



FINISHED GOODS SPECIFICATIONS

I. **PRODUCT TYPE:** Taco Sauce - Medium

II. **LABEL:** Gordon Food Service

III. **CONTAINER INFORMATION**

A. Pallet Configuration: 24/layer 240 total

IV. **SPECIFIC PRODUCT CODE**

<u>Product #</u>	<u>Pack/Size</u>	<u>Description</u>
76102	200/9g	Taco Sauce - Medium

V. **PRODUCT DESCRIPTION**

Single Serve Poly Pouch Taco Sauce – reddish brown tomato based sauce with a balance of spices

VI. **INGREDIENT STATEMENT**

Water, Tomato Paste, Distilled Vinegar, Corn Syrup, Modified Food Starch, Salt, Spices (Including Chili Pepper), Sugar, Onion Powder, Garlic Powder, Potassium Sorbate and Sodium Benzoate (as preservatives), Citric Acid.

VII. **FILL WEIGHTS**

A. Net Weight	3.96 lbs.
B. Gross Weight	5.0 lbs./Cs.

VIII. **ANALYSIS:**

Chemical

Brix: 11% - 14%

pH: 3.5 - 3.8

Bostwick: 13-17 cm/30 sec @ 70 F

Microbiological

Standard Plate Count: <10,000/gm

Yeast and Mold Count: <1000/gm

IX. NUTRITIONAL INFORMATION

Nutrition Facts	
Serving Size (9g)	
Servings Per Container	
Amount Per Serving	
Calories 5	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 75mg	3%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>	
<small>Calories 2,000 2,500</small>	
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 35g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

XI. 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.

XII. SHELF LIFE: 4 months under proper storage conditions.

Effective 12/11

G. Guither

