

Product Name:	La Choy Sweet & Sour Sauce	Product Code:	4430012690 (4430012691)
Issue Date:	February 15, 2022	Net Weight:	1 gal. (3.78L)
Replace Date:	August 15, 2022	Brand:	La Choy

Product Description – Sweet & Sour Sauce

Nutritional Information - Per 100g

Nutrient	Per 100g
Calories, kcal	175.28
Total Fat, g	0.33
Saturated Fat, g	0.05
Trans Fat, g	0.00
Cholesterol, mg	0.55
Sodium, mg	372.13
Total Carbohydrate, g	42.26
Dietary Fiber, g	0.18
Sugars, g	37.48
Added Sugars, g	37.18
Protein, g	0.16
Vitamin D, mcg	0.00
Calcium, mg	2.59
Iron, mg	0.10
Potassium, mg	2.08

Ingredient Ranges (%)

Ingredient	%
Water	40 – 50%
Sugar	30 – 40%
Distilled Vinegar	5 – 10%
Modified Corn Starch	2 – 5%
Salt	<2%
Dehydrated Red and Green Bell Peppers	<2%
Corn Syrup Solids	<2%
Oleoresin Paprika (Coloring)	<2%
Pineapple Juice Solids	<2%

Ingredient Statement

INGREDIENTS: WATER, SUGAR, DISTILLED VINEGAR, MODIFIED CORN STARCH, LESS THAN 2% OF: SALT, DEHYDRATED RED AND GREEN BELL PEPPERS, CORN SYRUP SOLIDS, OLEORESIN PAPRIKA, PINEAPPLE JUICE SOLIDS.





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Country of Origin

This product is manufactured at a facility in Canada. The manufacturing site for this product is:

570 Cure-Boivin Blvd. Boisbriand, Quebec Canada J7G 2A7

This facility is under the jurisdiction of the Canadian Food Inspection Agency (CFIA), and is in full compliance with requirements for Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP) and other pertinent food laws and regulations.

All correspondence regarding this product should be directed to the address below.

Conagra Brands P.O. Box 3534 Chicago, IL 60654

Chemical & Physical Characteristics

pH:	3.3 Maximum
Brix, %:	39 – 47
Color:	Typical
Appearance:	Typical
Flavor:	Typical

Microbiological Standards

Aerobic Plate Count:	< 100 CFU/g
Coliforms:	< 10 CFU/g
Salmonella:	Negative / 375g

This product is shelf-stable under normal storage conditions. Microbiological control is established and maintained through thermal processing and low water activity. This product is produced under a Food Safety Plan that is compliant with FSMA requirements. The Food Safety Plan programs are designed to manage microbiological risks and include supportive Prerequisite Programs, Operational Prerequisite Programs, and validated CCPs. Good manufacturing/hygienic practices (GMPs and GHPs), hygienic zoning principles, supply chain controls, sanitation controls, and a robust environmental monitoring program are strictly adhered to during manufacturing. Therefore, the above microbiological parameters can be expected.

Storage

Store in a cool, dry place. Refrigerate after opening.

Shelf Life

720 days from date of manufacture.

Kosher/Halal Information





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Lot Code Interpretation

LACHOY RETAIL PRODUCTS: LOT CODE AND CODE DATE FORMATS



11:23 Millitary Time Stamp

BEST By Jan 1 2018

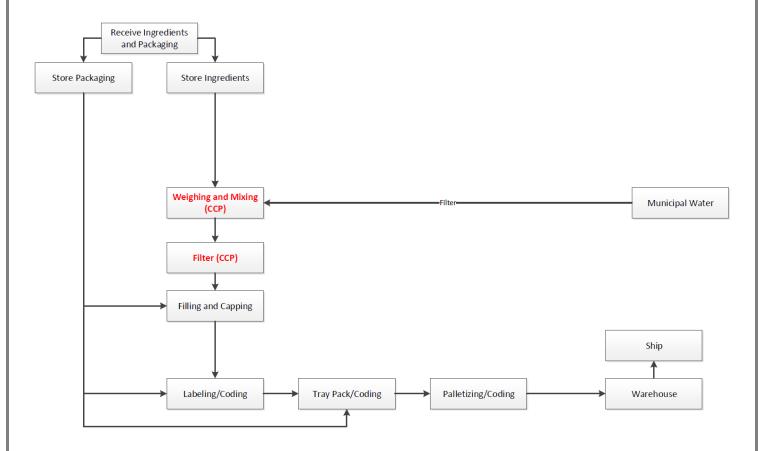
Format	Example
Two-line format	5011700110 11:23
	BEST By Jan012018

Boisbriand facility has the plant number: 5011



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Processing Flow Chart





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Label



Note:

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Kevin Rosenthal Research & Development International – Global Markets

If you have questions, please contact kevin.rosenthal@conagra.com