



MARKETING



Nutrition Facts

38 Servings per container	
Serving Size 2 tsp (10g) makes 1/4 cup prepared	
Amount Per Serving	
Calories	50
% Daily Value*	
Total Fat 4.5 g	6%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 280 mg	12%
Total Carbohydrates 2 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 1 g	
Vitamin D 0 mcg	0%
Calcium 30 mg	2%
Iron 0 mg	0%
Potassium 0 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.

PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
00074826786066USL	610139	00074826786066	6 x 13.6 OZ

Brand	Brand Owner	GPC Description
MINOR'S	Société des Produits Nestlé S.A.	Sauces - Cooking (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.8 LBR	5.1 LBR	No		Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11.6 INH	7.75 INH	4.2 INH	.22	12x5	365 Days	37 FAH / 41 FAH

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

-  Milk - C
-  Eggs - NI
-  Soy - NI
-  Wheat - NI
-  Sesame - NI
-  Peanuts - NI
-  Tree Nuts - NI
-  Fish - NI
-  Shellfish - NI

SERVING SUGGESTIONS



Try it as a dipping sauce for breadsticks

INGREDIENTS



PARMESAN CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), MODIFIED CORN STARCH, CANOLA OIL, VEGETABLE OIL (CORN AND/OR CANOLA OIL, TBHQ AND CITRIC ACID [TO PRESERVE FRESHNESS]), PARMESAN CHEESE PASTE (GRANULAR AND PARMESAN CHEESE [CULTURED MILK, SALT, ENZYMES], WATER, SALT, LACTIC ACID, CITRIC ACID), CREAM, BUTTER (CREAM, LACTIC ACID), SALT, MODIFIED TAPIOCA STARCH, 2% OR LESS OF NONFAT MILK, HYDROGENATED COTTONSEED OIL, SUGAR, DISODIUM INOSINATE, XANTHAN GUM, SPICES, DISODIUM GUANYLATE.

HANDLING SUGGESTIONS



PREPARATION & COOKING SUGGESTIONS



Yields 76 fl. oz. • Bring 1-1/2 quarts of water and 2 cups of half-and-half to a rapid boil; turn off heat. • Immediately add 1 container of sauce concentrate. • Mix with a wire whip until product is smooth and thickened.

MORE INFORMATION



NUTRITIONAL ANALYSIS



Calories	50	Total Fat	4.5 g	Sodium	280 mg
Protein	1 g	Trans Fat	0 g	Calcium	30 mg
Total Carbohydrates	2 g	Saturated Fat	1.5 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	0 g	Polyunsaturated Fat	1 g	Zinc	
Lactose		Monounsaturated Fat	2 g	Phosphorus	
Sucrose		Cholesterol	5 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



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