



# TRIO

## Trio Cheese Sauce 8 x 32 ounces

Trio Cheese Sauce is a rich and velvety cheese sauce with a delightful natural cheese flavor and creamy texture. Also perfect as component in speed scratch cooking or cook & chill operations.

*Trio* products are good for you and great for them. Created to deliver a consistent, delicious flavor for your customers, and an easy preparation experience for your operation.

You can always trust *Trio* for:

- Superior, consistent flavor
- Ease of use—one minute prep time and no slurry required
- Ease of storage, featuring re-closable packaging
- Steam table quality (4+ hours holding time)
- 0g Trans Fat or Saturated Fat per serving
- 0mg Cholesterol per serving
- Low fat per serving
- No added MSG\*

\*This product contains free glutamates from ingredients such as cheese and yeast extract. No added MSG.

Nestlé Code: 11250763  
Nestlé Case Code: 10050000382627

# NUTRITIONAL VALUE

## Ingredients

MALTODEXTRIN, TAPIOCA STARCH, WHEY, MODIFIED CORNSTARCH, SOYBEAN OIL, SALT, CULTURED DEXTROSE, CANOLA OIL, NATURAL FLAVORS, 2% OR LESS OF YEAST EXTRACT, CORN SYRUP SOLIDS, SUGAR, POTASSIUM PHOSPHATE, SODIUM CASEINATE, CALCIUM CASEINATE, COLOR ADDED, XANTHAN GUM, CITRIC ACID, YELLOW 5, YELLOW 6, BHT (PRESERVATIVE), CALCIUM PHOSPHATE, MONO & DIGLYCERIDES, BUTTERMILK POWDER, SPICES, DISODIUM GUANYLATE, DISODIUM INOSINATE, PAPRIKA EXTRACT COLOR, SODIUM PHOSPHATE. CONTAINS: MILK.

MAY CONTAIN: WHEAT, EGGS.

## Allergens

MILK

## Nutritional Fact

	Per 1 - 2/3 Tbsp (12 g) makes 1/4 cup prepared	Daily Value (%)	Per 100 g
Calories	45 calories		390 calories
Calories from Fat	10 calories		81 calories
Total Fat	1 g	2	9 g
Saturated Fat	0 g	0	1.5 g
Trans Fat	0 g		1 g
Cholesterol	0 mg	0	5 mg
Sodium	300 mg	13	2510 mg

	Per 1 - 2/3 Tbsp (12 g) makes 1/4 cup prepared	Daily Value (%)	Per 100 g
<b>Carbohydrate</b>	9 g	3	75 g
<b>Dietary Fiber</b>	0 g	0	0 g
<b>Sugars</b>	2 g		17 g
<b>Protein</b>	0 g		3 g
<b>Vitamin A</b>		0	11 IU
<b>Vitamin C</b>		0	0.1 mg
<b>Calcium</b>		0	131 mg
<b>Iron</b>		0	0.2 mg
<b>Potassium</b>			333 mg
<b>Polyunsaturated Fat</b>	0 g		3 g
<b>Monounsaturated Fat</b>	0 g		0 g

% daily values are based on a 2,000 calorie diet

## PREPARATION & STORAGE

### Preparation

- 1 OPEN pouch with our easy tear feature.
- 2 POUR the full package of Cheese Sauce Mix gradually into 1 gallon of boiling water (212°F)
- 3 STIR briskly with wire whisk until smooth and thickened, while returning to medium-high heat; OR cover and let stand for 10 minutes, then STIR briskly with wire whisk.

### Storage

- Storage Temperature: Cool, dry place
- Shelf Life in Days: 720

- 1 package (2 lb) Sauce Mix + 1 gallon boiling water = yields 1 gallon + 3 cups Cheese Sauce
- 1-3/4 cups (8 oz) Sauce Mix + 1 qt boiling water = yields 1 qt + 1 cup Cheese Sauce
- 3/4 cup + 2 Tbsp (4 oz) Sauce Mix + 2 cups boiling water = yields 2-1/2 cups Cheese Sauce

*For food safety and quality, follow cooking instructions. Cook product to an internal temperature of 165° F. Not processed to control microbiological hazards.*

# PRODUCT SPECIFICATIONS

## Packaging Information

Pack Size	8 x 32 oz
Pack Yield	152 fl oz
Case Yield	1216 fl oz (9.5 gallon)
Servings Per Case	576
Net Weight	16 lbs
Gross Weight	17.25 lbs
Case Height	10.25 in
Case Width	10.2 in
Case Length	12.85 in
Case Cube	0.777 ft <sup>3</sup>
Cases Per Layer	12

<b>Layers Per Pallet</b>	5
<b>Total Cases Per Pallet</b>	60

## SERVINGS SUGGESTIONS

### Suggestions

Macaroni and Cheese, nachos and other Mexican dishes, on potatoes, on burgers and fries, as a dipping sauce, in omelets.

### Meal Requirements

<b>Serving Size</b>	1 - 2/3 tbsp mix (12 g) makes 1/4 cup serving
<b>Purchase Unit</b>	8 x 32 oz
<b>Servings Per Purchase Unit</b>	576
<b>Purchase Units Per 100 Servings</b>	1 case



## Trio

Taste. Trust. Serve. Quality gravies and sauces your customers love take no time at all with Trio. Trio products are quick to prepare, with no slurry required, giving you control over your kitchen and all the dishes you make. The flavor is dependable. The quality is trustworthy. The performance is consistent.