



Heating Instructions: Defrost in refrigerator for 1-2 days prior to use. Place defrosted pouch in water and boil for 20 minutes or until a temperature of 175 degrees is reached, OR empty pouch in steam table tray, cover and heat in oven for approximately 30 minutes at 375-390 degrees.

For more information, please contact:

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Jalapeno Cheese Sauce (bulk)

Code Number: 00850 Manufacturer: Tabatchnick

Packaging: 4/5 lb bags (156.09/2.05 oz serving)
Pallet Hi/Ti: 10 x 5, double stacked for transit, 100cs

Allergens: Milk, Soy Shelf Life: 3 years frozen GTIN # 00071262008509 Manufactured in the U.S.A

Meat/Meat Alternative : 1

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, nonfat dry milk, 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], garlic, disodium inosinate and disodium guanylate, extractives of chili pepper), yeast extract with sunflower oil, soy sauce (water, soybeans, salt, alcohol), white pepper, annatto extract, sorbic acid.