



October 9, 2023

Dear Sir or Madam:

Gehl Foods manufactures food products that are commercially sterile as defined by 21CFR§113.3(e). In accordance with 21CFR§113, Gehl Foods operates under recommendation of a thermal process authority and low acid canned food filed process with the US Food and Drug Administration. As such, **unopened product may be held at ambient temperatures and is ready to serve without heating or cooling.**

The temperature recommendations given with our products are guidelines based on the FDA Food Code of 2013. Please note that each state and/or country adopts certain sections of the FDA Food Code and to maintain food safety after opening, Gehl Foods' products must be safely handled and held hot or cold in accordance with the local food code of the food service establishment.

Gehl Foods has completed some dispenser and product testing in a Dispenser with the Gehl's Cheese Sauce and Chili Sauce. Based on the tests conducted, we are recommending the following to achieve a minimum serving temperature of 140°F.

Set the machine temperature to 140°F on the dispenser. The dispenser must remain on and heating anytime there is product in the unit. Gehl Foods recommends the machine remains on at all times to reduce the preheating time of the machine and the product. Once the machine has reached 140°F, as displayed in the unit, the unopened bags can be loaded in the unit to preheat. **Preheating bags of ambient Cheese and/or Chili Sauce will require:**

Hot Top Dispenser

- **Approximately 6-7 hours for the product to reach 140°F**

2.0 Dispenser

- **Approximately 90 minutes for the product to reach 140°F**

Once the product has achieved 140°F the bag can be punctured, the hose can be attached and you may begin serving.

It is important to remember that Gehl Food's product is no longer "commercially sterile" once the package has been punctured, thus it must be held at or above 140°F in the dispenser at all times.

Gehl Foods does not recommend transferring open heated bags to the refrigerator for storage. If the product is opened and refrigerated, the FDA Food Code recommends heating it to a minimum of 165°F within two hours before serving. This can be achieved using a hot water bath (165°F - 195°F or higher) or a steam table; **you are not able to microwave Gehl's cheese or chili sauce Bags and Fitments.**

Regards,

Food Safety & Quality Team
Gehl Foods, LLC