

Sour Cream - Natural - Regular (5 lb)

INGREDIENTS

Cultured Pasteurized Grade A Cream, Nonfat Milk Solids, Enzyme

MICROBIOLOGICAL STANDARDS

Coliform <10/g Yeast & Mold <50/g

CHEMICAL STANDARDS

Туре	<u>Target</u>	<u>Range</u>
Fat	18.0%	18.0-18.5%
pH Range	4.3	4.0-4.6
Total Solids	26.9%	25.4-28.4%

STORAGE REQUIREMENTS / CODE LIFE

Store At:	34 - 40°F
Code Life:	62 days from Day of Production

REQUIRED LABELING - GENERAL

These elements are required to be printed at least once, anywhere on the cup, label or lid: Grade A Keep Refrigerated Plant # in sell by date: W=36-9865, N=36-1731 May Be Sold Until Date Stamped on Package **REQUIRED LABELING - SPECIFIC TO PRODUCT**

These elements are required to be printed with the wording, placement, and type size indicated: Allergens: Milk Gluten Free

Nutrition Facts

About 76 servings per container

2 tbsp (30g)

Amount per serving

Serving size

60

%	Daily Value*
Total Fat 5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 15mg	1%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0mg	0%
Potassium 0mg	0%
Vitamin A 60mcg	6%

OPTIONAL LABELING

These elements are optional and may print anywhere on cup, label or lid: Dairy Real Seal Orthodox Union Kosher Symbol

Quality Attributes

Flavor: Clean, mild dairy with no off notes Texture: Smooth, creamy mouthfeel Firm texture (holds to spoon) Note: Fat free has thinner body Appearance: Smooth, shiny surface Packaging: Correct, legible code date; Clean Cup; No leaker Seal Peels in one piece