

Description: Mild Cheddar Cheese Sauce 0g Trans Fat BC

Product Code: 798 7126

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 0g	
Monounsaturated Fat 2g	
Cholesterol less than 5mg	1%
Sodium 510mg	21%
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, corn starch-modified, vegetable oil (contains one or more of canola oil, soybean oil, sunflower oil), contains 2% or less of vinegar, sodium phosphate, salt, maltodextrin, xanthan gum, cream, yeast extract, carotenal color, mono- and diglycerides, sodium stearoyl lactylate, anhydrous milkfat, annatto color, lactic acid, citric acid, nonfat dry milk, natural flavor.

EQUILIBRATED SPECIFICATIONS		GENERAL SPECIFICATIONS
Fat: 5.00-8.00%	<u>Method</u> Mojonnier	Flavor: Typical mild cheddar cheese flavor
Total Solids: 17.50-21.50%	Mojonnier	
pH: 5.60-6.10	pH Meter	Color: Golden yellow in color.
Salt: 1.00-1.40%	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

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