

Finished Goods Specifications

US – Dairy-Free Cheddar Cheese Sauce FS



Product Type	Description	Company Code	UPC Code	SCC Code
Food Service	Dairy-Free Cheddar Cheese Sauce FS	3DFU51-156011	8 71459 00695 6	30 8 71459 00695 7

Standards

This product is:

- Compliant to all applicable provisions of the Canadian Food and Drugs Act in addition to the US Federal Food, Drug and Cosmetic Act
- Manufactured, processed and packed under strict sanitary conditions in accordance with GMP and HACCP quality assurance standards
- Produced according to all relevant specifications within this document, including but not limited to specified ranges and maximum limits

GMO Status

- Made from non-genetically engineered ingredients

Country of Origin

- Product of Canada

Packaging Details

Bag Net Weight	Bags Per Case	Unit Net Weight
2.2 lb (1 kg)	6	13.23 lb (6 kg)

Unit Gross Weight	Unit Dimensions
14.33 lb (6.5 kg)	12.320 x 9.879 x 4.641 in (31.29 x 25.10 x 11.79 cm)

Primary Packaging	
Description	Clear Plastic Bag
Material	Biaxially oriented nylon layer with a clear LLDPE sealant; designated for boil-in-bag applications

Secondary Packaging	
Description	Master Case
Material	Corrugate Box Carton

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Ingredients

DAIYA OAT CREAM™ BLEND (WATER, GLUTEN-FREE OAT FLOUR, PEA PROTEIN), EXPELLER PRESSED SAFFLOWER OIL, MODIFIED POTATO STARCH, COCONUT OIL, CANE SUGAR, LESS THAN 2 PERCENT OF: SALT, GLUCONO DELTA-LACTONE, CALCIUM PHOSPHATE, SODIUM ALGINATE, ONION POWDER, GARLIC POWDER, LACTIC ACID, YEAST EXTRACT, BETA CAROTENE (FOR COLOR), PAPRIKA OLEORESIN (FOR COLOR), NATURAL FLAVORS.

Exact breakdown of ingredients not available; considered confidential and proprietary information.

Nutritional Information

Nutrition Facts	
About 16 servings per container	
Serving size	1/4 cup (64g)
Amount per serving	
Calories	100
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 90mg	6%
Iron 0.1mg	0%
Potassium 10mg	0%
*The % Daily Value 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.	

Handling and Storage Conditions

- Keep refrigerated (34–39°F)
- Store in airtight container
- Use within 14 days after opening
- Do not freeze

Heating Instructions

- Heat unopened bag to 165–185°F
- Avoid heating the product above 185°F to prevent texture breakdown or thinning
- Maintain sauce at a serving temperature of 165–185°F for up to 8 hours to ensure food safety

Boil-in-Bag

- Bring water to boil
- Place unopened bag in boiling water
- Boil for 20–30 minutes until the sauce temperature reaches serving temperature
- Mix sauce with spatula to ensure smooth texture

Holding Unit

- Set holding unit temperature at 185°F
- Open pouch with scissors and squeeze contents into the holding unit bowl
- Heat for 2 hours prior to serving
- Mix sauce with spatula after the first hour to ensure even heating

Stovetop

- Open bag with scissors and squeeze contents into saucepan or skillet
- Heat slowly over low to medium-low heat, stirring frequently with spatula until serving temperature and desired consistency is reached

CAUTION: Sauce and bag will be hot. Always use proper tools (e.g. tongs) to safely handle hot bags and avoid burn injury. DO NOT MICROWAVE.

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Specifications

Microbiological Information	
Microorganism Type	Quantity (CFU/g)
Standard Plate Count	< 10,000
Total Coliforms	< 100
Yeast & Mold	< 100

Note: the microbiological analysis above is carried out using the sampling and testing methods of the AOAC

Allergen Information	
Allergen Type	Quantity (ppm)
Gluten	< 5.0
Milk (Total)	< 2.5
Peanut	< 2.5

Note: the quantitative allergen analysis described above is based on ELISA technology

Sensory Information	
Appearance	Glossy/shiny; light orange
Flavor	Resembles processed cheese; buttery/dairy/milky; salty; tangy; umami
Texture (warm)	Uniform (no clumps); smooth; creamy; pourable

Date and Lot Code Format:

Position	Character	Significance
1 st –9 th	Alphanumeric	Best Before Date (DD MMM YYYY)
10 th –12 nd	Numeric	Production Line #
13 th –16 th	Numeric	Production Time Stamp

Example

09 AUG 2023 210 16:30

This product is best to use before August 9, 2023; it was packed on February 10, 2023 at 4:30 pm on line 210.

Certifications

This product is eligible for the following:

- **Certified Plant Based**
Certified by the Plant Based Food Association
- **Gluten Free Certified**
Certified by the Gluten Intolerance Group
- **Halal**
Certified by the Islamic Food and Nutrition Council of Canada
- **Kosher Pareve**
Certified by the Orthodox Union
- **Non-GMO Project Verified**
Certified by the Non-GMO Project

Vegan Statement

- Suitable for Vegans
- This product, including all ingredients and processing inputs, does not contain animal and/or animal by-products

SDS Exemption

- This product is considered as food and is not associated with any of the health and physical hazards cited in the *Occupational Safety and Health Administration (OSHA) Hazard Communication Standard (29 CFR 1910.1200)*
- Consequently, a Safety Data Sheet (SDS) is deemed neither required nor necessary