



Finished Product Specification

MUY FRESCO MONTEREY JACK CHEESE SAUCE Property of: AFP advanced food products llc

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

Nutrition Facts

48 servings per container

Serving size ¼ cup (62 g)

Amount per serving
Calories **80**

| | % Daily Value* |
|------------------------------|----------------|
| Total Fat 6g | 8 % |
| Saturated Fat 1.5g | 8 % |
| Trans Fat 0g | |
| Polyunsaturated Fat 3g | |
| Monounsaturated Fat 1.5g | |
| Cholesterol 5mg | 2 % |
| Sodium 440mg | 19 % |
| Total Carbohydrate 4g | 1 % |
| Dietary Fiber 0g | 0 % |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0 % |
| Protein 1g | |
| Vitamin D 0mcg | 0 % |
| Calcium 30mg | 2 % |
| Iron 0mg | 0 % |
| Potassium 17mg | 0 % |

The % Daily Value (DV) 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.

INGREDIENTS

WATER, VEGETABLE OIL (SOYBEAN OIL AND/OR CANOLA OIL AND/OR SUNFLOWER OIL), NONFAT MILK, MODIFIED FOOD STARCH, MONTEREY JACK CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), NATURAL FLAVORS, SALT, SODIUM PHOSPHATE, DISTILLED VINEGAR, CONTAINS 0.5% OR LESS OF: LACTIC ACID, YEAST EXTRACT, CORN SYRUP SOLIDS, CELLULOSE GUM, SODIUM CITRATE, MONO- AND DIGLYCERIDES, CARRAGEENAN, COLOR ADDED.

ALLERGENS

CONTIENE: LECHE.CONTAINS: MILK.

Sensitivity Agents

Label Claims

0g Trans Fat Per Serving
Naturally Flavored

| | | | |
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| Approval Date : 01/17/2022 | Revision# : 0.2 | Specification : 300000001825 | SAP Material # : 34572 |
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PHYSICAL CHARACTERISTICS

| | |
|---------------------|--|
| Flavor | MONTEREY JACK CHEESE |
| Texture | Smooth and creamy |
| pH Finished Product | 5.6 - 6.1 |
| Viscosity | Incubation - Brookfield: 32,500 - 45,000 cP (Spindle #6/20 rpm/70°F) |

MICROBIOLOGICAL ANALYSIS : THIS PRODUCT IS COMMERCIALY STERILE AND PRODUCED IN ACCORDANCE WITH 21 CFR PART 113 AND AFP ADVANCED FOOD PRODUCTS LLC 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/BE STATUS | Non-GMO/BioEngineered |
| KOSHER STATUS | Not Kosher |

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 : AFP advanced food products llc maintains a quality assurance program that insures the quality of all raw materials, process operating conditions, and finished product requirements.

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