



Bechamel Sauce

Item Number: 05350

UPC: 705044053509

Item Type: Frozen

Pack Size: 8 Pouches/Case

Pouch Net Weight: 2.00 lb ± 2.00 oz

Case Net Weight: 16.00 lb

Case Dimensions: 12 in x 11 in x 6.8 in

Pallet Config.: 12 x 5 = 60 cases

Ingredients: Whole Milk (milk, vitamin D3), Unsalted Butter (pasteurized cream, natural flavors), Unbleached Wheat Flour, Salt, Vegetable Oil (canola oil, extra virgin olive oil), White Pepper, Xanthan Gum, Nutmeg.

Total Shelf Life: 548 days from the production date on the pouch – keep frozen at 0 °F or below
6 days from thawed – sealed pouch/keep 40 °F or below
3 days (within the 6 days thawed above) – open pouch/keep 40 °F or below

HEATING INSTRUCTIONS

From Frozen

Convection Oven: 45-50 minutes at 350°F

Microwave Oven: 10-13 minutes (1100 watts)

Water Bath: 50-60 minutes at 140°F / 20-25 minutes at 200°F

From Thawed

Convection Oven: 18 minutes at 350°F

Microwave Oven: 5-8 minutes (1100 watts)

Water Bath: 40-45 minutes at 140°F / 8-10 minutes at 200°F

Nutrition Facts

Serving Size 1/4 cup (53g)
Servings Per Container about 17

Amount Per Serving	
Calories 70	Calories from Fat 30
% Daily Value*	
Total Fat 3.5g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 180mg	8%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 2g	

Protein 2g	
Vitamin A 2%	Vitamin C 0%
Calcium 6%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Microbiological Parameter:	
• Coliforms	< 100 cfu/gram
• Staphylococcus aureus	< 10 cfu/gram
• Aerobic plate count	< 1,000 cfu/gram
• Anaerobic plate count	< 1,000 cfu/gram
• Listeria monocytogenes	Absence in 25 grams
• Salmonella	Absence in 25 grams

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NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFROST THE PRODUCT, PLACE UNDER REFRIGERATION OVERNIGHT.



MANUFACTURED IN A PLANT THAT PROCESSES FISH, TREE NUT, CRUSTACEAN, SESAME, GLUTEN, SOYBEAN, WHEAT, MOLLUSCAN SHELLFISH, SO2, SULFITE, MUSTARD, CELERY, EGG AND MILK