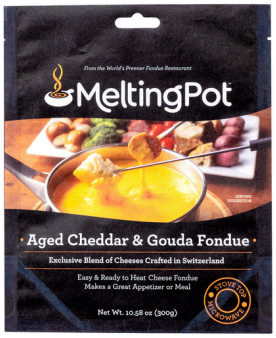
Melting Pot

108183 - Aged Cheddar & Gouda Fondue

Inspired by the unique Melting Pot restaurant experience, consumers can now fondue at home and elevate any meal or special occasion into an extraordinary experience. Whether a beginner or expert at fondue, Melting Pot has made it simple to create fresh cheese fondue, pre-packaged perfectly with the right amount of ingredients. Paired with dippers like steak, chicken, bread, ap...



MARKETING

Melting Pot Fondue, FIRST FRESH cheese fondue-no emulsifiers or processed cheese. Aged Cheddar Fondue, a blend of fresh aged English Cheddar and Dutch Gouda cheese. Made in Switzerland frozen, imported. Ingredients: cheese, wine, water, potato starch

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
041983000014	20041983000018	8/10.5 OZ

Brand	Brand Owner	GPC Description
Melting Pot	The Melting Pot	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.745 LBR	5.291 LBR	No	Switzerland	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
17.6 INH	6.5 INH	9 INH	0.6 FTQ	14x04	117 Days	-5 FAH / -2.5 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

5 Servings per container

Serving Size 1/4

Amount Per Serving

Calories 180

	% Daily Value*
Total Fat 16 g	**21%**
Saturated Fat 9 g	**45%**
Trans Fat 0.5 g	
Cholesterol 25 mg	**8%**
Sodium 320 mg	**14%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 10 g	
Vitamin D 0 mcg	0%
Calcium 320 mg	25%
Iron 0.1 mg	0%
Potassium 50 mg	0%

* The % Daily Values (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

Frozen product keeps for 6 months. Refridgerated product keeps for 2 months. Open product consumer within a week. ---UNIT UPC: 041983000014---

ALLERGENS

__C__ = 'Contains' ; __MC__ = 'May Contain' ; __N__ = 'Free From' ; __UN__ = 'Undeclared' ; __INII__ = 'Intentionally nor Inherently Included'; __50__ = 'Derived from Ingredients' ; __60__ = 'Not Derived From Ingredients' ; __NI__ = 'No Info'

- Milk - C
- Peanuts - N
- Eggs - MC
- Tree - MC
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Cheeses (cow's milk, salt, cheese culture, enzymes), annatto (color) water, white wine, potato starch.

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PREPARATION & COOKING SUGGESTIONS

Stove Top Method: Pour contents into heavy bottomed sauce pot or pan. Slowly (3-4 min) bring fondue to a simmer over medium heat. Stir constantly. Microwave Method: Use a microwave safe dish. Place dish in microwave for 90 seconds. Stir well for 30 seconds and then return to microwave. Cook an additional 30 seconds, stir until a smooth creamy consistency is achieved.

SERVING SUGGESTIONS

2-4 people, meal or appetizer

MORE INFORMATION