

Finished Product Specification

MUY FRESCO CHEDDAR CHEESE SAUCE Property of: AFP advanced food products llc

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

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)

MICROBIOLOGICAL ANALYSIS : THIS PRODUCT IS COMMERCIALY STERILE AND PRODUCED IN ACCORD WITH 21 CFR PART 114 AND AFP ADVANCED FOOD PRODUCTS LLC QUALITY CONTROL STANDARDS.

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

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