# **GEHL'S CHEDDAR CHEESE SAUCE** WITH RESEALABLE FITMENT

Item Number G07000 1/640 oz Bags

A smooth and creamy, yellow Sharp Cheddar Cheese Sauce bursting with rich and tangy flavor.

### **PACKAGING CONFIGURATION**

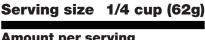
1/640 oz bags per case Case Dimension - 15.5"D x 11.063"W x 8.88"H Net Wt. - 40 lbs Gross Wt. - 41.5 lbs Case Cube - 0.88 Cases Per Pallet - 60 (10 Cases/Tier X 6 Tiers/Pallet) Case UPC/GTIN - 0-00-36144-07000-5

## 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**
- Once opened, remaining sauce should be recapped, refrigerated and used within 5 days.
- 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**

% Daily \	/alue*
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 Less than 1g	
Includes 0g Added Sugars	0%
Protein 1g	

0%
0%
0%
0%

<sup>\*</sup> 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 PHOSPHATE, SALT, CHEDDAR CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), LACTIC ACID, VINEGAR, SODIUM STEAROYL LACTYLATE, NONFAT MILK, CITRIC ACID, SODIUM ACID PYROPHOSPHATE, MONO- AND DIGLYCERIDES, **SODIUM CITRATE, SODIUM** HEXAMETAPHOSPHATE, BUTTERFAT, PHOSPHORIC ACID, AUTOLYZED YEAST **EXTRACT, NATURAL FLAVOR, CREAM, ANNATTO** EXTRACT (COLOR), PAPRIKA EXTRACT (COLOR), BETA APOCAROTENAL (COLOR).

**CONTAINS: MILK** 

