

FUNACHO ZESTY AGED CHEDDAR CHEESE SAUCE

Property of: AFP advanced food products llc

Aseptically processed, shelf stable, and ready to serve cheddar cheese sauce

Nutrition Facts

Serving Size ¼ cup (62 g)

Servings Per Container 48

Amount per serving

Calories 70

Calories from Fat

% Daily Value*

Total Fat 5 g 6 %

Saturated Fat 0.5 g 3 %

Trans Fat 0 g

Cholesterol 0 mg 0 %

Sodium 480 mg 21 %

Potassium 63 mg 2 %

Total Carbohydrate 7 g 3 %

Dietary Fiber 0 g 0 %

Sugars 2 g

Protein 0 g

Vitamin A • Vitamin C

Calcium 4 % • Iron 0 %

* 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
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

INGREDIENTS

WHEY, WATER, VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING: SUNFLOWER OIL, CANOLA OIL, SOYBEAN OIL), MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF: CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), NATURAL FLAVORS, JALAPENO PEPPERS, MALTODEXTRIN, SALT, SODIUM PHOSPHATE, DISTILLED VINEGAR, MONOSODIUM GLUTAMATE, DATEM, MONO- AND DIGLYCERIDES, COLOR ADDED, ACETIC ACID, YELLOW 5, YELLOW 6.

ALLERGENS

CONTAINS: MILK.

Sensitivity Agents

None

Label Claims

None

Approval Date : 00/00/0000

Revision# : 0.0

Specification : 300000001840

SAP Material # : 34887

Finished Product Specification

PHYSICAL CHARACTERISTICS

Flavor	CHEDDAR
Texture	Smooth and creamy
pH Finished Product	5.2 - 5.8
Viscosity	Incubation - Brookfield: 22,500 - 50,000 cP (Spindle #6/20 rpm/70°F)

MICROBIOLOGICAL ANALYSIS : This product is commercially sterile and produced in accordance with 21 CFR Part 113 and AFP advanced food products llc Quality Standards.

PACKAGING

Primary Container	#10 Can
Unit of Sale	Case
Label Claims Net Weight	6.625 LB
Units Per Case	6
Case Gross Weight	44.8 LB
Case Net Weight	39.75 LB
Cases Per Layer	8
Layers Per Pallet	6
Cases Per Pallet	48
Pallet Net Weight	1,908 LB
Pallet Gross Weight	2,150.4 LB
Pallet Total Weight	2,190.4 LB

HALAL STATUS	Halal Suitable
GMO STATUS	GMO
KOSHER STATUS	Not Kosher

SHIPPING, STORAGE and USAGE :

SHIP AND STORE AT ROOM TEMP
REFRIGERATE OPEN CONTAINERS
STORE AT < 90°F
DO NOT FREEZE

SHELF LIFE :

Ambient at 50 - 90 °F
548 Days
18 Months

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.

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