



FINISHED GOODS SPECIFICATIONS

I. **PRODUCT TYPE:** Marinara Sauce

II. **LABEL:** House Blend

III. **CONTAINER INFORMATION**

- A. Box Dimension: 11.25 x 9.25 x 5.6875
- B. Cubic Feet: .28
- C. Pallet Configuration: 17/layer 136 total

IV. **SPECIFIC PRODUCT CODE**

<u>Product #</u>	<u>Pack/Size</u>	<u>Description</u>
85836	100/1oz cups	Marinara Sauce

V. **PRODUCT DESCRIPTION**

Single Serve Marinara Dipping Sauce Cups

VI. **INGREDIENT STATEMENT**

TOMATO CONCENTRATE (WATER, TOMATO PASTE), SUGAR, SALT, DEHYDRATED ONION, GARLIC, SPICE, CITRIC ACID, PARTIALLY HYDROGENATED SOYBEAN OIL, SODIUM BENZOATE AND POTASSIUM SORBATE (AS PRESERVATIVES).

VII. **FILL WEIGHTS**

- A. Net Weight 6.25 lbs.
- B. Gross Weight 7.0 lbs./Cs.

VIII. **ANALYSIS:**

Chemical

pH: 3.4 – 3.8

Microbiological

Standard Plate Count: <10,000/gm

Yeast and Mold Count: <1000/gm

IX. NUTRITIONAL INFORMATION

Nutrition Facts			
Serving Size (28g)			
Servings Per Container 1			
Amount Per Serving			
Calories 15		Calories from Fat 0	
		% Daily Value*	
Total Fat 0g		0%	
Saturated Fat 0g		0%	
Trans Fat 0g			
Cholesterol 0mg		0%	
Sodium 230mg		10%	
Total Carbohydrate 4g		1%	
Dietary Fiber 1g		4%	
Sugars 3g			
Protein 1g			
Vitamin A 4% • Vitamin C 4%			
Calcium 0% • Iron 2%			
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

X. HANDLING INSTRUCTION

- A. Shipping Conditions: Transport of the product shall be under conditions that will prevent damage to the container. **DO NOT DOUBLE STACK!**
- B. Storage Conditions: Store at room temperature (70 ± 5 degrees F) in a cool, dry place. Keep product from exposure to moisture and heat.

XI. SHELF LIFE: 6 months under proper storage conditions.

Effective 12/11

T. Burmester