GEHL’S 2.0 SHARP CHEDDAR CHEESE SAUCE
Item Number G20007 6/60 oz Bags

PACKAGING CONFIGURATION:
- 6/60 oz bags per case
- Case Dimension: 15.75” D X 11.25”W X 6.44”H
- Net Wt.: 22.5 lbs
- Gross Wt.: 24.1 lbs
- Case Cube: 0.66
- Cases Per Pallet: 70 (10 Cases/Tier X 7 Tiers/Pallet)
- Case Bar Code: 0-00-36144-20007-5

SHELF LIFE AND STORAGE:
- Product is aseptically processed and packaged and as sold, it is commercially sterile. Sauce is ready to serve right out of package.
- Store in a cool, dry place at ambient temperatures
- Shelf life of unopened product is 12 months from Date of Manufacture
- Bags should be opened, valved and have excess air removed before being placed in the dispenser. Bags will reach serving temp, 140F within 2 hours. Bags should be dated and used within 5 days of heating. Dispenser must remain plugged in for food safety.

EXAMPLE PRODUCTION CODE:
INBST121699 1654
- INB: Production Line
- ST: Formula Code
- 12: Month of Production
- 16: Day of the Month Produced
- 99: Year of Production
- 1654: Time of Product (Military Time)

Best By date is 12 months from Date of Manufacture

INGREDIENTS:
WATER, CHEESE WHEY, PALM OIL, MODIFIED TAPIoca STARCH, MODIFIED CORN STARCH, MALTODEXTRIN, SODIUM PHOSPHATE, CHEDDAR CHEESE (Milk, Cultures, Salt and Enzymes), SALT, NATURAL FLAVORS, VINEGAR, SODIUM STEAROYL LACTYLATE, CITRIC ACID, MONO & DIGLYCERIDES, PHOSPHORIC ACID, YEAST EXTRACT, ANNATTO COLOR, CAROTENE COLOR, PAPRIKA COLOR.

Allergens: Contains Milk
Gluten Free
0 Grams Trans Fat Per Serving

Nutrition Facts
Serving Size 1/4 Cup (62g)
Servings Per Container
Amount Per Serving
Calories 70  Calories from Fat 45
% Daily Value
Total Fat 5g 8%
- Saturated Fat 2.5g 13%
- Trans Fat 0g
- Polyunsaturated Fat 0g
- Monounsaturated Fat 2g
Cholesterol 0mg 0%
Sodium 560mg 23%
Potassium 15mg 0%
Total Carbohydrate 6g 2%
- Dietary Fiber 0g 0%
- Sugars 1g
Protein 0g

Vitamin A 2% • Vitamin C 0%
Calcium 2% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

<table>
<thead>
<tr>
<th>Calories</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Polyunsaturated Fat</th>
<th>Monounsaturated Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Potassium</th>
<th>Total Carbohydrate</th>
<th>Dietary Fiber</th>
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<tr>
<td>2,000</td>
<td>20g</td>
<td>2g</td>
<td>0g</td>
<td>2g</td>
<td>0mg</td>
<td>200mg</td>
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<td>10g</td>
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<tr>
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<td>2.5g</td>
<td>5g</td>
<td>0.5mg</td>
<td>500mg</td>
<td>0.5mg</td>
<td>125mg</td>
<td>25g</td>
</tr>
</tbody>
</table>

Calories per gram:
- Fat 0.2 • Carbohydrate 4 • Protein 4