


## 1.0 General Information

<b>Product Code</b>	21039090	
<b>Product Name</b>	Cheese Sauce	
<b>Product Description</b>	Creamy Texture, white in colour,	
<b>Ingredients List (Typical Composition)</b>	Water, Soyabean Oil, Sugar, Liquid Glucose, Cheese powder, Salt, Milk Powder, Thickeners (INS 1422, 1450 & INS415), Acidity Regulators (INS 260 & INS 330), Preservatives (INS202 & INS211), Yeast Powder Extract, Antioxidant (INS 385), Natural Identical Flavoring Substances.	
<b>Country of Origin</b>	India	

## 2.0 Organoleptic Properties

Description	Specification Range	Test Method
Appearance/Color	White in Colour	Visual Inspection
Texture/Body	Homogeneous	Visual Inspection
Odor/Aroma	Characteristic	Sensory
Taste	Characteristic	Sensory

## 3.0 Physical and Chemical Properties

Description	Specification Range	Test Method
pH	3.8 ± 0.3	FSSAI Manuals Method
Acidity as Acetic Acid	1.1 ± 0.2	FSSAI Manuals Method
Brix °C	0.8 ± 1	FSSAI Manuals Method
Salt	1.2 ± 1	FSSAI Manuals Method

## 4.0 Microbiology Properties

Description	Specification Range	Test Method
Total Plate Count	≤ 10,000 cfu/g	IS 5402: 2012 RA 2018
Yeast and Mold	≤ 100 cfu/g	IS 5403: 1999 RA 2018
E. Coli	Absent/g	IS 1887 (Part-1): 1976
Salmonella	Absent/25g	IS 1887 (Part-3): 1999
Listeria Monocytogenes	Absent/25g	IS 14988 (Part-2): 2002

## 5.0 Product Nutritional Information – Typical Values per 100g

Energy	Protein	Carbohydrates	Total Sugars	Total Fats	Trans Fats	Fiber	Sodium
(kcal)	(g)	(g)	(g)	(g)	(g)	(g)	(mg)
355	0.64	10.17	5.65	34.7	0.07	0.39	23.20