

Alfredo Sauce

A classic Alfredo sauce that perfectly pairs to your favorite pasta.

Item Number: 03791 UPC: 705044037912 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: Water, Heavy Whipping Cream (min. 40% milkfat), Alfredo Sauce Base (corn maltodextrin, nonfat dry milk, modified corn starch, whey, salt, natural flavor (dairy source), cheese blend (parmesan, romano, cheddar cheese (pasteurized milk, cheese cultures, salt, enzymes)), garlic powder, titanium dioxide, spices, disodium inosinate and guanylate, xanthan gum, lactic acid, onion powder, silicon dioxide (prevents caking)), Parmesan Cheese (pasteurized cow's milk, cheese culture, salt, enzymes (microbial) and powdered cellulose (anti-caking agent)), Gruyere (part-skim cow's milk, cheese culture, salt, enzymes and powdered cellulose (anti-caking agent)), Modified Corn Starch, Xanthan Gum.

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 from thawed (within the 6 days mentioned above) – open pouch/keep 40 °F or below

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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 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 SHELIFSH, S02, SULFITE, MUSTARD, CELERY, EGG AND MILK.

| NUTRITION | 1 Facts | |
|--------------------------|---------------|--|
| 6 servings per container | | |
| Serving size | 1/4 cup (55g) | |
| mount per serving | | |
| Calorias | 100 | |

-:4:

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| % Daily Value* 12% |
|--|
| 12% |
| |
| 25% |
| |
| 12% |
| 9% |
| 1% |
| 0% |
| |
| ars 0% |
| |
| 0% |
| 4% |
| 0% |
| 0% |
| ch a nutrient in a diet. 2,000 calories a e. |
| |

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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