



Finished Product Specification

Bio Factor Powdered Premium "BLUE CHEESE" cheese sauce with creamy taste

Shelf stable, and ready to cook cheese sauce

Nutrition Facts

4 servings per container	
Serving size	(50g)
Amount Per Serving	
Calories	180
% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 1.71g	9%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 2.1g	
Monounsaturated Fat 0.7g	
Cholesterol 20mg	7%
Sodium 1350mg	59%
Total Carbohydrate 39g	14%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 4g	8%
Vitamin D 6.31mcg	30%
Calcium 71.5mg	6%
Iron 0.02mg	0%
Potassium 58.5mg	2%

*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.



Preparation instruction:

To prepare 1 serving of sauce, 250 g To 50 g of cheese sauce powder, add 205 ml of drinking water, or a mixture of water and milk (recommended ratio of 70% water and 30% milk), and 2 teaspoons of refined vegetable oil. Mix the mass thoroughly and bring to a boil over medium heat, continuously stirring (a small part of the liquid evaporates). Serve warm.



One 200-gram packet of powdered cheese sauce makes 1 kg of ready-made cheese sauce (from 1 kg to 5 kg). The effect is one to five!

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PHYSICAL CHARACTERISTICS

Flavor	BLUE CHEESE
Texture after cooking	Smooth and creamy
pH	5.0-5.9
Color	Orange

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.

PACKAGING

Primary Container	Kraft/Poly Bag
Unit of Sale	Bag
Label Claims Net Weight	25 kg
Bag Net Weight	25 kg
Bag Gross Weight	26 kg
Bags Per Layer	8
Layers Per Pallet	4.5
Bags Per Pallet	36
Bags Per 40' Container	720
Pallet Net Weight	900 kg
Pallet Gross Weight	961 kg
40' Container Gross Weight	19,220 kg

HALAL STATUS	Halal Certified
KOSHER STATUS	KOSHER Certified
Country of Original	USA HS CODE:2103909009

SHIPPING, STORAGE and USAGE :

SHIP AND STORE AT A TEMPERATURE FROM 10° TO 30°C IN A DARK, DRY AND VENTILATED PLACE

MINIMUM ORDER: 1 20' container / 10 pallets

(mixed containers available in assortment with other powdered cheese sauces)

SHELF LIFE :

Ambient at 10 - 30 °C 24 Months

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Packing options:

Stand up zip lock foil pouch [200g (24), 1kg (10), 2kg (5)]

and bulk in kraft/poly bags of 25kg.

Private Labeling is Available



All powdered Cheese Sauces, can be produced with the taste of truffle.

