

GREAT PLAINS CHEDDAR CHEESE SAUCE

Item Number G03212 6/#10 Cans



A pourable, mild Cheddar Cheese Sauce that provides great flavor and silky richness for a great value.

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 - 0-36144-03012-2

Case UPC/GTIN - 0-00-36144-03212-6

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

50

% Daily \	/alue*
Total Fat 3.5g	4%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 0mg	0%
Sodium 460mg	20%
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, MODIFIED FOOD STARCH, PALM OIL, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MALTODEXTRIN, SALT, SODIUM PHOSPHATE, CHEESE (PASTEURIZED MILK, CULTURES, SALT, **ENZYMES), VINEGAR, SODIUM CITRATE,** SODIUM STEAROYL LACTYLATE, SKIM MILK, MONO- AND DIGLYCERIDES, BUTTERFAT, SODIUM HEXAMETAPHOSPHATE, CREAM, **DISODIUM INOSINATE, ANNATTO EXTRACT** (COLOR), YELLOW 6, NATURAL FLAVOR. **CONTAINS: MILK**

