



# Pesto Cream Sauce



A creamy spinach pesto sauce made with heavy cream, onions, garlic butter, extra virgin olive oil and a blend of Asiago and Parmesan cheeses.



Contains Milk.

## INGREDIENTS:

Water, Heavy Cream, Onions, Butter (cream, salt), Rice Flour, Corn Starch, Basil, Extra Virgin Olive Oil, Sea Salt, Asiago Cheese (pasteurized milk, cheese cultures, salt, enzymes), Spinach, Grated Parmesan Cheese (parmesan cheese [milk, cheese cultures, salt, enzymes], powdered cellulose [to prevent caking]), Garlic, Granulated Garlic, Spices, Spinach Powder.

## Nutrition Facts

servings per container	
<b>Serving size</b>	<b>1/4 cup (61g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>70</b>
% Daily Value*	
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 340mg	<b>15%</b>
<b>Total Carbohydrate</b> 5g	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 1g	
Vitamin D 0mcg	<b>0%</b>
Calcium 17mg	<b>2%</b>
Iron 0mg	<b>0%</b>
Potassium 8mg	<b>0%</b>

\*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
701882	501181	10667978012588	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 4/21/2022. Subject to change.