

Date: 1/24/2018 **Item:** Garlic Parmesan Wing Sauce **Specification Number: 2671**

(Supersedes: 7/17/15, 2/4/2016) Size: 64 OZ

Nutriti Serving Size 1 T			cts
Servings Per Co	ntain	er about	124
Amount Per Serving			
Calories 40	Cald	ories fror	n Fat 35
		% D:	aily Value
Total Fat 4g		,,,,	6%
Saturated Fat 0.5g			3%
Trans Fat 0g			
Cholesterol 0m	a		0%
Sodium 230mg			10%
Total Carbohyd	rate	1a	0%
Dietary Fiber		. 9	0%
Sugars 0g			
Protein 0g			
Protein og			
Vitamin A 2%	•	Vitamin (C 0%
Calcium 0%	•	Iron 0%	
*Percent Daily Values diet. Your daily values depending on your ca Cal	may b	e higher or	
Total Fat Les Saturated Fat Les Cholesterol Les	s than s than s than s than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Product Description: A medium bodied loose sauce with shades of orange color and particulates throughout. Garlicky, salty, slightly vinegary with pleasant parmesan cheese flavor

Ingredient Statement: Water, Vegetable Oil (Soybean and/or Canola), Margarine (Soybean and Hydrogenated Soybean oils, water, salt, mono and diglycerides, soy lecithin, sodium benzoate [preservative], natural & artificial flavor, beta-carotene [color], vitamin A palmitate), Vinegar, Dried Garlic, Parmesan Cheese (Pasteurized Part-Skim Milk, Cheese Cultures, Salt, Enzymes), Salt, Contains less than 2% of Aged Cayenne Pepper, Sugar, Garlic Powder, Onion Concentrate (Onion juice, onion juice concentrate, salt, onion oil, polysorbate 80), Phosphoric Acid, Whey Protein Concentrate, Xanthan Gum, Citric Acid, Spice, Natural Flavor, Polysorbate 60, Propylene Glycol Alginate, Sorbic Acid and Sodium Benzoate (preservatives), Beta Carotene (Color), Lactic Acid, Calcium Disodium EDTA (to protect flavor).

CONTAINS: MILK, SOY

Qualities

Physical and Chemical:

Microbiological: Titratable Acidity: Yeast/Mold: .96 - 1.16%<100/gSalt: 3.66 - 4.06%Lactobacilli: <100/g

Viscosity: 9.5 – 11.5 cm in 30 seconds @ 70F (Bostwick Scale)

Claims/Referral Statement: None

Primary Packaging: High density polyethylene pistol grip container, with an 63 mm continuous threads and

induction seal with a polyfoil liner and screw cap closure. Half gallon code includes Julian

date of production, facility ID, line number and date of manufacture.

Secondary Packaging: 32 ECT corrugated case with glue or tape closure. Case code is the Julian date of

production, facility ID, line number and time interval code.

Dry storage at ambient temperature (50 -80F). Do not freeze. **Storage and Transport:**

Shelf Life: 6 months, at ambient temperature, 50 - 80F.