

102963 - Bechamel Sauce

One of the most well-know sauces from the French cuisine, we prepare our bechamel sauce using traditional ingredients like whole milk, fresh butter, and nutmeg, but use the innovative sous vide method to maximize the flavor and texture.



MARKETING

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Nutrition Facts

17 Servings per container	
Serving Size	53 grams
Amount Per Serving	
Calories	60
% Daily Value*	
Total Fat 4.5 g	6%
Saturated Fat 2.5 g	13%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 180 mg	8%
Total Carbohydrates 5 g	2%
Dietary Fiber 0 g	0%
Total Sugars 2 g	
Includes 0 g Added Sugars	0%
Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 56 mg	4%
Iron 0 mg	0%
Potassium 77 mg	2%

* 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	GTIN	Pack Description				
05350	10705044053506	8/2 LB				
Brand	Brand Owner	GPC Description				
Cuisine Solutions	Cuisine Solutions	Other Sauces Dipping/Condiments/Savoury Toppings/Savoury Spreads/Marinades (Frozen)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
17.29 LBR	16 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
12 INH	11 INH	6.8 INH	0.52 FTQ	08x05	356 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			

HANDLING SUGGESTIONS

Keep Frozen at 0°F or Below. Once product is thawed and pouch is open, shelf life is 3 days refrigerated-----

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

INGREDIENTS

Whole Milk (milk, vitamin D3), Unsalted Butter (pasteurized cream, natural flavors), Wheat Flour Enriched (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Salt, Vegetable Oil (canola oil, extra virgin olive oil), White Pepper, Xanthan Gum, Nutmeg.

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PREPARATION & COOKING SUGGESTIONS

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

SERVING SUGGESTIONS

Serving size 1/4 cup and 17 servings per container

MORE INFORMATION