Craft Beer Cheese Dip



PRODUCT DESCRIPTION

JTM Craft Beer Cheese Dip

Dilgard Item # 05750

Vendor Item # 75390

INGREDIENTS

WATER, CHEDDAR CHEESE (pasteurized milk, cheese culture, salt, enzymes), BEER (water, malted barley, hops, yeast), CREAM CHEESE (pasteurized cultured milk and cream, salt, stabilizers [xanthan and/or carob bean and/or guar gums]), CREAM, CONTAINS LESS THAN 2% OF MODIFIED FOOD STARCH, CHEESE SAUCE BASE (whey powder, modified food starch, coconut oil, corn syrup solids, cheese sauce dry blend [whey, cheddar cheese (cultured milk, salt, enzymes), reduced lactose whey, maltodextrin, canola oil, salt, disodium phosphate, blue cheese (cultured milk, salt, enzymes), nonfat dry milk, citric acid, natural and artificial flavors], salt, sodium caseinate, contains less than 2% of carrageenan, annatto extract, paprika extract, sunflower lecithin, maltodextrin, white distilled vinegar, dipotassium phosphate, mono- and diglycerides, lactic acid, yellow no. 5), PEPPER SAUCE (aged cayenne red peppers, distilled vinegar, water, salt, garlic powder), SODIUM PHOSPHATES, SALT, DEHYDRATED GARLIC, SPICES, DISODIUM INOSINATE AND DISODIUM GUANYLATE, PAPRIKA EXTRACT.

Serving Suggestions:

Storage/Shelf Life

730 days @ Frozen

Packaging Qty

4, 5#

Piece Count

Approximately 320 portions

Product Benefits

Quick and Easy prep time

Preparation

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

