

3oz. specs sheet

MANUFACTURING INSTRUCTIONS:

Premium Mac n' Cheese pasteurized cheese sauce is manufactured following industry recognized GMP's and other established SOP's using ingredients which are similar to those used to make standard of identity pasteurized process cheese spreads (21 CFR 133.179); however, has lower cheese solids and contains other non-dairy ingredients. Product is fully cooked and held at temperature to meet or exceed pasteurization requirements before it is hot filled into a strip of 5 pouches formed from 2 separate rolls of food grade, polypropylene / aluminized films (front and back side of pouch) that are heat bonded together along the top and bottom and in between each pouch to form a strip of 5 pouches. Evenly spaced partial cut lines are made through the heat seal section between each pouch using serrated blades for easy pouch separation before the 5 pouch strip is fully cut from the film sheets for final packaging. The manufacturing identity lot code is heat impression stamped along a side margin of each pouch for trace capability. Product is not metal detected due to use of metalized film. Pouches are separated and cooled before being packed in a covered and shrink wrapped corrugate tote for shipping.

COUNTRY OF ORIGIN: Made in the USA

INGREDIENTS: INGREDIENTS: Water, Soybean Oil, Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Whey, Nonfat Dry Milk, Maltodextrin, Less than 2% Sodium Phosphate, Modified Food Starch, Natural Flavors, Salt, Lactic Acid, DATEM, Sorbic Acid (Preservative), Sodium Alginate, Color (Annatto & Paprika Extract). **Contains: Milk**

FINISHED PRODUCT DESCRIPTION: Soft but holds shape, easily squeezes from pouch, smooth and creamy texture

INTENDED USE: As a cheese topping on macaroni

CHEMICAL ANALYSIS:

MOISTURE: 54% max
pH: 5.5 max
SALT: 4% min
TEXTURE: Smooth and creamy
COLOR: Yellow-orange cheddar cheese color
FLAVOR: Cheddar flavor

MICROBIOLOGICAL ANALYSIS:

COLIFORMS < 3 MPN/g
E.COLI < 3 MPN/g
STAPH AUREUS < 10 cfu/g
SALMONELLA NEGATIVE
LISTERIA NEGATIVE

LABELING INFORMATION:

CONTAINER LABELING: No label required on pouch

Lot code is impression stamped on side of each pouch using following format:
F (plant ID) A (product ID) YY (expiration year) JJJ (Julian date of manufacture) Y (color)

CASE LABELING: 2 in-house printed labels are applied to all 4 sides of the tote:

Label 1: Tote count; net weight / container type; Product type; Customer name; "Sell By" date (year and Julian date); Item # and UPC # and bar code

Label 2: Product name; Customer name; Nutritional NLEA; Ingredient list and Allergen statement

STORAGE AND HANDLING:

Product is shelf stable and can be stored and handled at ambient temperatures; however minimize storage at temperatures > 75°F

Do not freeze product

Product shelf life is 1 year from production date

Seal opened product container if not consumed immediately and refrigerate product after opening.

Use product within 30 days after opening.

SHIPPING REQUIREMENTS:

Product can be shipped at ambient temperatures, no refrigeration is required; however do not ship at temperatures > 75°F

Trailers shall be clean, dry and free of foreign material and objectionable odors

Conditions of good commercial practice for food handling shall apply

Trailers must be sealed / locked for security and seal numbers / lock control documented

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Nutrition Facts

serving per container

Serving size 100 g

Amount per serving

Calories 310

% Daily Value*

Total Fat 26g 34%

Saturated Fat 7g 33%

Trans Fat 0g

Cholesterol 20mg 7%

Sodium 1500mg 65%

Total Carbohydrate 14g 5%

Dietary Fiber 0g 0%

Total Sugars 8g

Includes 0g Added Sugars 0%

Protein 6g

Vitamin D 0mcg 0%

Calcium 222mg 15%

Iron 1mg 4%

Potassium 198mg 4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4