



Finished Product Specification

BIO FACTOR PREMIUM CHOCOLATE DESSERT (Metal can 3.18 kg)

Aseptically processed, shelf stable, and ready to serve chocolate pudding

Nutrition Facts

Serving Size ½ cup (128 g)

Servings Per Container About 24

Amount per serving		
Calories 140		Calories from Fat 30
		% Daily Value*
Total Fat 5 g		8 %
Saturated Fat 0.5 g		3 %
Trans Fat 0 g		
Cholesterol 0 mg		0 %
Sodium 200 mg		8 %
Total Carbohydrate 22 g		7 %
Dietary Fiber 0 g		0 %
Sugars 18 g		
Protein 2 g		
Vitamin A 0 %	•	Vitamin C 0 %
Calcium 6 %	•	Iron 0 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g



ALLERGENS CONTAINS: MILK Sensitivity Agents None





PHYSICAL CHARACTERISTICS

Flavor	CHOCOLATE
Texture	Smooth, homogenous and creamy
pH Finished Product	6.5 - 7.0
Viscosity	Incubation - Brookfield: 18,000 - 28,000 cP (Spindle #6/20 rpm/70°F)

MICROBIOLOGICAL ANALYSIS : This product is commercially sterile and produced in accordance with 21 CFR Part 113 and FDA USA Quality Standards.

PACKAGING

Primary Container	#10 Can
Unit of Sale	Case
Label Claims Net Weight	7 LB
Units Per Case	6
Case Gross Weight	46.7 LB
Case Net Weight	42 LB
Cases Per Layer	8
Layers Per Pallet	6
Cases Per Pallet	48
Pallet Net Weight	2,016 LB
Pallet Gross Weight	2,241.6 LB
Pallet Total Weight	2,281.6 LB

HALAL STATUS	Halal
GMO STATUS	NON GMO
KOSHER STATUS	Kosher D

SHIPPING, STORAGE and USAGE :
SHIP AND STORE AT ROOM TEMP
REFRIGERATE OPEN CONTAINERS

PRODUCT ORIGIN: USA
HS CODE: 1901909900

STORE AT < 90°F
DO NOT FREEZE

SHELF LIFE :
Ambient at 50 - 90 °F
548 Days
18 Months



QUALITY ASSURANCE : Bio Factor Group LLC maintains a quality assurance program that insures the quality of all raw materials, process operating conditions, and finished product requirements.

