



### MARKETING



# **Amount Per Serving Calories**

Serving Size 2 Tbsp (11g) makes 1/4 cup prepared

**Nutrition Facts** 

41 Servings per container

	% Daily Value*
Total Fat 2 g	3%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 240 mg	10%
Total Carbohydrates 7 g	3%
Dietary Fiber 0 g	0%
Total Sugars 2 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0 mcg	0%
Calcium 20 mg	0%
Iron 0 mg	0%
Potassium 40 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
10050000385024USL	610142	10050000385024	8 x 16 OZ

Brand	Brand Owner	GPC Description		
TRIO	Société des Produits Nestlé S.A.	Sauces - Cooking (Shelf Stable)		

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
8.93 LBR	8 LBR	No		Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.1 INH	8.75 INH	8.5 INH	.44	15x6	720 Days	43 FAH / 86 FAH

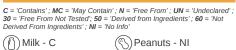
### **ALLERGENS**





Mix with Basil Pesto, garlic and heavy cream to create a delicious Pesto Parmesan sauce











Fish - NI







# **INGREDIENTS**

MODIFIED CORNSTARCH, MALTODEXTRIN, WHEY, SOYBEAN OIL, CANOLA OIL, CORN SYRUP SOLIDS, PARMESAN CHEESE POWDER (PARMESAN CHEESE [PASTEURIZED MILK, CULTURES, SALT ENZYMES], WHEY, ENZYMES, DISODIUM PHOSPHATE), NONFAT MILK POWDER, SALT, PHOSPHALE), NONFALMILK POWDER, SALI, SODIUM CASEINATE, YEAST EXTRACT, 2% OR LESS OF CELLULOSE GEL, SODIUM ALGINATE, SODIUM CITRATE, SPICES, DEHYDRATED BUTTER (CREAM, SALT), ANNATTO & TURMERIC (COLOR), NATURAL FLAVORS, DISODIUM INOSINATE, CALCIUM ALGINATE, DISODIUM GUANYLATE.

## HANDLING SUGGESTIONS



## **PREPARATION & COOKING SUGGESTIONS**

DIRECTIONS FOR PREPARING FULL PACKAGE 1. OPEN pouch with our easy tear feature 2. POUR this full package of mix gradually into 2 qt of room temperature water. 3. STIR briskly with wire whisk until smooth, bring to boil (212°F / 100°C) and continue to STIR until thickened. Serve immediately or hold on steamtable. FOR SMALLER QUANTITY PREPARATION Sauce Mix YIELD MEASURED\* DRY WEIGHT WATER 1 Qt + 1/2 C 2 C 8 oz (226 g) 1 Qt 2 1/4 C 1 C 4 oz (113 g) 2 C \*approximate

## MORE INFORMATION





## NUTRITIONAL ANALYSIS

Calories	45
Protein	1 g
Total Carbohydrates	7 g
Sugars	2 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	2 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	0.5 g
Monounsaturated Fat	0.5 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

240 mg
20 mg
0 mg
40 mg

## **NUTRITIONAL CLAIMS**

## MORE IMAGES









