

# Alfredo Sauce, Pouch

## Packaging Details and Shelf Life

**Pack:** /80 OZ                      **Gross Weight:** 21.663  
**Net Weight:** 20                      **Case Length:** 13.063  
**Case Height:** 8.75                      **Case Width:** 9.438  
**Volume:** 0.624                      **Ti / Hi:** 14 / 4  
**Total Pallet:** 56  
**Shelf Life:** 540  
**Storage Condition:** Frozen  
**Storage Temperature:** -10-10°F

## Ingredients

HALF AND HALF, WATER, PARMESAN AND ROMANO CHEESES (PASTEURIZES PART SKIM COWS MILK, CHEESE CULTURE, SALT, ENZYMES), BUTTER (CREAM, SALT), MARGARINES (LIQUID SOYBEAN OIL, PARTIALLY HYDROGENATED SOYBEAN OIL, WATER, SALT, VEGETABLE MONO- AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE, CITRIC ACID AND CALCIUM DISODIUM EDTA ADDED AS PRESERVATIVES, ARTIFICIALLY FLAVORED, COLORED WITH BETA CAROTENE, VITAMIN A PALMITATE ADDED), MODIFIED CORN STARCH, SALT, WHEAT FLOUR, DATEM, MONO AND DIGLYCERIDES, SPICE, GARLIC, PAPRIKA, TURMERIC.

**Kosher:** No

**Allergens:** Milk

## Preparation and Cooking Instructions

**COOKING INSTRUCTIONS:** Since equipment varies, cooking time and temperature may require adjustment. STIR PRODUCT before checking internal temperature. Internal temperature should be 160F. Product may be thawed up to 48 hours under refrigeration prior to heating. DO NOT REFREEZE. [EQUIPMENT Low Pressure Steamer 5-7 lb. PSI] [Frozen (0F) 60 to 65 minutes] [Thawed (30-32F) 30 to 35 minutes] [HANDLING INSTRUCTIONS: Place pouch in perforated steamtable pan. Place in steamer. Carefully remove using tongs. Hold pouch with insulated rubber gloves. Cut off one corner of pouch; pour into steamtable pan.] [EQUIPMENT Stove Top Boiling Water] [Frozen (0F) 50-55 minutes] [Thawed (30-32F) 30-35 minutes] [HANDLING INSTRUCTIONS: Bring water to boil in large stockpot. Place pouch in boiling water. Turn pouch over once during cooking.] **HEAT OUT OF POUCH IN SAUCEPAN:** Thaw pouch in refrigerator overnight. Pour thawed sauce from pouch into a large saucepan. Discard pouch. Heat sauce on MEDIUM heat for 15 minutes or until 160F; stirring occasionally.

## Calculate Cost Per Serving

Please fill in the information below to calculate your approximate food cost per serving.

Cost Per Case:

Case Net Weight:

Your Food Cost Per Weight (in Ounces) Is: \$XX

Weight (in Ounces) Per Serving:

Your Approximate Cost Per Serving Is: \$XX

## Nutrition Facts

Serving Size: 1/2 cup  
Servings per Case: 80

### Amount per Serving

Calories:                      Calories from Fat: 140

### % Daily Value\*

Total Fat: g                      %

Saturated Fat: g                      %

Trans Fat: g

Cholesterol: mg                      %

Sodium: mg                      %

Total Carbohydrates: g                      %

Dietary Fiber: g                      %

Sugars: g

Protein: g

\*Percent Daily Values are based on a 2000 calorie diet. Your daily values may differ depending on your calorie needs.