



# PRODUCT SPECIFICATION

## ALFREDO SAUCE MIX

Item #14301

*This product is food-grade, and all shipments conform to the Federal Food and Cosmetic Act of June 25, 1938, as amended.*

### PRODUCT DESCRIPTION

Alfredo Sauce Mix is a free-flowing powdered product that when added to water and heated, it has a creamy texture and a hint of garlic typical of alfredo.

### INGREDIENTS\*

Modified Corn Starch, Shortening Powder (Palm Oil, Corn Syrup Solids, Sodium Caseinate), Wheat Flour, Salt, Buttermilk Solids, Sweet Cream Powder, Sugar, Hydrolyzed Corn Protein, Garlic Powder, Skim Milk, Autolyzed Yeast Extract, Soybean Oil, Xanthan Gum, Titanium Dioxide, Disodium Inosinate, Disodium Guanylate, Natural Flavor, Sodium Caseinate, Onion Powder.

### ALLERGENS

Milk, Wheat, Sesame

### APPLICATION

To make one gallon of alfredo: In a large pot bring 3 quarts of water to a boil. Add one bag (16 oz.) of Alfredo Sauce Mix to 1 quart of cool water. Whip to form a slurry. Add slurry to 3 quarts boiling water. Simmer until thick and smooth. Optional: Add butter, parmesan cheese or fresh garlic to taste!

### ANALYTICAL STANDARDS

Water activity: <0.84

### MICROBIAL LIMITS

APC: <50,000 cfu/g  
E. coli: <10 cfu/g  
Salmonella: Negative  
Listeria: Negative

### OTHER

BE Status: Bioengineered Food

### STORAGE & SHELF LIFE

Store sealed containers in a cool, dry area to preserve natural flavor. The shelf life is 12 months providing products are held in the proper storage conditions.

### PACKAGING

10/16 oz. plastic bags

Nutrition Facts	
Serving size	(11g)
Amount per serving	
<b>Calories</b>	<b>50</b>
% Daily Value*	
<b>Total Fat</b> 2.5g	<b>3%</b>
Saturated Fat 1.5g	<b>8%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 350mg	<b>15%</b>
<b>Total Carbohydrate</b> 6g	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 1g	
Vitamin D 0mcg	<b>0%</b>
Calcium 9mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 26mg	<b>0%</b>

\*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.

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### PALLET CONFIGURATION

16 oz.

80 cases/pallet

Total Weight: 800 lb.

### QUALITY ASSURANCE

Karlsburger Foods is USDA Inspected, Certified Organic, Certified Halal, FDA Registered and operates under a continuous HACCP plan. Karlsburger Foods tests all finished products for Listeria, Salmonella, aerobic plate count (APC), E. coli, and water activity.

### LOT CODE EXPLANATION

CODE DATE: 2030501

2 = Year of manufacture (2022)

03 = Month product was packed (01 = January; 02 = February; 03 = March)

05 = Day of month product was packed

01 = Batch number

### 100 GRAM NUTRITIONALS

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	11.00	100.00	Vitamin B3 - Niacin Equiv (mg)	0.05	0.46
Basic Components			Vitamin B6 (mg)	0.01	0.05
Calories (kcal)	49.10	446.40	Vitamin B12 (mcg)	0.02	0.18
Calories from SatFat (kcal)	11.96	108.68	Vitamin C (mg)	0.05	0.42
Protein (g)	0.68	6.15	Vitamin D - IU (IU)	1.02	9.30
Carbohydrates (g)	6.00	54.55	Vitamin D - mcg (mcg)	0.03	0.23
Dietary Fiber (US 2016) (g)	0.06	0.50	Vitamin E - Alpha-Toco (mg)	0.01	0.08
Total Sugars (g)	0.70	6.37	Folic Acid (mcg)	0	0
Added Sugar (g)	0.34	3.12	Folate, DFE (mcg DFE)	0.35	3.14
Fat (g)	2.48	22.51	Pantothenic Acid (mg)	0.02	0.17
Saturated Fat (g)	1.33	12.08	Minerals		
Mono Fat (g)	0.71	6.46	Calcium (mg)	9.04	82.17
Poly Fat (g)	0.22	1.96	Fluoride (mg)	0	0
Trans Fatty Acid (g)	0.02	0.14	Iodine (mcg)	1.26	11.45
Cholesterol (mg)	2.13	19.37	Iron (mg)	0.08	0.70
Water (g)	0.48	4.33	Magnesium (mg)	0.76	6.95
Ash (g)	0.70	6.39	Manganese (mg)	0.00	0.02
Vitamins			Phosphorus (mg)	5.87	53.40
Vitamin A - IU (IU)	47.57	432.44	Potassium (mg)	25.93	235.73
Vitamin A - RAE (mcg)	14.26	129.65	Selenium (mcg)	0.16	1.42
Vitamin B1 - Thiamin (mg)	0.00	0.04	Sodium (mg)	354.35	3221.33
Vitamin B2 - Riboflavin (mg)	0.01	0.09	Zinc (mg)	0.03	0.25

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The food allergens listed below may produce life-threatening reactions in sensitive individuals.

ALLERGEN <sup>1</sup>	YES	NO
Soybeans or soybean products		X
Wheat or wheat products	X	
Milk	X	
Eggs or egg products		X
Peanuts or peanut products		X
Fish and fish products (cod, haddock, salmon)	---- If yes, specify type(s):	X
Crustacean shellfish and their products (shrimp, crab, lobster)	---- If yes, specify type(s):	X
Tree nuts (almond, Brazil nuts, cashew, chestnut, hazelnut (filbert), macadamia nut, pecan, pine nuts (pinyon, pinon) pistachio, walnut)	---- If yes, specify type(s):	X
Sesame	X	
Sulfites <sup>2</sup>	---- If yes, specify amount:	X

<sup>1</sup>All products produced by Karlsburger Foods are made on equipment that produces products that contain soybeans, wheat, milk, eggs, peanuts, fish, crustacean shellfish, tree nuts, and sesame. Karlsburger Foods has implemented means to avoid cross contamination with all allergens.

<sup>2</sup>The Food and Drug Administration Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) does not regulate sulfites as allergens. However, sulfites are considered a sensitizing chemical in the USA and must be labeled pursuant to 21 CFR 101.100(a)(4) when present at >10 ppm.

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