



CONFIDENTIAL

Product Data Sheet



PRODUCT NAME: LeGout Cream Soup Base 22.5 lb. pail

ITEM #: 10037500000541

UPC #: 37500000544

DU #: 67941931

DESCRIPTION:

Distribution Unit for LeGout Cream Soup Base packed in 22.5 lb. pails

FLAVOR/APPEARANCE:

Sensoric Examination Unprepared -Sensoric Examination Property Appearance Odour Appearance -
Target: Cream to white powder, slightly hygroscopic. Odour -Target: Dairy with slight onion odor.
Prepared -Preparation Method Add 60.86 g dry mix to 414 g (14 oz) water. Bring to 185 F for 1
minute. -Sensoric Examination Property Appearance Odour Taste Appearance -Target: Creamy
White Sauce Odour -Target: Clean dairy and slight onion aroma. Taste -Target: Clean dairy flavor
with slight onion note.

INGREDIENT LIST:

INGREDIENTS: MODIFIED CORN STARCH, PALM OIL, MALTODEXTRIN, BUTTERMILK, CORN SYRUP
SOLIDS, SUGAR, SALT, BUTTERMILK POWDER, YEAST EXTRACT, SOYBEAN OIL, ONION POWDER,
POTASSIUM CHLORIDE, NATURAL FLAVOR, DISODIUM GUANYLATE, DISODIUM INOSINATE
ALLERGEN\DIET LIST: CONTAINS MILK.

CHEMICAL AND PHYSICAL PROPERTIES

Property	Min	Max	UoM
Salt as NaCl	3.6	4.4	%
Viscosity Bostwick	8	13	cm
Flavor / Odor / Appearance:	Meet Standards		

MICROBIOLOGICAL ANALYSIS

Property	n	c	m	M	UoM
Aerobic Plate Count	5	0	300000	0	cfu/g
Coliforms	5	0	300	0	cfu/g

KOSHER STATUS:

No

GLUTEN FREE STATUS:

Yes

COUNTRY OF ORIGIN:

USA

CLAIMS:

No artificial flavors -Gluten Free -No artificial colors -Lacto vegetarian -No artificial preservatives -Contains a bioengineered food ingredient -Freeze Thaw Stable -Yield 20.4 GAL -1. Gradually whisk sauce mix into water until smooth. 2. Add other cooked ingredients if desired. 3. Heat to 165°F for 1minute, stirring occasionally. Do not boil. To make 1 quart, add 1 cup of mix to 3+1/2 cups of water. -

PACKAGING/CODE DATING:

Packaging	LeGout Cream Soup Base packed in 22.5 lb. pails
Net Weight	22.5 Lb
Gross Weight	25.2 Lb

Ti / Hi

Property	Number
Consumer Units per Case/ Bag, etc	1
Consumer Units per Layer	12
Consumer Units per Pallet	24
Cases/Bags, etc per Layer	12
Layers per Pallet	2

CASE DIMENSIONS**DIMENSIONS/WEIGHT**

Property	Max	UoM
Length	12.375	in
Width	12.375	in
Height	17.438	in
Weight Gross Maximum	25.2	lb

CONSUMER UNIT DIMENSIONS**DIMENSIONS/WEIGHT**

Property	Max	UoM
Length	12.375	in
Width	12.375	in
Height	17.438	in
Weight Gross Maximum	25.2	lb

PALLET STACKING

Property	Number
Max Pallet Stacking Truck	1
Max Pallet Stacking Warehouse	1

LOT CODE

Property	Min	UoM
Shelf Life on Delivery Days	60	day(s)

ADDITIONAL STORAGE / DELIVERY CONDITIONS:

Additional Storage / Delivery Conditions

Codes on primary packaging must match codes on cases

Example: BEST IF USED BY NOV1318CL3

MMMDYYPPB

Format 039 (internal system number)

Dates are expressed as a best if used by date and represent the end of shelf life.

- MMM is the month; it must be the first three letters of a month.
- DD is the day, represented as 2 digit number from 01 - 31.
- YY is the last two digits of the year, represented as a number between 00 and 99.
- PP represents plant locations as 2 alpha characters (refer to Plant Identification List).
- B (batch number or line number not hour code) is a 1 alphanumeric character between 0 and 9 and A through Z, excluding O or I. Do not use the letter O or I.

ON-PACK NUTRITION:

Nutrient	Per 100 g	1/3 Cup 30.17 g	Dietary guidelines (RDA) 30.17 g
Calories	510 kcal	150 kcal	
Total Fat	28 g	8 g	10%
Saturated Fat	14 g	4 g	20%
Trans Fat	0 g	0 g	
Polyunsaturated Fat	3 g	1 g	
Monounsaturated Fat	11 g	3.5 g	
Cholesterol	5 mg	0 mg	0%
Sodium	1540 mg	470 mg	20%
Total Carbohydrate	57 g	17 g	6%
Dietary Fiber	0 g	0 g	0%
Total Sugars	9 g	3 g	
Includes Added Sugars	5 g	2 g	4%
Protein	4 g	1 g	

Vitamin D	0 mcg	0 mcg	0%
Calcium	110 mg	30 mg	2%
Iron	0.4 mg	0 mg	0%
Potassium	530 mg	160 mg	4%

ALLERGEN:

Property	Value
Cereals cont. Gluten and Prod. thereof	FREE FROM
Egg and products thereof	FREE FROM
Fish and products thereof	FREE FROM
Milk and thereof (including lactose)	CONTAINS
Peanuts and products thereof	FREE FROM
Sesame Seeds and prods.	FREE FROM
Crustaceans and products thereof	FREE FROM
Molluscs and products thereof	FREE FROM
Soybeans and products thereof	FREE FROM
Sulphite	FREE FROM
Nuts and products thereof	FREE FROM
Treenuts	FREE FROM

100g NUTRITIONAL:

Property	Typical	UoM
Energy kJ	2128.9829	kJ
Energy kcal	506.55064	kcal
Calories from SAFA	123.02736	kcal
Calories from Others FAT	128.87831	kcal
Calories from Sugar	36.263528	kcal
Protein	4.13114	g
Carbohydrate	56.572376	g
Carbohydrate including fibre	56.721177	g
Carbohydrate of which Sugars	9.065882	g
Carbohydrate of which Lactose	0.7875	g
Carbohydrate of which Glucose	0.12235	g
Fat	28.008644	g
Fat of which SAFA	13.669707	g
Unsaturated Fat	14.319812	Gram
Fat of which MUFA	10.993415	g
Fat of which PUFA	2.883353	g
Fat of which Linoleic (Omega 6)	2.02813	g
Fat of which a-Linolenic (Om. 3)	0.11737	g
Fat of which Trans	0.085864	g
Fat of which Dairy	0.4848	g
Fat of which SAFA + Trans	13.781071	g

Cholesterol	5.73149	mg
Fibre Dietary	0.486291	g
Calcium	108.96703	mg
Iron	0.398613	mg
Magnesium	1.755	mg
Phosphorus	0.97955	mg
Potassium	529.67796	mg
Sodium	1.543372	g
Sodium mg	1543.3715	mg
Vitamin A	7.79	µg
Vitamin A IU	25.964	IU
Vitamin A RE	7.79	RE
Vitamin C	0.340158	mg
Vitamin D	0.024	µg
Vitamin D IU	0.97	IU
Vitamin E	2.7093	mg
Vitamin E IU	2.709	IU
Water	4.638548	g
Ash	5.291635	g
Salt as NaCl	3.858431	g
Fructose	0.12235	Gram
Maltose	0.12235	Gram
Maltotriose	0.36705	Gram
Sucrose	3.996	Gram
Milk Solids Non Fat	1.645	Gram