

Finished Product Specification

REAL FRESH CLASSICS MILD CHEDDAR CHEESE SAUCE

Property of: AFP advanced food products llc

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

Nutrition Facts

48 servings per container

Serving size 1/4 cup (62 g)

Amount per serving

Calories **80**

	% Daily Value*
Total Fat 5g	6 %
Saturated Fat 1g	5 %
Trans Fat 0g	
Cholesterol 0mg	0 %
Sodium 550mg	24 %
Total Carbohydrate 7g	3 %
Dietary Fiber 0g	0 %
Total Sugars 3g	
Includes 0g Added Sugars	0 %
Protein 1g	
Vitamin D 5mcg	25 %
Calcium 59mg	4 %
Iron 0mg	0 %
Potassium 86mg	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.

INGREDIENTS

WHEY, VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA OIL, SUNFLOWER OIL, SOYBEAN OIL), MODIFIED FOOD STARCH, WATER, SALT, SODIUM PHOSPHATE, NATURAL FLAVORS, CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO), MONOSODIUM GLUTAMATE, DISTILLED VINEGAR, SODIUM STEAROYL LACTYLATE, COLOR ADDED.

ALLERGENS

CONTAINS: MILK.

Sensitivity Agents

None

Label Claims

None

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PHYSICAL CHARACTERISTICS

Flavor	CHEDDAR
Texture	Smooth, homogenous 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 AFP ADVANCED FOOD PRODUCTS LLC QUALITY STANDARDS.

PACKAGING

Primary Container	#10 Can
Unit of Sale	Case
Label Claims Net Weight	106 OZ
Units Per Case	6
Case Gross Weight	44.8 LB
Case Net Weight	39.75 LB
Cases Per Layer	8
Layers Per Pallet	6
Cases Per Pallet	48
Pallet Net Weight	1,908 LB
Pallet Gross Weight	2,150.4 LB
Pallet Total Weight	2,180.4 LB

HALAL STATUS	Halal Suitable
GMO/BE STATUS	Non-GMO/BioEngineered
KOSHER STATUS	Not Kosher

SHIPPING, STORAGE and USAGE :

SHIP AND STORE AT ROOM TEMP
REFRIGERATE OPEN CONTAINERS
STORE AT < 90°F
DO NOT FREEZE

QUALITY ASSURANCE : AFP advanced food products llc maintains a quality assurance program that insures the quality of all raw materials, process operating conditions, and finished product requirements.

Approval Date : 01/17/2022	Revision# : 0.2	Specification : 300000002023	SAP Material # : 34823
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