



Product Specifications  
NCS SEQUOIA

Product Number:  
210000736800

Effective Date: 2019-02-28  
Last Modified On: 2019-03-04

**Description**

NCS Sequoia® provides a slightly acidic, salty, cheddar cheese flavor with a blue cheese note to accentuate the overall cheese profile. It is a yellow-orange free-flowing powder (a few lumps are permissible) with colors derived from natural sources. This product is an excellent flavoring for snack foods, pastry products, baked items and sauces. It is also well suited for use in frozen, refrigerated, canned and dry packaged items.

**Ingredients**

WHEY (FROM MILK), CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), GRANULAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), WHEY PROTEIN CONCENTRATE, SUNFLOWER OIL, LACTOSE, MALTODEXTRIN, SALT, BUTTERMILK SOLIDS, SODIUM PHOSPHATE, BLUE CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), CONTAINS LESS THAN 2% OF CITRIC ACID, LACTIC ACID, PAPRIKA OLEORESIN (COLOR), ANNATTO (COLOR).

**Allergens**

CONTAINS:  
MILK.

**Testing Data**

Analytical Test Results

| Analytical Test | Target | Min  | Max  | UOM |
|-----------------|--------|------|------|-----|
| Moisture, %     |        |      | 3.50 | %   |
| pH              | 6.2    | 6.0  | 6.4  |     |
| Salt, %         | 6.8    | 6.3  | 7.3  | %   |
| Fat, total, %   |        | 21.4 |      | %   |

Physical Characteristics

| Physical Evaluation | Description                            |
|---------------------|--|
| Appearance          | Free flowing powder with no hard lumps |
| Flavor              | Slightly acidic, salty, cheddar        |
| Color               | Orange                                 |

Microbiological Tests

| Test                  | Max | Reporting Units |
|-----------------------|-----|-----------------|
| Mold                  | 100 | /g              |
| Yeast                 | 100 | /g              |
| Staphylococcus aureus | 0   | /g              |
| Salmonella            | 0   | /2*375g         |

**Packaging Information**

|                           |                        |
|---------------------------|------------------------|
| <b>Packaging Type</b>     | Bag                    |
| <b>Packaging Features</b> |                        |
| <b>Easy Opening</b>       | Not Available          |
| <b>Package Integrity</b>  | Heat Sealed Film/Pouch |
| <b>Reclosability</b>      | Not Available          |
| <b>Net Weight</b>         | 50 lb                  |



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#### Shipping and Storage Conditions

**Shelf Life** 360 days  
**Shipping Requirements** Ambient  
**Storage Requirements** Ambient

#### Product Handling Instructions

Storage Instructions  
STORE BELOW 80F ALSO RECOMMENDED FOR SHIPPING

#### Ingredient Composition

*Detailed formulations are considered proprietary and confidential. However, the approximate percentage information is as follows:*

| Percentage % | Ingredient Name                                       |
|--------------|---|
| 20 - 50      | WHEY (FROM MILK)                                      |
| 5 - 20       | CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES)  |
| 5 - 20       | GRANULAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES) |
| 5 - 20       | WHEY PROTEIN CONCENTRATE                              |
| 5 - 20       | SUNFLOWER OIL   |
| 5 - 20       | LACTOSE   |
| 5 - 20       | MALTODEXTRIN  |
| 2 - 5        | SALT  |
| 2 - 5        | BUTTERMILK SOLIDS                                     |
| 2 - 5        | SODIUM PHOSPHATE                                      |
| 2 - 5        | BLUE CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES)     |
| < 2          | CITRIC ACID   |
| < 2          | LACTIC ACID   |
| < 2          | PAPRIKA OLEORESIN (COLOR)                             |
| < 2          | ANNATTO (COLOR)                                       |

*These ingredients are approved for use in food products in accordance with local regulations.*



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### Nutrition Information

#### 100g Information:

| Nutrient              | UOM  | Per 100 grams |
|-----------------------|------|---------------|
| Calories              | kcal | 471.921       |
| Calories from Fat     | kcal | {No Data}     |
| Protein               | g    | 20.256        |
| Carbohydrates         | g    | 37.344        |
| Carbohydrates: Others | g    | {No Data}     |
| Dietary Fiber         | g    | 0.037         |
| Insoluble Fiber       | g    | {No Data}     |
| Total Sugar           | g    | 28.711        |
| Added Sugars          | g    | 0.202         |
| Total Fat             | g    | 27.277        |
| Saturated Fat         | g    | 12.009        |
| Monounsaturated Fat   | g    | {No Data}     |
| Polyunsaturated Fat   | g    | {No Data}     |
| Trans Fatty Acid      | g    | 0.567         |
| Cholesterol           | mg   | 78.941        |
| Moisture              | g    | 3.500         |
| Ash                   | g    | 11.623        |
| Other Proximates      | g    | 0.000         |
| Vitamin C             | mg   | {No Data}     |
| Vitamin D - mcg       | mcg  | 0.958         |
| Calcium               | mg   | 580.109       |
| Iron                  | mg   | 1.010         |
| Phosphorus            | mg   | {No Data}     |
| Potassium             | mg   | 892.718       |
| Sodium                | mg   | 3094.440      |

### Countries of Origin

Countries of Origin (Where Manufactured): United States of America

PLEASE NOTE: This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specification may be superseded by a later issue. Please consult your sales representative to confirm you have the correct specification. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESSED OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.