



Chef-mate

Chef-mate Basic Cheddar Cheese Sauce 6 x 106 ounces

A great value. A smooth and creamy cheese sauce, that provides consistent flavor, texture and appearance, while adding value and appeal for a low food cost.

Great flavor meets great value. A smooth, creamy sauce with real cheese and reliably consistent flavor, texture and appearance. Added flavor and plate appeal, with the economy you're looking for.

Requires virtually no labor – simply heat and serve.

Crafted with the finest ingredients, our products deliver the superior quality that allows them to hold for up to 8 hours.

Our cooked before canning process allows us to use a high percentage of cheese with no scorching.

0 g Trans Fat per serving.

Made with real cheddar cheese with no artificial flavors.

Nestlé Code: 11000364

Nestlé Case Code: 10050000050489

NUTRITIONAL VALUE

Ingredients

Allergens

MILK

WATER, SOYBEAN OIL, AGED CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), MODIFIED CORNSTARCH, MALTODEXTRIN, 2% OR LESS OF CORNSTARCH, SALT, VINEGAR, NATURAL FLAVORING, SODIUM PHOSPHATE, DATEM, MONO- AND DIGLYCERIDES, TORULA YEAST, YELLOW 6, YEAST EXTRACT, YELLOW 5. CONTAINS: MILK INGREDIENTS.

Nutritional Fact

	Per 1/4 cup (62 g)	Daily Value (%)	Per 100 g
Calories	80 calories		124 calories
Calories from Fat	45 calories		72.9 calories
Total Fat	5 g	8	8.1 g
Saturated Fat	1.5 g	8	2.3 g
Trans Fat	0 g		0.1 g
Cholesterol	< 5 mg	1	5 mg
Sodium	390 mg	16	620 mg
Carbohydrate	7 g	2	11.3 g
Dietary Fiber	0 g	0	0 g
Sugars	0 g		0.1 g
Protein	< 1 g		1.1 g
Vitamin A		0	20 IU
Vitamin C		0	0 mg
Calcium		2	33 mg
Iron		0	0 mg
Potassium			0 mg
Polyunsaturated Fat	2.5 g		3.9 g
Monounsaturated Fat	1.0 g		1.7 g

% daily values are based on a 2,000 calorie diet

PREPARATION & STORAGE

Preparation

READY TO EAT - REFRIGERATE AFTER OPENING

STOVETOP: Heat contents of #10 can to desired temperature in a heavy saucepan, stirring frequently over medium heat.

STEAM JACKETED KETTLE: Heat contents of #10 can to desired temperature, stirring frequently.

PRESSURE OR CONVECTION STEAMER: Place contents of #10 can in half steamtable pan, cover tightly. Steam in pressure or convection steamer to desired temperature.

MICROWAVE OVEN: Microwave in microwave-safe container to desired temperature, cover and vent. Stir once during heating.

CHEESE PUMP: Follow manufacturer's instructions on cheese pump or fill canister with water up to mark. Remove label and lid from cheese sauce can. Place can into canister. Place pump over cheese sauce to cover. Heat to desired temperature.

Store remaining unheated portions in tightly sealed plastic container and refrigerate.

Storage

- Storage Temperature: Cool, dry place
- Shelf Life in Days: 540

PRODUCT SPECIFICATIONS

Packaging Information

Pack Size

6 x 106 oz

Pack Yield

96 fl oz

Case Yield

576 fl oz

Servings Per Case

288

Net Weight 39.7 lbs Gross Weight 45.2 lbs Case Height 7.1 in Case Width 12.5 in Case Length 18.5 in 0.95 ft³ Case Cube Cases Per Layer 8 Layers Per Pallet **Total Cases Per Pallet**

SERVINGS SUGGESTIONS

Suggestions

2 fluid ounces on roast beef sandwiches, over steamed vegetables or french fries. Use as a dipping sauce for onion rings and breaded zucchini.

Meal Requirements

Serving Size 1/4 cup
Purchase Unit #10 can
Servings Per Purchase Unit 48

Purchase Units Per 100 Servings

Chef-mate

It takes thousands of plates to earn a good reputation. You have to do it right every single time. Chef-mate was built on the consistency we provide to you. Whether it's Country Sausage Gravy, Basic Cheddar Cheese Sauce, or any of our other great products, you can rely on satisfying taste every time. That's the

2.1 can

reputation we've built over the past 45 years by always staying true to you.

