



# Stouffer's Alfredo Parmigiana Sauce 4 x 80 ounces

The creaminess of real milk, cream and butter, combined with aged Parmesan cheese and sea salt. Lightly seasoned with ground black pepper.



Gluten free to serve all customer needs



Scratch-quality on demand, whenever you need it

Frozen format permits freshness and flavor without preservatives

Convenient and easy to use, simply heat and serve

Consistently holds well on steam table or pasta bar

**Nestlé Code:** 12238519

**Nestlé Case Code:** 0-00-13800-67769-3-00

## NUTRITIONAL VALUE

## Ingredients

SKIM MILK, CREAM, WATER, CANOLA OIL, PARMESAN CHEESE (CULTURED MILK, SALT, ENZYMES), MODIFIED CORNSTARCH, SOYBEAN OIL, 2% OR LESS OF PARMESAN CHEESE PASTE (GRANULAR AND PARMESAN CHEESE [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], WATER, SALT, LACTIC ACID, CITRIC ACID), BUTTER (CREAM, SALT), SEA SALT, WHEY PROTEIN CONCENTRATE, CREAM (CREAM, NONFAT MILK), DATEM, SPICE, SEASONING (CORNSTARCH, EXTRACTIVES OF TURMERIC AND ANNATTO, NATURAL FLAVOR). **CONTAINS: MILK INGREDIENTS.**

## Allergens

MILK INGREDIENTS

## Nutritional Fact

	Per 1/2 Cup (129 g)	Daily Value (%)	Per 100 g
Calories	210 calories		159 calories
Calories from Fat	150 calories		118.80 calories
Total Fat	17 g	26	13.2 g
Saturated Fat	3.5 g	18	2.70 g
Trans Fat	0 g		0.0 g
Cholesterol	10 mg	3	8 mg
Sodium	550 mg	23	425 mg
Carbohydrate	8 g	3	6.2 g
Dietary Fiber	0 g	0	0 g
Sugars	4 g		3.1 g
Protein	5 g		3.9 g
Vitamin A		0	0 IU
Vitamin C		0	0 mg
Calcium		15	117 mg
Iron		0	0 mg
Potassium			
Polyunsaturated Fat			4.6 g
Monounsaturated Fat			4.6 g

% daily values are based on a 2000 calorie diet

# PREPARATION & STORAGE

## Preparation

For food safety and quality, read and follow these COOKING INSTRUCTIONS to ensure that product reaches an internal temperature of 165°F. Cooking time may vary based on equipment and quantity cooked in equipment. Check for doneness using a thermometer.

**BOILING WATER:** If Frozen (0°F), cook product 60-65 minutes. If Thawed (40°F or less), cook product 40-45 minutes. Place pouch in boiling water; carefully remove pouch and shake vigorously halfway through cooking.

**LOW PRESSURE STEAMER 5-7 lb PSI:** If Frozen (0°F), cook product 65-70 minutes. If Thawed (40°F or less), cook product 50-55 minutes. Place pouch on perforated steamtable pan. Shake pouch vigorously halfway through cooking.

- Product must be cooked to an internal temperature of 165°F. Stir well before checking temperature.
- Hold pouch with insulated rubber gloves or tongs. Cut off one corner of pouch; pour into serving container.
- If thawing, product must be thawed under refrigeration (40°F) for no more than 48 hours prior to cooking. DO NOT REFREEZE.

## Storage

- Storage Temperature: Frozen < 34°F
- Shelf Life in Days: 360

# PRODUCT SPECIFICATIONS

## Packaging Information

<b>Pack Size</b>	4 x 80 oz
<b>Pack Yield</b>	80 oz
<b>Case Yield</b>	320 oz
<b>Servings Per Case</b>	70
<b>Net Weight</b>	20 lbs
<b>Gross Weight</b>	21.2 lbs

Case Height	3.8 in
Case Width	13.25 in
Case Length	17.2 in
Case Cube	0.501 ft <sup>3</sup>
Cases Per Layer	8
Layers Per Pallet	13
Total Cases Per Pallet	104

## Stouffer's



Stouffer's provides real food crafted from the very best ingredients. Capturing honest, authentic tastes and true, reliable performance. Food service operators and consumers cite Stouffer's as the best tasting, most trusted, and most loved frozen entrée and sides brand—the #1 market share in food service. With real food, you will see real results.