

**Chef-mate**

Chef-mate Golden Cheese Sauce 6 x 106 ounces

This smooth, mild cheese sauce boasts the highest cheese content in the industry. Makes a versatile and profitable topping for a wide variety of dishes.

Smooth, mild, rich and scumptious, this sauce boasts one of the highest cheese contents in the industry. Great for mac & cheese, this sauce brings great taste, texture and versatility to a terrific variety of menu offerings.

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: 11002736

Nestlé Case Code: 10050000050687

NUTRITIONAL VALUE

Ingredients

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

Allergens

Nutritional Fact

	Per 1/4 cup (62 g)	Daily Value (%)	Per 100 g
Calories	140 calories		226 calories
Calories from Fat	110 calories		171 calories
Total Fat	12 g	18	19 g
Saturated Fat	6 g	30	9.7 g
Trans Fat	0 g		0 g
Cholesterol	25 mg	8	40 mg
Sodium	520 mg	22	839 mg
Carbohydrate	4 g	1	6.5 g
Dietary Fiber	0 g	0	0 g
Sugars	< 1 g		1.6 g
Protein	5 g		8.1 g
Vitamin A		4	323 IU
Vitamin C		0	0 mg

	Per 1/4 cup (62 g)	Daily Value (%)	Per 100 g
Calcium		15	258 mg
Iron		0	0 mg
Potassium			0 mg
Polyunsaturated Fat	3 g		4.8 g
Monounsaturated Fat	3 g		4.8 g

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

PREPARATION & STORAGE

Preparation

STOVETOP: Heat contents of #10 can to desired temperature in 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: 360
- Ready to Eat - Refrigerate after Opening

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	39.68 lbs
Gross Weight	45 lbs
Case Height	7.1 in
Case Width	12.5 in
Case Length	18.5 in
Case Cube	0.95 ft ³
Cases Per Layer	8
Layers Per Pallet	7
Total Cases Per Pallet	56

SERVINGS SUGGESTIONS

Suggestions

Use 2 fluid ounces over vegetables, pasta, baked potatoes or hamburgers. Use as a base for soups or baked entrees.

Meal Requirements

Serving Size	1/4 cup (2.21 oz.)
Meat or Meat Alternate	0.75 oz.
Purchase Unit	#10 can
Servings Per Purchase Unit	48
Purchase Units Per 100 Servings	2.1 cans

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