



# Finished Product Specification

## BIO FACTOR PREMIUM "CHEDDAR" CHEESE SAUCE with creamy taste (3kg metal can)

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

### Nutrition Facts

servings per container

**Serving size** (100 g)

Amount per serving  
**Calories** 122

<b>Total Fat</b> 8.3g
Trans Fat 0g
Saturated Fat 1.7g
Polyunsaturated Fat 4.3g
Monounsaturated Fat 1.9g
<b>Total Carbohydrate</b> 11g
Total Sugars 4.8g
<b>Salt</b> 2.2g
<b>Protein</b> 0.8g

ALLERGENS CONTAINS: MILK. No Preservatives  
Sensitivity Agents None Label Claims Gluten Free



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### PHYSICAL CHARACTERISTICS

Flavor	CHEDDAR
Texture	Smooth and creamy
pH Finished Product	5.3 - 5.9
Viscosity	Incubation - Brookfield: 20,000 - 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 FDA USA QUALITY STANDARDS.

### PACKAGING

Primary Container	#10 Can
Unit of Sale	Case
Label Claims Net Weight	6.625 LB (3kg)
Units Per Case	6
Case Gross Weight	44.8 LB (20.23kg)
Case Net Weight	39.75 LB (18kg)
Cases Per Layer	8
Layers Per Pallet	6
Cases Per Pallet	48
Pallet Net Weight	1,908 LB (865.5kg)
Pallet Gross Weight	2,150.4 LB (975.4kg)
Pallet Total Weight	2,190.4 LB (993.55kg)

HALAL STATUS	Halal Certified
GMO/BE STATUS	NOT CONTAIN
COUNTRY OF ORIGINAL	USA                      HS CODE: 2103909009

**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 - 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.

