

Basic Cheddar Cheese Sauce RTU



PRODUCT DESCRIPTION

A great value. A smooth and creamy cheese sauce, that provides consistent flavor, texture and appearance, while adding value and appeal for a low food cost.

Dilgard Item #
88155

Vendor Item #
50489

INGREDIENTS

WATER, SOYBEAN OIL, AGED CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), MODIFIED CORNSTARCH, MALTODEXTRIN, 2% OR LESS OF CORNSTARCH, SALT, VINEGAR, NATURAL FLAVORING, SODIUM PHOSPHATE, DATEM, TORULA YEAST, YELLOW 6, AUTOLYZED YEAST EXTRACT, YELLOW 5. CONTAINS: MILK INGREDIENTS.

*Serving
Suggestions:*

2 fluid ounces on roast beef sandwiches, over steamed vegetables or french fries. Use as a dipping sauce for onion rings and breaded zucchini.

Storage/Shelf Life

540 days @ 43°F to 86°F

Packaging Qty

6, #10

Piece Count

Approximately 288 servings per container

Product Benefits

Our cooked before canning process allows us to use a high percentage of cheese with no scorching. Harsh gases are released before canning. Cooking time is 15 minutes; no tinny or canned flavor. Superior steam table holding time of 8 hours. Ready to serve. Minimal labor- no mixing or thawing. No kitchen errors. Guaranteed yield. Versatility. Long shelf life reduces spoilage and expensive freezer storage. 0 g Trans Fat per serving. Made with real cheddar cheese with no artificial flavors.

Preparation

Heat and serve

