

# ITEM FACT SHEET

# ALFREDO SAUCE

We start with rich butter and cream and mix in a perfect amount of garlic to create our traditional flavor profile. We then add healthy a portion of shredded Romano and Parmesan cheeses with a bit of ground black pepper and nutmeg to finish the sauce. The smooth and creamy texture makes it a perfect mix-in for any pasta dish.

## Nutrition Facts

80 Servings per container

**Serving Size** 4 oz.

**Amount Per Serving**  
**Calories** 160

% Daily Value\*

**Total Fat** 12 g 15%

Saturated Fat 8 g 40%

Trans Fat 0 g

**Cholesterol** 35 mg 12%

**Sodium** 650 mg 28%

**Total Carbohydrate** 8 g 3%

Dietary Fiber 0 g 0%

Total Sugars 2 g

Includes 0g Added Sugars 0%

**Protein** 4 g

Vitamin D 0 mg 0.0000

Calcium 112 mg 8%

Iron 0 mg 0%

Potassium 86 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	DOT Code	PACK DESCRIPTION	GROSS WT.	NET WT.
102515	00015094025150	452907	4.5 LB. BAGS	20.9 LBS	20 LBS

## SHIPPING INFORMATION;

LENGTH	WIDTH	HEIGHT	VOLUME	TI x HI	SHELF LIFE	STORAGE TEMP From/To
13 3/8 IN	9 1/8 IN	7 1/8 IN	0.50	13/7	540 Days	-10 FAH / 0 FAH

## INGREDIENT INFO

WATER, HALF AND HALF (MILK AND CREAM), BUTTER (PASTEURIZED CREAM, SALT), PARMESAN CHEESE [(CULTURED, PASTEURIZED PART-SKIM MILK, SALT, ENZYMES), POWERED CELLULOSE (ADDED TO PREVENT CAKING), SALT], MODIFIED FOOD STARCH, NON-DAIRY CREAMER (REFINED COCONUT OIL, CORN SYRUP SOLIDS, POTASSIUM CASEINATE (A MILK DERIVATIVE), SUGAR, DIPOTASSIUM PHOSPHATE, MONO & DIGLYCERIDES, SALT, SODIUM STEAROYL LACTYLATE, CARRAGEENAN, SODIUM SILICOALUMINATE, ARTIFICIAL FLAVOR AND ANNATTO EXTRACTS AND TURMERIC EXTRACTS), ROMANO CHEESE [ROMANO CHEESE FROM COW'S MILK (CULTURED, PASTEURIZED PART-SKIM MILK, SALT, ENZYMES), POWDERED CELLULOSE (ADDED TO PREVENT CAKING), SALT], SALT, GARLIC, BLACK PEPPER, XANTHAN GUM, NUTMEG.

CONTAINS: MILK

HANDLING SUGGESTIONS	PREP & COOKING SUGGESTIONS	BENEFITS
All products should be kept frozen. Products may be thawed in the refrigerator to speed preparation time. Never thaw products at room temperature. Reheating cooked product or adding reheated product to fresh product is not recommended.	Place unopened bag of product in a large pot of boiling water. Lower heat and simmer until product reaches internal temperature of 165°F, approximately 40 - 50 minutes from frozen or 20 - 25 minutes from thawed state. Internal temperature can be checked by removing bag from water and folding it, unopened, around a stemmed thermometer. Transfer to a serving container and hold at 150°F –160°F until served.	Ready to use, simply boil in bag to required internal temp and pour.