

Product: Honey Mustard Sauce

Product Number: 16756

Pack Size: 96/1.5 oz cup

INGREDIENTS: SOYBEAN OIL, PREPARED MUSTARD (WATER, DISTILLED VINEGAR, MUSTARD SEED, SALT, MUSTARD BRAN, TURMERIC, NATURAL FLAVOR, PAPRIKA), HIGH FRUCTOSE CORN SYRUP, WATER, HONEY, DISTILLED VINEGAR, EGG YOLKS, CONTAINS LESS THAN 2% OF SALT, SPICE, PAPRIKA, SODIUM BENZOATE (TO PRESERVE FRESHNESS), XANTHAN GUM, NATURAL AND ARTIFICIAL FLAVORS, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR. CONTAINS: EGG.

Product Characteristics: A cream to tan colored dressing that possesses a definite sweet honey and dijon mustard flavor and aroma.

Kosher Supervision: Kosher pareve available

Shipping Temperature: 35 - 80 °F

Storage Temperature: 35 - 80 °F

Shelf Life: 180 days

Analytical:

Salt	1.10 – 1.60%
TA	0.90 – 1.20%
pH	3.70 Max
Viscosity	10,000 – 15,000 cps
Extraneous	None

Microbiological*

Aerobic Plate Count	<10,000/gram
Mold & Yeast	<100/gram
Coliform	<10/gram
Staph. aureus (coag +)	<10/gram
Salmonella	0 in 25 grams
<i>*Not routinely tested, only as requested/required</i>	

Nutrition Facts	
Serving Size 1 portion (42.5g)	
Amount Per Serving	
Calories 200	Calories from Fat 180
% Daily Value*	
Total Fat 20g	31%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 200mg	8%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Sugars 6g	
Protein 1g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Nutrition Information Per 100g	Typical Values
Calories	472.6
Total Fat (g)	46.5
Saturated Fat (g)	7.6
Trans Fat (g)	0.67
Cholesterol (mg)	46.1
Sodium (mg)	467.9
Total Carbohydrate (g)	14.5
Dietary Fiber (g)	0.42
Sugars (g)	13.3
Protein (g)	1.3
Vitamin A (IU)	122.3
Vitamin C (mg)	0.18
Calcium (mg)	17.5
Iron (mg)	0.65