1996 I

2040 I

1240F

1830F

1/38 lb.

2/22 lb.

48/4 oz.

8/30 oz.

38 lb.

44 lb.

12.0 lb.

15 lb.

40.25 lb.

45.46 lb.

13.2 lb.

15.58 lb.



Product:	Basil Pesto						
Item#	220BP, 920R, 1982F, 1801F, 1780F, 1981I, 1996I, 2040I,				40I,		
	1240F, 1830F						
Description:	A green basil sauce made from carefully selected ingredients which are						
	blended and frozen to preserve the fresh natural character and flavor.						
	This product is processed in the United States.					NLutrit	ion Egata
Ingredients:	Basil, Canola Oil, Water, Parmesan Cheese (Pasteurized part-skim					Nutrition Facts	
	cows' milk, cheese culture, salt, enzymes), Dehydrated Garlic, Salt.					Serving size	1/4 cup (57g)
Allergens:	Contains Milk		• /	<u> </u>		Amount per ser	ving
Preparation Guidelines:	KEEP FROZEN AT 0°F OR BELOW. For best results, thaw in					Calories	400
	refrigerator at 40°F or below. Once thawed, PERISHABLE - KEEP					Calones	
	REFRIGERATED. If desired, heat gently. Do not boil.					% Daily Value*	
Typical	рН	5.3 - 5.6	Consistency			Total Fat 19g	24%
Properties:	Moisture	55% - 61%		t: 1.5% - 2. 25%		Saturated Fat 3	g 15%
Microbiological Guidelines	TARGET MAXIMUM TEST METHOD					Trans Fat 0g	
						Cholesterol 15mg 5%	
	$\begin{array}{cccccccccccccccccccccccccccccccccccc$					Sodium 380mg 17 %	
					Total Carbohydrate 2g 1%		
					Dietary Fiber 0g 0%		
					Total Sugars 0g		
	TOTAL					Includes 0g Added Sugars 0%	
Notes:	This product does not contain any heavy metals, MSG, coloring,					Protein 4g	
	sulfites, Trans Fatty Acids or gluten. This product is Halal certified.					V(1	
	This product does not have Kosher or Organic Status. Basil Pesto is					Vitamin D 0mcg 0%	
	composed of materials generally recognized as safe (GRAS). No					Calcium 131mg 10%	
	MSDS is required. This product contains cheese that is manufactured					Iron 1mg 6%	
	using microbial rennet (non-animal sourced).					Potassium 70mg 2%	
Storage and Shelf life:	Keep frozen at or below 0°F for up to one year. If thawed, keep					*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. Calories per gram:	
	refrigerated at or below 40°F for up to ten days. Thawed product is						
	perishable. Do not store at ambient temperatures.						
Coding:	For 12/7 oz. cases: Each cup is coded with Best By Date: (MM/DD/YY). Each case					Fat 9 • Ca	rbohydrate 4 • Protein 4
	is coded with the manufacturing date: (MM/DD/YY) and Best By Date:						
	(MM/DD/YY). For 3/30oz., 6/30 oz., 2/60 oz., 4/9.5 lb. cases: Each cup and each case is coded with the manufacturing date (MM/DD/YY) and Best By Date:						
	(MM/DD/YY). For 38 lb. pails: Pails are labeled on the side with the manufacturing						
	date (MM/DD/YY) and Best By Date: (MM/DD/YY) printed on the bottom center of						
	the label. For 2/22 lb. cases: Each bag is coded on the upper flap of the plastic bag						
	with: BB: MMDDYY. Each case is printed with the manufacturing date						
	(MM/DD/YY) and Best By Date: (MM/DD/YY). For 48/4 oz. and 8/30 oz. Pouches:						
	Each pouch is coded with the year of manufacture and the Julian date (Yxxx). Each case is printed with the manufacturing date (MM/DD/YY) and Best By Date: (MM/DD/YY).						
	princed with the manufacturing date (why/DD/11) and Dest Dy Date. (why/DD/11).						
	NOTE: Best By	v Date: one veai	from date of m	anufacture.			
Packaging		, ,			L		
Product Code	Pack	Net Weight	Gross Weight	Cube	Dim	ensions	Tie x High Pallet
220 BP	18/7 oz.	7.87 lb.	9.77 lb.	0.44		9 ½ x 5 ⁷ / ₈	13 x 7 = 91
920 R	12/7 oz.	5.25 lb.	6.4 lb.	0.30		$9^{3}/_{4} \times 5^{5}/_{8}$	20 x 7 = 140
1982 F	6/30 oz.	11.25 lb.	12.83 lb.	0.44	$14 \times 9 \frac{1}{2} \times 5^{\frac{7}{8}}$		13 x 7 = 91
1801 F	3/30 oz.	5.63 lb.	6.27 lb.	0.23	14 x 5 x 5 ³ / ₄		24 x 6 = 144
1780 F	2/60 oz.	7.50 lb.	8.37 lb.	0.32	13 ½ x 7 ¾ x 5 ½ 17 x 17 x 8 ³ / ₈		$15 \times 7 = 105$
1981 I	4/9.5 lb.	38 lb.	41.5 lb.	1.40		1 / X 8 ³ / ₈	6 x 6 = 36

N/A

1.085

0.41

0.44

12-3/8" D. 14-11/16"H

20 ¼ x 14 ¼ x 6 ½

19 x11 ½ x 3 ¼

 $14 \times 9 \frac{1}{2} \times 5^{\frac{7}{8}}$

 $12 \times 3 = 36$

5 x 7 = 35

8 x 10 = 80

13 x 7 = 91

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