

Finished Product Specification

MUY FRESCO PLANT-BASED CHEDDAR STYLE SAUCE

Property of: AFP advanced food products llc

Aseptically processed, shelf stable, and ready to serve vegan, non-dairy cheddar style sauce

Nutrition Facts

274 servings per container

Serving size **¼ cup (62 g)**

Amount per serving **70**
Calories

% Daily Value*

Total Fat 4g	5 %
Saturated Fat 1.5g	8 %
Trans Fat 0g	
Cholesterol 0mg	0 %
Sodium 510mg	22 %
Total Carbohydrate 7g	3 %
Dietary Fiber 0g	0 %
Total Sugars 0g	
Includes 0g Added Sugars	0 %
Protein 1g	
Vitamin D 0mcg	0 %
Calcium 6mg	0 %
Iron 0mg	0 %
Potassium 30mg	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, MODIFIED FOOD STARCH, VEGETABLE OIL (SOYBEAN OIL AND/OR CANOLA OIL AND/OR SUNFLOWER OIL), NATURAL FLAVOR, MALTODEXTRIN, CONTAINS LESS THAN 2% OF: CHICKPEA PROTEIN, SALT, SODIUM PHOSPHATE, GUM ACACIA, MONO- AND DIGLYCERIDES, SODIUM CITRATE, LACTIC ACID, YEAST EXTRACT, XANTHAN GUM, DISTILLED VINEGAR, COLOR ADDED, CORN SYRUP SOLIDS, ONION POWDER, POTASSIUM SALT.

ALLERGENS

None

Sensitivity Agents

None

Label Claims

Vegan



Finished Product Specification

PHYSICAL CHARACTERISTICS

Flavor	CHEDDAR
Texture	Smooth and creamy
pH Finished Product	6.2 - 6.8
Viscosity	Incubation - Brookfield: 15,000 - 25,000 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	60oz Pouch
Unit of Sale	Case
Label Claims Net Weight	60 OZ
Units Per Case	10
Case Gross Weight	38.43 LB
Case Net Weight	37.5 LB
Cases Per Layer	10
Layers Per Pallet	5
Cases Per Pallet	50
Pallet Net Weight	1,875 LB
Pallet Gross Weight	1,921.5 LB
Pallet Total Weight	1,961.5 LB

HALAL STATUS	Halal Suitable
GMO/BE STATUS	Non-GMO/BioEngineered
KOSHER STATUS	Kosher Suitable

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 : 11/18/2022	Revision# : 0.1	Specification : 300000004541	SAP Material # : 37863
----------------------------	-----------------	------------------------------	------------------------