomato & Garlic Char Crust® Dry-Rub Seasoning
7015683	1/7 lb	Jamaican Jerk Char Crust® Dry-Rub Seasoning
1616436	1/7 lb	Java Buzz Char Crust® Dry-Rub Seasoning
5025582	1/7 lb	Roto Roast Char Crust® Dry-Rub Seasoning

### FOODSERVICE JARS (quart jars)



Sysco #	Pkg	Item Description • All Items are Kosher
1300712	2/22 oz	Original Hickory Grilled Char Crust® Dry-Rub Seasoning
1300708	2/20 oz	Roasted Garlic Peppercorn Char Crust® Dry-Rub Seasoning
1300670	2/22 oz	All American Barbecue Char Crust® Dry-Rub Seasoning
1300684	2/20 oz	Amazin' Cajun Char Crust® Dry-Rub Seasoning
1300690	2/20 oz	Ginger Teriyaki Char Crust® Dry-Rub Seasoning
1300728	2/20 oz	Hickory & Molasses Char Crust® Dry-Rub Seasoning
1300737	2/22 oz	Roto Roast Char Crust® Dry-Rub Seasoning
1300742	2/20 oz	Southwest Chipotle Char Crust® Dry-Rub Seasoning
1300753	2/22 oz	Sun-Dried Tomato & Garlic Char Crust® Dry-Rub Seasoning
1616446	2/20 oz	Java Buzz Char Crust® Dry-Rub Seasoning
7015628	2/20 oz	Jamaican Jerk Char Crust® Dry-Rub Seasoning

### FOODSERVICE SUPER VALUE BOXES

Sysco #	Pkg	Item Description • All Items are Kosher
0582813	1/25 lb	Original Hickory Grilled Char Crust® Dry-Rub Seasoning
0582805	1/25 lb	Roasted Garlic Peppercorn Char Crust® Dry-Rub Seasoning

### RETAIL PACKAGES

Sysco #	Pkg	Item Description • All Items are Kosher
1895998	6/4 oz	Original Hickory Grilled Char Crust® Dry-Rub Seasoning
5665531	6/4 oz	Roasted Garlic Peppercorn Char Crust® Dry-Rub Seasoning
1895984	6/4 oz	All American Barbecue Char Crust® Dry-Rub Seasoning
5665661	6/4 oz	Amazin' Cajun Char Crust® Dry-Rub Seasoning
0460915	6/4 oz	Ginger Teriyaki Char Crust® Dry-Rub Seasoning
5665577	6/4 oz	Hickory & Molasses Char Crust® Dry-Rub Seasoning
1896012	6/4 oz	Roto Roast Char Crust® Dry-Rub Seasoning
1896028	6/4 oz	Southwest Chipotle Char Crust® Dry-Rub Seasoning

### SAMPLE KIT • Get FREE SHIPPING from SOTF

Sysco #	Pkg	Item Description • All Items are Kosher
1220507	11/0.25oz	Char Crust Classic Rubs Sample Kit (order from Supplies on the Fly)

### MINI POUCHES • Perfect for Meal Kits

Sysco #	Pkg	Item Description • All Items are Kosher
7170580	100/.5 oz	Original Hickory Grilled Char Crust® Dry-Rub Seasoning
7170585	100/.25 oz	Roasted Garlic Peppercorn Char Crust® Dry-Rub Seasoning
7170540	100/.5 oz	All American Barbecue Char Crust® Dry-Rub Seasoning
7170551	100/.18 oz	Java Buzz Char Crust® Dry-Rub Seasoning



Reps should always check 3rd Line Description. • Note: when ordering via Supplies on the Fly, Char Crust® ships via UPS Ground, Monday - Friday, from Chicago, Illinois • No Refusals, No Returns



# CLASSIC RUBS

## Original Hickory Grilled

Rich, hickory-grilled flavor. Enhances the natural flavor of steaks without overwhelming. This is our original. Pair with steak, chicken, meaty fish.

## Roasted Garlic Peppercorn

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

## All American Barbecue

Rich molasses, brown sugar, tomato, mustard, apple cider vinegar, a pinch of chipotle, and a wisp of hickory smoke. Pair with ribs, burgers, chicken, pork, seafood and steak.

## 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

Sweet teriyaki, onion, garlic, spices and fragrant ginger bring exotic umami taste to this modern teriyaki interpretation. Pair with chicken, mild fish, salmon, pork and steak.

## Hickory & Molasses

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

## Southwest Chipotle

National Gold Medal Winner - Smoky, rich, a bit sweet, then BANG, the spicy kick of ancho and smoky chipotle chile. Pair 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.

## Roto (Rotisserie) Roast

Versatile roasting rub with a complex blend of Spanish paprika, French rosemary, Italian basil, and 12 other herbs and spices. Perfect on roasts, poultry, steaks and potatoes.

## Java Buzz (Coffee Rub)

Complex, bold, roasty and sweet, with a buzz. Molasses, cocoa, chiles, cinnamon, and other spices, with a pinch of coffee. Pair with beef, pork, and lamb.

## Jamaican Jerk

Deep rich distinctive jerk flavor with spicy heat... spices, blended with premium garlic, onion, molasses, mesquite smoke, chiles, and hibiscus. Pair with chicken, steak, and seafood.

## 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! Then cook: grill, roast, broil, pan-sear, fry, sous vide, smoke. No other seasonings or salt needed. Creates a "Char Crust®" that Seals In The Juices®.