

## GREAT PLAINS NACHO CHEESE SAUCE

Item Number G03213 6/#10 Cans Plack or Call

Great Plains Dairy=

NET WT/PESO NETO 6 LB 10 OZ (3.0kg)

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Sold in stadiums and theaters across the nation, this Nacho Cheese is bursting with rich and tangy flavor.

## **PACKAGING CONFIGURATION**

6/#10 cans per case Case Dimension - 18.9"D x 12.5"W x 7.1"H Net Wt. - 39.75 lbs Gross Wt. - 44.4 lbs Case Cube - 0.97 Cases Per Pallet - 56 (8 Cases/Tier x 7 Tiers/Pallet) Can Bar Code - 0-36144-03013-9 Case UPC/GTIN - 0-00-36144-03213-3

## **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 18 months from Date of Manufacture
- If holding on a steam table, we recommend holding between 140F and 165F, and that the heated sauce be used within 6 hours.

Nutrition Facts Serving size 1/4 cup (62g)	
Amount per serving Calories	60
% Daily	Value*
Total Fat 3.5g	4%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol Omg	0%
Sodium 440mg	19%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
* The % Daily Value tells you how mud nutrient in a serving of food contribut daily diet. 2,000 calories a day is used general nutrition advice.	es to a

**INGREDIENTS:** WATER, CHEESE WHEY, MODIFIED FOOD STARCH, PALM OIL, CONTAINS LESS THAN 2% OF MALTODEXTRIN, SALT, JALAPENOS, CHEESE (PASTEURIZED MILK, CULTURES, SALT AND ENZYMES), SODIUM PHOSPHATE, VINEGAR, SODIUM CITRATE, SODIUM STEAROYL LACTYLATE, SKIM MILK, MONO- AND DIGLYCERIDES, SODIUM HEXAMETAPHOSPHATE, ACETIC ACID, CREAM, BUTTERFAT, ANNATTO EXTRACT (COLOR), DISODIUM INOSINATE, NATURAL FLAVORS, YELLOW 6. **CONTAINS: MILK** 



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