

GEHL'S MILD CHEDDAR CHEESE SAUCE

Item Number G03204 6/#10 Cans



A smooth and robust Mild Cheddar Cheese Sauce. Gehl's Mild Cheddar has a creamy texture that holds up well on a steam table.

PACKAGING CONFIGURATION

6/#10 cans per case Case Dimension - 18.9"D x 12.5"W x 7.1"H

Net Wt. - 39.75 lbs

Gross Wt. - 44.4 lbs

Case Cube - 0.97

Cases Per Pallet - 56 (8 Cases/Tier x 7 Tiers/Pallet)

Can Bar Code - 0-36144-03004-7

Case UPC/GTIN - 0-00-36144-03204-1

SHELF LIFE AND STORAGE

Product is aseptically processed and packaged and as sold, it is commercially sterile. Sauce is ready to serve right out of package.

- Store in a cool, dry place at ambient temperatures
- Shelf life of unopened product is 18 months from **Date of Manufacture**
- If holding on a steam table, we recommend holding between 140F and 165F, and that the heated sauce be used within 6 hours.



Amount per serving Calories

70

% Daily Value*		
Total Fat 5g	6%	
Saturated Fat 2.5g	13%	
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated Fat 1.5g		
Cholesterol 0mg	0%	
Sodium 570mg	25%	
Total Carbohydrate 6g	2%	
Dietary Fiber 0g	0%	
Total Sugars 1g		
Includes 0g Added Sugars	0%	
Protein 0g		
Vitamin D 0mcg	0%	

Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

^{*} 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.

INGREDIENTS: WATER, CHEESE WHEY, PALM OIL, MODIFIED FOOD STARCH, MALTODEXTRIN. **CONTAINS 2% OR LESS OF EACH OF THE** FOLLOWING: SODIUM PHOSPHATES, SALT, CHEDDAR CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), LACTIC ACID, VINEGAR, SODIUM STEAROYL LACTYLATE, SKIN MILK, CITRIC ACID, SODIUM ACID PYROPHOSPHATE, MONO- AND DIGLYCERIDES, SODIUM CITRATE, SODIUM HEXAMETAPHOSPHATE, BUTTERFAT, PHOSPHORIC ACID, AUTOLYZED YEAST EXTRACT, NATURAL FLAVORS, CREAM, ANNATTO EXTRACT (COLOR), PAPRIKA EXTRACT (COLOR). BETA APOCAROTENAL (COLOR). **CONTAINS MILK**

