

GREAT PLAINS CHEDDAR CHEESE SAUCE

Item Number G05118 4/140 oz Bags

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

PACKAGING CONFIGURATION

4/140 oz bags per case

Bag Dimension - 15.625"D x 12.75"W x 2"H Case Dimension - 15.5"D x 11.06"W x 8.88"H

Net Wt. - 35 lbs

Gross Wt. - 36.5 lbs

Case Cube - 0.88

Cases Per Pallet - 60 (10 Cases/Tier X 6 Tiers/Pallet)

Case UPC/GTIN - 0-00-36144-05118-9

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 12 months from **Date of Manufacture**
- Bags should be opened, valved and have excess air removed before being placed in the dispenser. Bags will reach serving temp, 140°F within 4-6 hours. Bags should be dated and used within 5 days of heating. Dispenser must remain plugged in for food safety.



Serving size 1/4 cup (62g)

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%
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

