



FINISHED GOODS SPECIFICATIONS

I. **PRODUCT TYPE:** Italian Dressing

II. **LABEL:** Gordon Food Service

III. **CONTAINER INFORMATION**

A. Box Dimension: 9.75 x 7.5 x 4.375

B. Cubic Feet: .18

C. Pallet Configuration: 24/layer 96 total

IV. **SPECIFIC PRODUCT CODE**

<u>Product #</u>	<u>Pack/Size</u>	<u>Description</u>
76061	200/12g	Italian Dressing

V. **PRODUCT DESCRIPTION**

Single Serve Poly Pouch Dressing with a low viscosity, translucent golden yellow in color with many vegetable and herb particles.

VI. **INGREDIENT STATEMENT**

Soybean Oil, Water, High Fructose Corn Syrup, Distilled Vinegar, Salt, Dehydrated Onion and Garlic, Lemon Juice Concentrate, Xanthan Gum, Dehydrated Red Bell Peppers, Potassium Sorbate, Sodium Benzoate (preservatives), Spices, Natural Flavor, Tamarind Extract, Beta-8'-Apo-Carotenal and Beta Carotene (Colors), Calcium Disodium EDTA to protect flavor.

VII. **FILL WEIGHTS**

A. Net Weight 5.28 lbs.

B. Gross Weight 6.0 lbs./Cs.

VIII. **ANALYSIS:**

Chemical

pH 2.4 - 3.0

Acidity 1.0 - 1.2

Moisture 42 - 50 %

Viscosity-Bostwick 10.5 - 13.5 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 1 TBspoon (12g)	
Servings Per Container 200	
Amount Per Serving	
Calories 50	Calories from Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 135mg	6%
Potassium 0mg	0%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 0g	
Vitamin A 8%	• Vitamin C 0%
Calcium 0%	• Iron 0%
<small>*Percent Daily Values are based on a 2,000 calorie diet.</small>	

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

