

FINISHED GOODS SPECIFICATIONS

I. **PRODUCT TYPE:** Liquid Smoke

II. **LABEL:** D8206

III. **CONTAINER INFORMATION**

12/1 quart

Case cube: .68

Pallet Layer 13

Pallet Total 65

IV. **SPECIFIC PRODUCT CODE**

<u>Formula #</u>	<u>UPC Code</u>	<u>Pack/Size</u>	<u>Description</u>
2901	58206	12/1 qt.	Liquid Smoke

V. **PRODUCT DESCRIPTION**

Liquid Smoke Flavoring

VI. **INGREDIENT STATEMENT**

Water, Natural Liquid Smoke, Polysorbate 80.

VII. **FILL WEIGHTS**

A. Net Weight: 26 lbs

B. Gross Weight 27.6 lbs.

VIII. **COLOR STANDARD**

Dark brown liquid

IX. **MICROBIOLOGICAL STANDARDS**

A. Aerobic plate count 25,000/gram max.

B. Yeast and Mold 100/gram max.

C. Salmonella Negative

D. E. Coli Negative

X. **CHEMICAL STANDARDS**

A. pH 2.4 – 3.0

XI. NUTRITION FACTS

Amount

Per Serving

Per 100 grams (approximately 22 Tsp.)

Calories	50
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Sodium	0 mg
Total Carbohydrate	13 g
Sugars	0g
Protein	0g

XII. USAGE DIRECTIONS (as per label)

Use as directed by recipe.

Recommend 1-3 Tbsp. of Liquid Smoke per pound of beef, chicken or pork.

XIII. HANDLING INSTRUCTION (Stored at room temperature ≤ 70 degrees F)

A. Shipping conditions: Transport of the product shall be under conditions that will prevent damage of the container.

B. Storage conditions: Ideal storage conditions is cool, dry storage in tightly sealed container. Keep product from exposure to moisture and heat.

XIV. SHELF LIFE:

1 year when stored at recommended storage conditions