

PRODUCT SPECIFICATION

PRODUCT INFORMATION

COMPANY	FINA FOODS	ESTABLISHMENT CODE	HQ
PRODUCT DESCRIPTION	THE CHEEZE CHEDDAR SAUCE 900ml AIOLI	PRODUCT CODE	19-337
PRODUCT CATEGORY	SAUCE & DRESSINGS	PRODUCT SUBCATEGORY	RETAIL

PACKAGING

BARCODE: 0037203975644

Description: SEMI TRANSPARENT POLYPROPYLENE (PP) CONTAINER WITH INTERNAL, PEELABLE SECURITY SEAL AND WHITE FLIP TOP LID, IN CARTON TRAY, SHRINKWRAPPED (LDPE).

LENGTH (mm):	63	WIDTH (mm):	51
DIAMETER (mm):	-	UNIT WEIGHT (g):	33
HEIGHT (mm):	150	MATERIAL:	PP
FILLING WEIGHT (g)	300	GROSS WEIGHT (g):	333
STANDARD WEIGHT PRODUCT:	YES <input checked="" type="checkbox"/>	NO	<input type="checkbox"/>

LABELLING:

Ingredients: Vegetable Oils (Sunflower Oil, Soybean Oil in Varying Proportions), Water, Sugar, Spirit Vinegar, Modified Maize Starch, Cheddar Cheese 2% (Pasteurized Cow's **MILK**, Salt, Anti-caking Agent: Cellulose, Lactic Acid Culture, Rennet, Colour: Beta-carotene), Pasteurized **EGG** Yolk, Salt, Flavoursings, Stabilizer: Xanthan Gum, Pepper Extract, Preservative: Potassium Sorbate, Colour: Beta-carotene, Antioxidant: Calcium Disodium EDTA. REFRIGERATE AFTER OPENING.
Made for Fina Foods USA.

TRANSPORT & STORAGE

SHELF LIFE:	12 MONTHS
STORAGE CONDITIONS:	Keep refrigerated: (0°C- 4°C)
TRANSPORT CONDITIONS:	Refrigerated truck

		PACK:	AMERICAN PALETTE:
UNITS PER PACK:	12	245	1200
PACKS PER LAYER:	20	152	1660
LAYERS PER PALETTE:	10	225	1000
PACKS PER PALETTE:	200	4059	834kg

Palette weight has been calculated as 18kg and palette height 13 cm

TECHNICAL CHARACTERISTICS

Organoleptic Characteristics	FLAVOUR	Sour with pleasant taste of Cheddar cheese
	ODOUR	Sour with pleasant odour of Cheddar cheese
	COLOUR	Intense orange , characteristic of cheddar cheese

Physicochemical Parameters	PARAMETER	SPECIFICATION	ANALYTICAL METHODS
	pH	3,9-4,1	pHmeter
	Viscosity	TBC	BOSTWICK at 20°C for 10 sec

Microbiological Parameters	PARAMETER	SPECIFICATION	METHOD
	Total Viable Count (cfu / g)	≤10 ⁴	ISO 4833
	<i>Escherichia coli</i> (cfu / g)	≤20	ISO 16649-2
	Coliforms (cfu / g)	≤10 ⁴	ISO 4831
	<i>Salmonella spp</i> (cfu / 25g)	Absent	ISO 6579
	<i>Listeria Monocytogenes</i> (cfu / 25g)	Absent	ISO 11290
	Yeasts & Moulds (cfu / g)	≤10 ²	ISO 7954
	<i>S. aureus</i> (cfu / g)	≤10 ²	ISO 16649-2

Allergens / Recommended Use	By all consumer groups apart from allergy sufferers (pls see ingredients list). Contains: egg, milk.
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NUTRITION DECLARATION

NUTRITION INFORMATION	
	per 100g
Energy	2029kJ / 485kcal
Fat	50,7g
of which Saturates	7,0g
Carbohydrate	6,1g
of which Sugars	3,9g
Protein	1,1g
Salt	1,80g

GMO present

YES ☐

NO ☒

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For Fina Foods

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Asher Goodman
Quality Control Department