



Finished Product Specification
BIO FACTOR GROUP PREMIUM CHEESE SAUCE "NACHO"
with Jalapeno and 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 **112**

Total Fat 7.3g

Transfer Fat 0g

Saturated Fat 1.3g

Polyunsaturated Fat 4g

Monounsaturated Fat 1.6g

Total Carbohydrate 11g

Total Sugars 4.4g

Salt 1.9g

Protein 0.5g

ALLERGENS CONTAINS: MILK.

Sensitivity Agents None Label Claims Gluten Free



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PHYSICAL CHARACTERISTICS

Flavor	NACHO
Texture	Smooth and creamy
pH Finished Product	5.2 - 6.1
Viscosity	Incubation - Brookfield: 20,000 - 40,000 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	Metal Can
Unit of Sale	Case
Label Claims Net Weight	106 OZ (3kg)
Units Per Case	6
Case Gross Weight	44.8 LB (20.32kg)
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 STATUS	NOT CONTAIN
COUNTRY OF ORIGIN	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.

