



Classic Alfredo Sauce

A rich, fully finished classic made with fresh cream, Parmesan and Romano cheeses with a touch of salt, white pepper and nutmeg.



Contains Milk, Soy, Wheat.

INGREDIENTS:

Heavy Cream (cream, fat free milk), Water, Parmesan/Romano Cheese Blend (parmesan and romano cheese [pasteurized milk, cheese cultures, salt, enzymes], powdered cellulose [to prevent caking]), Modified Food Starch, Chicken Base (chicken meat including natural chicken juices, salt, chicken fat, sugar, hydrolyzed corn, wheat, and soy protein, dried whey, maltodextrin [from corn], autolyzed yeast extract, natural flavorings, disodium inosinate and disodium guanylate, natural extractive of turmeric and annatto [color]), Salt, White Pepper, Nutmeg.

Nutrition Facts

Serving size 1/2 Cup (125g)

Amount per serving
Calories 370

| | % Daily Value* |
|------------------------------|----------------|
| Total Fat 35g | 45% |
| Saturated Fat 22g | 110% |
| Trans Fat 1g | |
| Cholesterol 100mg | 33% |
| Sodium 580mg | 25% |
| Total Carbohydrate 7g | 3% |
| Dietary Fiber 2g | 7% |
| Total Sugars 3g | |
| Includes 0g Added Sugars | 0% |
| Protein 9g | |
| Vitamin D 0mcg | 0% |
| Calcium 210mg | 15% |
| Iron 0mg | 0% |
| Potassium 99mg | 2% |

*The % Daily Value 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.

| MFG CODE | RECIPE CODE | GTIN | PACK SIZE | SHELF LIFE |
|----------|-------------|----------------|----------------|----------------------------|
| 701327 | 500660 | 00667978600467 | 4-8# Bags/Case | 15 months from manufacture |

FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

PALLET CONFIGURATIONS: 14 x 4 (56)

CASE DIMENSIONS: 15.25" x 8.625" x 10"



Technical data as of 8/11/2022. Subject to change.