

Item Description: GFS P.Q. Sauerkraut

Item Number: 260384

Net Weight: 6LB 3oz (2.80kg)



PRODUCT SPECIFICATION

EQUILIBRATED SPECIFICATIONS

| | <u>Method</u> |
|-------------------------------|-------------------------|
| Brix: N/A | Refractometer |
| Acid: 1.00 - 1.90% w/v | Titration - Lactic Acid |
| Salt: 1.30 - 2.50% w/v | Titration |
| pH: <4.60 | pH Meter |

GENERAL SPECIFICATIONS

Flavor: Good characteristic kraut flavor, free from off flavors and odors
Appearance: Off-white in color
Cut: Shredded
Fill Weight: 70.50 - 74.50 oz
Drain Weight: 78.80 - 82.00 oz

NUTRITIONAL FACT (calculated values)

Serving Size 2 Tbsp (30g)

Servings Per Container about 94

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.

Container Type: CAN

Gluten Free: **Kosher:**

Organic Certification: N/A

Product Preparation:

Ready to eat.

Shelf Life:

24 Months / 730 Days

Shelf Life After Opening:

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

Storage:

Store in ambient temperatures. Refrigerate after opening.

Case Dimensions: 18.438" x 12.313" x 6.875"

Case Cube: 0.9 **Ti x Hi:** 8 x 7 **Cases per Pallet:** 56

Ingredient Statement:

Cabbage, water, salt.

Allergens: None

Sensitivities: None

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. *Not tested on a regular basis.

Effective Date: March 5, 2013

Revision #: 0

Approved by:

Shelley Ehlke - Sr. Quality Assurance Manager