

Product: Refrigerated Sauerkraut

Product Code: 096 9687

Net Weight: 640 FL OZ (5 GAL) 18.9 L

Container Type: White Plastic Pail

Closure Type: Plastic lid with gasket

NUTRITIONAL FACT (calculated values)			
Serving Size 2 Tbsp (30g)			
Servings Per Container Usually 522			
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	160mg		7%
Total Carbohydrate	1g		0%
Dietary Fiber	1g		4%
Sugars	0g		
Protein	0g		
Vitamin A	0%	Vitamin C	10%
Calcium	0%	Iron	0%

*Percent Daily Values are based on a 2,000 calorie diet.

GMO Free: **Gluten Free:** **Kosher:**
Organic Certification:

Not Organic

Product Preparation:

Ready to eat.

Shelf Life:

12 Months / 366 Days

Shelf Life After Opening:

7 - 10 Days Under Refrigeration (35-41° F)

Storage:

Store in refrigerated temperatures. (35-41°F)

Microbial:

Total Plate Count <5000 cfu/g, Yeast & Mold <100 cfu/g, Coliforms-Negative, Lactic Acid Bacteria <10 cfu/g, Staph-Negative, Listeria-Negative, Salmonella-Negative.

*Acidified food not tested regularly.

Allergens: None

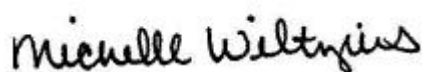
Sensitivities: Sulfites

Ingredient Statement:

Cabbage, water, salt, sodium benzoate and sodium bisulfite (preservatives).

EQUILIBRATED SPECIFICATIONS		GENERAL SPECIFICATIONS
	Method	
Brix: N/A	Refractometer	Flavor: Good characteristic kraut flavor, free from off flavors and odors
Acid: 1.00 - 1.90% w/v	Titration - Lactic Acid	Color: Off-white in color.
Salt: 1.30 - 2.50% w/v	Titration	Cut: SHREDDED
pH: <4.60	pH Meter	Stock Size: Cabbage
		Fill Weight: 33.50-36.00 lb
		Drain Weight: 33.50-36.00 lb

Manufacturing Controls: CFR Title 21, Part 110

Approved by:


Michelle Wiltzius - Corporate QA Manager

Approval Date: December 23, 2013