



Finished Product Specification

BIO FACTOR GROUP PREMIUM CHEESE SAUCE "ORIGINAL" with creamy taste (3kg metal can)

Aseptically processed, shelf stable, and ready to serve cheese sauce

Nutrition Facts

servings per container

Serving size (100 g)

Amount per serving
Calories 72

Total Fat 4.6g

Trans Fat 0g

Saturated Fat 1.1g

Polyunsaturated Fat 2.3g

Monounsaturated Fat 1g

Total Carbohydrate 6.4g

Total Sugars 1.4g

▮ Salt 1.2g

Protein 1.2g

ALLERGENS CONTAINS: MILK

Label Claims: Sensitivity Agents None / Gluten Free



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PHYSICAL CHARACTERISTICS

Flavor	WHITE CHEDDAR
Texture	Smooth and creamy
pH Finished Product	5.3 - 6.0
Viscosity	Incubation - Brookfield: 22,500 - 40,000 cP (Spindle #6/20 rpm/70°F)

MICROBIOLOGICAL ANALYSIS : THIS PRODUCT IS COMMERCIALY STERILE AND PRODUCED IN ACCORDANCE WITH 21 CFR PART 113 AND FDA USA QUALITY STANDARDS.

PACKAGING

Primary Container	#10 Can
Unit of Sale	Case
Label Claims Net Weight	6.625 LB
Units Per Case	6
Case Gross Weight	44.8 LB
Case Net Weight	39.75 LB
Cases Per Layer	8
Layers Per Pallet	6
Cases Per Pallet	48
Pallet Net Weight	1,908 LB
Pallet Gross Weight	2,150.4 LB
Pallet Total Weight	2,190.4 LB

HALAL STATUS	Halal Certified	
GMO STATUS	NOT CONTAIN	
COUNTRY OF ORIGINAL	USA	HS CODE: 2103909009

SHIPPING, STORAGE and USAGE :

SHIP AND STORE AT ROOM TEMP
REFRIGERATE OPEN CONTAINERS
STORE AT < 90°F
DO NOT FREEZE

SHELF LIFE :

Ambient at 50 - 90 °F
548 Days
18 Months

QUALITY ASSURANCE : Bio Factor Group LLC maintains a quality assurance program that insures the quality of all raw materials, process operating conditions, and finished product requirements.

