

Product Bulletin

Product Code #64407 Fat Free Sour Cream, 100/1 oz. Portions

Product Description

LAND O LAKES® 1 oz. Fat Free Sour Cream Portions have a classic, delicious flavor and a consistently smooth texture that offers patrons a healthier topping for baked potatoes, Mexican entrees and more. These convenient packets are easy for patrons to open and squeeze directly onto their food, and the slim packaging design reduces waste. Operators can serve at the table to save on prep time, or offer them on the side for to-go, cafeteria, or catering operations.

Ingredients

Cultured Nonfat Milk, Food Starch-Modified, Whey Protein Concentrate, Less Than 2% of Each of the Following: Cream*, Maltodextrin, Food Starch, Artificial Color**, Potassium Sorbate (a preservative), Cultured Dextrose, Sodium Phosphate, Guar Gum, Locust Bean Gum, Carrageenan, Gellan Gum, Vitamin A Palmitate.

Contains: MILK

*Contributes a trivial amount of fat

^{**}An ingredient not found in regular sour cream

Nutrition Facts			
Serving Size: 1 co	ontainer (28g/1 oz)		
Servings per Container:	1		
Amount Per Serving:	-		
Calories 25			
Calories from Fat 0			
	-	% Daily Value*	
Total Fat	0 gm	0%	
Saturated Fat	0 gm	0%	
Trans Fat	0 gm		
Cholesterol	0 mg	0%	
Sodium	30 mg	1%	
Total Carbohydrate	4 gm	1%	
Fiber	0 gm	0%	
Sugar	2 gm		
Protein	2 gm		
Vitamin A	-	4%	
Calcium		6%	
Vitamin C		0%	
Iron		0%	
*%Daily Values are base may be higher or lower of		ie diet. Your daily values calorie needs.	

Land O'Lakes, Inc., Foodservice Division, P.O. Box 64101, St. Paul, MN 55164
Phone: 1-800-328-1322 FAX: 651-481-2285

email: foodservice@landolakes.com website: www.landolakesfoodservice.com

12/18/2009



Product Bulletin

Product Code #64407 No Fat Sour Cream, 100/1 oz. Portions

Food Safety

Land O'Lakes, Inc. regards the Hazard Analysis Critical Control Program (HACCP) as the cornerstone of a food safety system. HACCP focuses on food safety by analysis and control of potential biological, chemical and physical hazards. An internationally recognized system that is required by many customers, HACCP has been mandated for some industries by the FDA and USDA. All Land O'Lakes, Inc. - Dairy Foods production facilities have approved Hazard Analysis Critical Control Point systems in place. The Dairy Foods manufacturing facilities at Land O'Lakes, Inc. have targeted assessment programs for HACCP. In addition, Land O'Lakes, Inc. provides corporate guidance, oversight and assesses compliance of the systems.

Packaging

(L) 11.81 in.	(W) 9.81 in.
	(L) 11.81 in.

Case Tare Weight .69 LB
Case Net Weight 6.25 LB
Case Gross Weight 6.94 LB

Case Cube .331 Cubic Feet

Units per Case 100 EA
Cases per Pallet 165 EA
Layers per Pallet 11 EA
Cases per Layer 15 EA

Package Dimensions (H) 0.25 in. (L) 5.5 in. (W) 1.6 in.

Shipping and Storage

Product must be shipped and stored Refrigerated

Product Shipping Policy

Land O'Lakes products are coded with an Expiration Date. Land O'Lakes guarantees a minimum of 45 days of freshness from the date of shipment from Land O'Lakes warehouse facilities when product is handled and stored as recommended

Total Shelf Life

This product has a total shelf life of 90 days from date of manufacture.

Land O'Lakes, Inc., Foodservice Division, P.O. Box 64101, St. Paul, MN 55164
Phone: 1-800-328-1322 FAX: 651-481-2285

email: foodservice@landolakes.com website: www.landolakesfoodservice.com

12/18/2009