

#### **TRIO**

# 007446 - Sauce Cheese Mix Trio 1005000038262



TRIO Cheese Sauce Mix is a rich and velvety cheese sauce with a delightful natural cheese flavor and creamy texture; perfect as component in speed scratch cooking or cook & chill operations



# \* Benefits

Superior, consistent flavor. Ease of useone minute prep time and no slurry required. Ease of storage. Steam table quality (4+ hours holding time).

### Ingredients

MALTODEXTRIN, TAPIOCA STARCH, WHEY\*, SALT, SOYBEAN OIL, MODIFIED CORNSTARCH, CANOLA OIL, BUTTERMILK\*, SUGAR, 2% OR LESS OF YEAST EXTRACT, CORN SYRUP SOLIDS, EXTRACTS OF ANNATTO & DESCRIPTION OF SOLIDS, EXTRACTS OF ANNATTO & DESCRIPTION OF SOLIDS, EXTRACTS OF ANNATTO & DESCRIPTION OF SOLIDS, EXTRACTS OF ANNATTO & DESCRIPTION, SALT, ENZYMES)\*, NATURAL FLAVORS, POTASSIUM PHOSPHATE, SODIUM CASEINATE, CITRIC ACID, BHT (PRESERVATIVE), CALCIUM PHOSPHATE, MONO & DISCOPING OF SOLID OF

A Allergens

#### **Contains:**



# **May Contain:**



# **Nutrition Facts**

Servings per Container Serving size 12/3tbsp(12g)makes1/4cupprepare

# Amount per serving

Calories	50
% Da	ily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	16%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugar	0%
Protein 1g	
Win 1 - 5 One - 5	00/
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0mg	0%
Potassium 50mg	1%

\* The % Daily Value (DV) 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.

# **Handling Suggestions**

amount of cholesterol.

Storage Temperature: Cool, dry place

# Serving Suggestions

# Prep & Cooking Suggestions

Yield 152 fl. oz. DIRFCTIONS FOR PREPARING FULL PACKAGE

DIRECTIONS FOR PREPARING FULL PACKAGE

1. OPEN gout-with our easy ter feature.

2. POLK his full package of mix, gradully into 1 gallon of room temperature water.

3. FIRD riskly with wire whisk until smooth, bring to boil (212 F / 100 C) and continue to STIR until thickened.

Serve immediately or hold on steamtable.

FOR SMALLER QUANTITY PREPARATION.

Sauce Mix.

VIELD MEASUREP DRY WEIGHT WATER

1 (1+ 1 C 1 3/4 C 8 oz (226 g) 1 0t

2 1/2 C 3/4 C + 2 T 4 oz (113 g) 2 C

\*Approximate

# **Product Specifications**

Brand	Manufacturer	Product Category
TRIO	Nestle Usa, Inc.	Sauces

MFG #	SPC #	GTIN	Pack	Pack Desc.
10050000382627USL	007446	10050000382627	8	8 / / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
17.25lb	16lb	No	CAN		No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.85in	10.2in	10.25in	0.78FT3	12x5	720DAYS	43°F / 86°F





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# Nutrition Analysis - By Serving

Calories	50	Total Fat	1.5g	Sodium	360mg
Protein	1	Trans Fats	0g	Calcium	20mg
Total Carbohydrates	9g	Saturated Fat	0g	Iron	0mg
Sugars	2g	Added Sugars	0g	Potassium	50mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images











INGREDIENTS: MALTODEXTRIN, TAPIOCA STARCH, WHEY\*, SALT, SOVBEAN OIL, MODIFIED CORNSTARCH, CANOLA OIL, BUTTERMILK\*, SUGAR, 2% OR LESS OF YEAST EXTRACT, CORN SYRUP SOLS, EXTRACTS OF ANNATTO & TURMERIC (COLOR), CHEDDAR CHEESE (CULTURED MILK, SALT, ENZYMES)\*, NATURAL FLAVORS, POTASSIUM PHOSPHATE, BODIOM CASEINATE, CITRIC ACID, BHT (PRESENTATIVE), CALCIUM PHOSPHATE, MONO & DIELYCEARDES, BUTTERMILK POWDER\*, SPICE, PAPIRKA EXTRACT (COLOR), DISDOIMUM GUARYLATE, DISDOIMUM (MOSINATE, DATEM, SOY) LECITHIN, SOOJUM PHOSPHATE.

CONTAINS: MILK, SOY, MAY CONTAIN: WHEAT.

\*ADDS A TRIVIAL AMOUNT OF CHOLESTEROL.

