

NUTRITIONAL FACTS	
SERV. SIZE	4.09 oz
SERV PERCONT	1
CAL	260
CAL F / FAT	180
TOTAL FAT 20(G)	25%
SATUR FAT 11(G)	56%
TRANS FAT 0.5(G)	
CHOL 60(MG)	20%
SODIUM 910(MG)	40%
CARB 7(G)	3%
TOTAL FIBER 0(G)	
Total Sugar 4(G)	
Inc. <1g added sugar (G) 2%
PROTEIN 15(G	(i)
VIT D 0.4mcg	2%
Potassium 140mg	2%
CALCIUM 470mg	35%
IRON 0.1mg	0%

Heating Instructions: Cheese cups are ready to eat from thaw and heating is optional. Thaw Cups in refrigerator for 1-2 days prior use. Place Cups in Warmer covered with foil and heat to desired temp. between 135-150 degrees F. Place thawed cups into Steamer for 10 minutes or until desired temperature is between 135-150 degrees F. Place thawed cups in Hot Well covered and allow time to heat to desired temperature between 135 to 150 degrees F. WARNING: Cups are not ovenable, do not use oven.

(Cups)

Code Number: 99851 Manufacturer: Tabatchnick Packaging: 96/4.09 oz cup Allergens: Milk, Soy

Pallet Hi/Ti: 8 x 4, 32 cs single pallet, pallets double stacked for

shipping-64 cs

GTIN # 00071262998510

Manufactured in the U.S.A

Meat/Meat Alternative: 2 Trans Fatty Acid: Product is zero grams trans fat as determined by FDA standards.

Ingredients:

Cheddar cheese (pasteurized milk and/or nonfat milk and/or cream, salt, enzymes, cultures), water, NFDM, cheddar cheese flavor (cheddar cheese, {pasteurized milk, cheese culture, salt, enzymes}, whey, buttermilk solids, salt, sodium phosphate, lactic acid), jalapeno peppers, modified food starch, sugar, sodium citrate, disodium phosphate, jalapeno marinade (maltodextrin, onion, modified food starch, salt, jalapeno chili, vinegar powder[maltodextrin and distilled white vinegar],

pepper), yeast extract with sunflower oil, soy sauce (water, soybeans, salt, alcohol), white pepper, annatto extract, sorbic acid.



For more information, please contact:

John Eberts - East Coast/ Midwest Regional Sales Manager: 518-727-3019 | john@tabatchnick.com Tabatchnick Fine Foods Holliday Arnett - West Coast, Texas and Louisiana Sales Manager: 202-870-3686 | holliday@ tabatchnick.com