



Finished Product Specification

BIO FACTOR PREMIUM CHEDDAR CHEESE SAUCE in metal can 425g

Aseptically processed, shelf stable, and ready to serve cheddar cheese sauce

Nutrition Facts

servings per container

Serving size (100 g)

Amount per serving

Calories 105

Total Fat 7.9g

Saturated Fat 1.7g

Total Carbohydrate 7.2g

Total Sugars 1.4g

Protein 1.2g

Salt 1.8g

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS CONTAINS: MILK.

Sensitivity Agents None

Label Claims None





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PHYSICAL CHARACTERISTICS

Flavor	CHEDDAR
Texture	Smooth and creamy
pH Finished Product	5.3 - 5.8
Viscosity	Incubation - Brookfield: 25,000 - 45,000 cP (Spindle #6/20 rpm/70°F)

MICROBIOLOGICAL ANALYSIS : THIS PRODUCT IS COMMERCIALY STERILE AND PRODUCED IN ACCORDANCE WITH 21 CFR PART 113 AND AFP ADVANCED FOOD PRODUCTS LLC QUALITY STANDARDS.

PACKAGING

Primary Container	15oz (425 g)Can
Unit of Sale	Case
Label Claims Net Weight	15 OZ (425 g)
Units Per Case	12
Case Gross Weight	13.25 LB (6.01 kg)
Case Net Weight	11.25 LB (5.10) kg
Cases Per Layer	15
Layers Per Pallet	9
Cases Per Pallet	135
Pallet Net Weight	1,518.75 LB (688.5 kg)
Pallet Gross Weight	1,788.75 LB (811.36 kg)
Pallet Total Weight	1,828.75 LB (829.51 kg)

HALAL STATUS	Halal Certified
HS CODE	2103909009
Country of Origin	USA

SHIPPING, STORAGE and USAGE :

SHIP AND STORE AT ROOM TEMP

REFRIGERATE OPEN CONTAINERS

STORE AT < 90°F

DO NOT FREEZE

SHELF LIFE :

Ambient at 50°F- 90°F (10°C- 32°C)

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.

