

GOLD LABEL

007208 - Sauce Hollandaise Pouch Rtu



Gold Label Ready-To-Use Hollandaise Sauce is the classic emulsification of egg yolk, clarified butter, and lemon, with the perfect touch of tool Label Reduy-10-use notinities adule is the Classification of egg your characteristic actions with the preparation. Gold Label Sauces deliver authentic made-from-scratch taste in a convenient frozen format. These ready-to-use sauces add consistent, superior flavor to any recipe. The Gold Label brand offers high quality, made-from-scratch flavor, that empowers chefs with speed-scratch options to create signature menu items. Great as a finishing sauce and versatile as a marinade, condiment, and glaze



* Benefits

Classic emulsification of egg yolk, clarified butter, and lemon, with cayenne pepper Clean Label Gluten-Free Suitable for Vegetarians Great as a finishing sauce and versatile as a marinade, condiment, and glaze

Ingredients

Water, Heavy Cream, Butter (Sweet Cream, Lactic Acid), Palm Oil, Whey Protein Concentrate, Egg Yolks, Whey, Food Starch -Modified, Salt, Lemon Juice Concentrate, Soy Lecithin, Natural Butter Flavor, Worcestershire Sauce Concentrate (Distilled Vinegar, Molasses, Corn Syrup, Water, Salt, Caramel Color, Garlic Powder, Sugar, Spices, Tamarind, Natural Flavor), Guar Gum, Xanthan Gum, Spice, Extractives Of Annatto And Turmeric (Color). Contains: Milk, Egg, Soy.



A Allergens

Contains:







Free From:









Nutrition Facts

Servings per Container 14 Serving size2fl.oz.(1/4cup(62g))

Amount per serving **Solorios**

Calories	140
% Da	ily Value*
Total Fat 13g	17%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 250mg	11%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugar	0%
Protein 2g	
Vitamin D Omeg	0%
Vitamin D 0mcg	
Calcium 49mg	4%
Iron 0mg	0%
Potassium 75mg	2%

* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

Handling Suggestions

Store frozen below 15F. Frozen shelf life 2 years. After thawing, store refrigerated for up to 5 days. After opening and handling under hygienic conditions, store refrigerated in a clean, closed container for up to 48 hours.

Serving Suggestions

Great as a finishing sauce and versatile as a marinade, condiment, and glaze.

Prep & Cooking Suggestions

For food safety and optimum quality, please follow these instructions. Due to variations in equipment, these instructions are guidelines only. Microwave oven: Do not microwave in bag, Heat 4 to 8 oz. loosely covered in a microwave safe dish 1 to 1-172 minutes. Boiling water: Heat in boiling water. Carefully place, do not drop, bags in boiling water in boiling water. Graefully contents will be hot. If frozen, heat 25 to 30 minutes to 165F (74C). Handling Instructions: Thaw under refrigeration only. - Heat product to 165F (74C). - Remove from boiling water carefully. - Product may be held under refrigeration (40F) for no more than 5 days. - For best results, shake bag vigorously before opening or whisk briskly in steam table pan for 20 seconds before use.

Product Specifications

Brand	Manufacturer
GOLD LABEL	Custom Culinary, Inc.

MFG #	SPC #	GTIN	Pack	Pack Desc.
96618KAVN	007208	80812039002674	8	8 / 2.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
16.89lb	16lb	No	USA		No

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
14.7in	10in	5.1in	0.43ft3	13x10	730DAYS	-10°F / 15°F	





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Gold Label Ready-To-Use Hollandaise Sauce is the classic emulsification of egg yolk, clarified butter, and lemon, with the perfect touch of cayenne pepper for a scratch-like preparation. Gold Label Sauces deliver authentic made-from-scratch taste in a convenient frozen format. These ready-to-use sauces add consistent, superior flavor to any recipe. The Gold Label brand offers high quality, made-from-scratch flavor, that empowers chefs with speed-scratch options to create signature menu items. Great as a finishing sauce and versatile as a marinade, condiment, and glaze.

Nutrition Analysis - By Serving

Calories	140	Total Fat	13g	Sodium	250mg
Protein	2	Trans Fats 0g		Calcium	49mg
Total Carbohydrates···	4g	Saturated Fat	Saturated Fat 7g		0mg
Sugars	2g	Added Sugars	0g	Potassium	75mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	45mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images











