PACKAGING CONFIGURATION:

- 4/80 oz bans per case
- Case Dimension: 15.75” D X 11.25” W X 6.44” H
- Net Wt.: 20 lbs
- Gross Wt.: 22 lbs
- Case Cube: 0.66
- Cases Per Pallet: 100 (10 Cases/Tier X 10 Tiers/Pallet)
- Case Bar Code: 0-00-36144-05038-0

SHELF LIFE AND STORAGE:

- Product is aseptically processed and packaged and as sold, it is commercially sterile. Sauce is ready to serve right out of package.
- Store in a cool, dry place at ambient temperatures
- Shelf life of unopened product is 15 months from Date of Manufacture
- Bags should be preheated in the dispensers. Bag will reach serving temp, 140F in 4-6 hours. Once heated, bags should be opened, valved and have excess air removed before placing in the dispense position in the dispenser. Bags should be dated and used within 7 days of heating. Dispenser must remain plugged in for food safety.

EXAMPLE PRODUCTION CODE:

INBST121699 1654
- INB: Production Line
- ST: Formula Code
- 12: Month of Production
- 16: Day of the Month Produced
- 99: Year of Production
- 1654: Time of Product (Military Time)

Best By date is 15 months from Date of Manufacture

INB: Production Line
ST: Formula Code
12: Month of Production
16: Day of the Month Produced
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Best By date is 15 months from Date of Manufacture

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