Cackalacky™ Brand Overview
Headquartered in Chapel Hill, North Carolina, USA, Cackalacky, Inc. (pronounced "kak-uh-lak-ee") makes and distributes Original Cackalacky™ Spice Sauce - the all-natural spicy dressing, dip, and topping that's made with naturally delicious sweet potatoes!

Who We Are
Founded by Caroline and Page Skelton in 2001, we are a small family-owned and operated North Carolina business dedicated to “brewing an extraordinary all-natural zesty condiment that makes everyday food taste better.”

Who We Serve
Cackalacky, Inc. proudly distributes to approximately 175 natural and gourmet grocery retail locations in more than 22 states - and we are growing daily!

As Seen, Heard, And Tasted...

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WHOLESALE INFORMATION
All shipment F.O.B. Louisburg, NC 27549

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Original Cackalacky™ Spice Sauce Bottle Spec's

5 Oz. Bottle Case Pack = 12 Bottles Per Case
5 Oz. Bottle Pallet Pack = 240 Cases Per Pallet
5 Oz. Bottle Case Wt. = 10 Lbs
5 Oz. Bottle Pallet Wt. = 2445 Lbs.

One-Liter Bottle Case Pack = 12 Bottles Per Case
One-Liter Bottle Case Pack = 44 Cases Per Pallet
One-Liter Bottle Case Wt. = 31 Lbs.
One-Liter Bottle Pallet Wt. = 1409 Lbs

Note: We also offer one-gallon size food service jugs and 1.7 Oz. mini "to-go" bottles, too!
Realizing that his dream wasn’t a typical 9-to-5 job, Page Skelton set out on a mission to create the perfect grilling sauce.

After eight months of testing and mixing sauces he had a brainstorm—add sweet potatoes. With that, Original Cackalacky Spice Sauce was born.

“I was a corporate guy working for a global communications firm back in the ’90s. I love to cook and I worked in a lot of restaurants and a local brewery in Chapel Hill, and that’s really where I got the food bug,” he said. “So while I was working the global communications job I started cooking and I think I was kind of bored. I started experimenting with some sauces and my friends liked what I came up with, so they started buying it from me. Then I started going to trade shows and started getting wholesale orders and then I started taking days off from my job and it evolved into a business.”

Skelton was very cautious to add every perfect spice and flavor to his sauce during its creation.

“I had a base recipe, (but) it took me about eight months to tweak it. I would line up five or six wine glasses and I would take the base recipe and put an equal measure in each glass,” he said. “…and I ultimately added 23 ingredients.”

Skelton and his wife Caroline recently celebrated the milestone 10th anniversary of Cackalacky Spice Sauce, pronounced “kak-uh-lak-ee.”

“The sweet potato is really what makes it stand apart from all other condiments that are on the market,” he said. “The sweetness of the sweet potato foils the heat and it also gives the sauce a nice texture. That’s why we are very deliberate in not calling it a hot sauce. We are a spiced condiment but the sweet potatoes add a whole new dimension to it.”

It may sound odd that Skelton used sweet potatoes in his sauce but it made sense the tuber came to mind since 45 percent of the nation’s sweet potatoes are grown in North Carolina, where Skelton lives.

Cackalacky Sauce was founded by the Skeltons in 2001 and the small family-owned and operated business is dedicated to “brewing an extraordinary all-natural, zesty condiment that makes everyday food taste better.”

Today the versatile sauce is distributed to 150 natural and gourmet grocery retail locations in more than 22 states.
Cackalacky Sauce primarily is sold directly to restaurants in the Chapel Hill area, but recently one of Skelton’s distributors placed the product in all California Tortilla restaurants, and Costco will begin carrying the sauce as well.

“One day one of my fraternity brothers from college put something on Facebook and said he was in Dulles Airport and tried the sauce at California Tortilla,” Skelton said.

“I firmly believe that there’s a revolution happening in the condiment industry, especially spicy condiments that is probably, in my opinion, the same thing that happened to craft brew in the ’90s and early 2000s, and is actually coming to fruition now in the craft brew industry,” Skelton added. “There is a brewpub in just about every town in the United States it seems now, and that is happening with hot sauces and spicy condiments now.”

According to new research from Mintel, the U.S. cooking sauces and marinades market gained 20 percent between 2005-10. U.S. sales reached an estimated $3.7 billion and the market benefited from consumers looking to save cash during the recession by preparing more meals at home, the report added.

Although Mintel research said that the gain in sauces is expected to slow as more pre-seasoned meat products are introduced. At the same time, “processed is out” and consumers will continue to seek shorter, simpler ingredient lists, turning against products with additives and overly long shelf lives.

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