



# Finished Product Specification

## Bio Factor Powdered Premium "WHITE CHEDDAR" cheese sauce with creamy taste

Shelf stable, and ready to cook cheese sauce

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



### Preparation Instructions:

To prepare 1 serving of 250 g sauce: combine 50 g of cheese sauce powder and 205 ml of drinking water or milk, or a mixture of water and milk (recommended proportion 30% milk and 70% water), then add 1 teaspoon of refined vegetable oil, or 5g butter, mix thoroughly and bring to a boil over medium heat, stirring continuously (small part of the liquid will evaporate). Serve warm.



One package of 200 g cheese sauce powder after preparation yields 1 kg ready-made gourmet cheese sauce (1 kg yields 5 kg).

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### PHYSICAL CHARACTERISTICS

Flavor	WHITE CHEDDER CHEESE
Texture after cooking	Smooth and creamy
Color	Light Yellow

**MICROBIOLOGICAL ANALYSIS** : THIS PRODUCT IS COMMERCIALY STERILE AND PRODUCED IN ACCORDANCE WITH 21 CFR PART 117 AND USA FDA QUALITY STANDARDS.

### PACKAGING

Primary Container	Stand Up Zip Lock Pouch Bag 200g (7oz)
Unit of Sale	Case
Label Claims Net Weight	200g (7oz)
Units Per Case	48
Case Gross Weight	11.2kg (24.69 LB)
Case Net Weight	9.6kg (21.16 LB)
Cases Per Layer	9
Layers Per Pallet	9.5
Cases Per Pallet	86
Pallet Net Weight	825.6kg (1820.1LB)
Pallet Gross Weight	936.2kg (2064 LB)
Pallet Total Weight	978.7 (2157.7 LB)

HALAL STATUS	Halal Certified
KOSHER STATUS	KOSHER Certified
Country of Original	USA <span style="float: right;">HS CODE:2103909009</span>

### 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 container / 20 pallets / 1720 boxes / 82560 bags  
(mixed containers available in assortment with other powdered cheese sauces)

### SHELF LIFE :

Ambient at 10 - 30 °C 24 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.

### 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



Available in Truffle Flavour



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