

Description: Jalapeno Cheese Sauce BJ 0g Trans Fat

Product Code: 798 7129

Container Type: #10 Can - Cases Packed

Net Weight: 6 LB 11 OZ (3.03 KG)

Closure Type: N/A

NUTRITIONAL FACT (calculated values)	
Serving Size 1/4 Cup (62g)	
Servings Per Container About 49	
Amount Per Serving	
Calories 60	Calories from Fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 2.5g	
Cholesterol less than 5mg	1%
Sodium 580mg	24%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 2g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 0%

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

Kosher: Not Kosher

Shelf Life: 15 Months / 456 Days

Product Preparation:

Ready to eat. Serve at a minimum temperature of 140 °F.

Storage:

Unopened cans should be stored in a cool, dry environment and protected from freezing. Unused portions in opened cans must be stored at refrigerated temperatures (35-41 °F).

Microbial:

Product is commercially sterile per 21 CFR 108.35 and 113.4 (g). According to the FDA guidelines listed in the Code of Federal Regulations, products that are manufactured to be commercially sterile do not require microbiological testing.

Allergens:

Milk

Sensitivities:

Corn & Corn Derivatives

Gluten

Ingredient Statement:

Water, cheddar cheese (cultured milk, salt, enzymes, annatto color), whey, vegetable oil (contains one or more of canola oil, soybean oil, sunflower oil), corn starch-modified, contains 2% or less of jalapeno peppers, vinegar, sodium phosphate, salt, yeast extract, xanthan gum, cream, carotenal color, mono- and diglycerides, sodium stearyl lactylate, maltodextrin, annatto color, lactic acid, citric acid, cottonseed oil, natural and artificial flavors.

EQUILIBRATED SPECIFICATIONS		GENERAL SPECIFICATIONS
Fat: 5.00-8.00%	<u>Method</u> Mojonnier	Flavor: A blend of cheddar cheese and jalapeno peppers punctuated by a mild heat level. Color: Golden yellow in color.
Total Solids: 19.00-23.00%	Mojonnier	
pH: 5.70-6.10	pH Meter	
Salt: 1.10-1.60%	Titration	
Viscosity: 12,500-25,000 cps	Brookfield RVF @ 70-80 °F. Spindle 6 @ 20 rpm	

Manufacturing Controls: Good Manufacturing Procedures (GMP's) CFR Title 21, Part 110
Approved By: *Michelle Wiltzius*

Michelle Wiltzius - Corporate QA Manager

Approval Date: September 13, 2012