



Finished Product Specification

Bio Factor Powdered Premium "NACHO" with Jalapeno Cheese Seasoning and Bakery Topping

Shelf stable, and ready to use product

Nutrition Facts	
4 servings per container	
Serving size	(50g)
Amount Per Serving	
Calories	130
<small>% Daily Value*</small>	
Total Fat 2g	3%
Saturated Fat 1.32g	7%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.0615g	
Monounsaturated Fat 0.55g	
Cholesterol 10mg	3%
Sodium 3400mg	148%
Total Carbohydrate 30g	11%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 3g	6%
Vitamin D 0.03mcg	0%
Calcium 53mg	4%
Iron 0.03mg	0%
Potassium 9.8mg	0%
<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>	



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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PHYSICAL CHARACTERISTICS

Flavor	NACHO
Color	Light Orange

THIS PRODUCT IS COMMERCIALY STERILE AND PRODUCED IN ACCORDANCE WITH 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	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 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.

