

## MUY FRESCO CHEDDAR CHEESE SAUCE

Smooth, creamy cheddar cheese sauce that is shelf stable and ready to serve

### Nutrition Facts

1 servings per container

**Serving size** 1 cheese cup (105 g)

**Amount per serving**

**Calories** 110

	% Daily Value*
<b>Total Fat</b> 9g	<b>12 %</b>
Saturated Fat 2.5g	<b>13 %</b>
Trans Fat 0g	
<b>Cholesterol</b> 5mg	<b>2 %</b>
<b>Sodium</b> 850mg	<b>37 %</b>
<b>Total Carbohydrate</b> 5g	<b>2 %</b>
Dietary Fiber 0g	<b>0 %</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0 %</b>
<b>Protein</b> 1g	
Vitamin D 0mcg	<b>0 %</b>
Calcium 23mg	<b>2 %</b>
Iron 0mg	<b>0 %</b>
Potassium 6mg	<b>0 %</b>

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

WATER, VEGETABLE OIL (SOYBEAN OIL AND/OR CANOLA OIL AND/OR SUNFLOWER OIL), MODIFIED FOOD STARCH, NATURAL FLAVOR, CONTAINS 2% OR LESS OF: SALT, WHEY PROTEIN CONCENTRATE, SUGAR, CELLULOSE GUM, GLUCONO-DELTA-LACTONE, SODIUM POLYPHOSPHATE, EMULSIFIERS (MONO- AND DIGLYCERIDES AND/OR DATEM AND/OR SODIUM STEAROYL LACTYLATE), COLOR ADDED, SODIUM ASCORBATE (TO PRESERVE FRESHNESS).

### ALLERGENS

CONTAINS: MILK.

### Sensitivity Agents

None

### Label Claims

None

## Finished Product Specification

### PHYSICAL CHARACTERISTICS

Flavor	CHEDDAR
Texture	Smooth and creamy
pH Finished Product	4.00 - 4.40
Viscosity	Incubation - Brookfield: 10,000 - 20,000 cP (Spindle #6/20 rpm/70°F)

### PACKAGING

Primary Container	3.7oz Osgood Cup
Unit of Sale	Case
Label Claims Net Weight	3.7 OZ
Units Per Case	30
Case Gross Weight	8.40 LB
Case Net Weight	6.94 LB
Cases Per Layer	12
Layers Per Pallet	12
Cases Per Pallet	144
Pallet Net Weight	999.36 LB
Pallet Gross Weight	1,209.6 LB
Pallet Total Weight	1,249.6 LB

HALAL STATUS	Haram
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

Approval Date : 07/18/2022	Revision# : 1.2	Specification : 300000000222	SAP Material # : 31357
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