



Chef-mate

Chef-mate ¡Que Bueno! Jalapeño Cheese Sauce, 6 lb 10 oz (Pack of 6)

A full-flavored cheddar cheese sauce with the spicy Mexican accent of real jalapeno peppers and green chilies.

- Requires virtually no labor simply heat and serve.
- Crafted with the finest ingredients, our products deliver the superior quality that allows them to hold for up to 8 hours.
- Our cooked before canning process allows us to use a high percentage of cheese with no scorching.
- ¡Que Bueno! has always been trusted for its quality and value, which is why it continues to be the #1 name in cheese sauce.
- 0 g Trans Fat per serving.
- Made with real cheddar cheese with no artificial flavors or colors*

*Added colors from natural sources.

NESTLE CODE: **12043391**

NESTLE CASE CODE: 10050000157607

NUTRITIONAL VALUE

Ingredients

WATER, SOYBEAN OIL, AGED CHEDDAR CHEESE (CULTURED MILK, SALT, ENZYMES), MODIFIED CORNSTARCH, MALTODEXTRIN, TOMATO PUREE (WATER, TOMATO PASTE), 2% OR LESS OF CORNSTARCH, SALT, GREEN CHILES (GREEN CHILES, CITRIC ACID), JALAPENO PUREE (JALAPENO PEPPERS, SALT, ACETIC ACID, WATER, CALCIUM CHLORIDE), SODIUM PHOSPHATE, VINEGAR, DATEM, MONO- AND DIGLYCERIDES, NATURAL FLAVORS, EXTRACTIVES OF TURMERIC, EXTRACTIVES OF PAPRIKA, YEAST EXTRACT, LACTIC ACID.

Allergens

CONTAINS: MILK.

Nutritional Fact

	Per 1/4 cup (62 g)	Daily Value (%)
Calories	70 calories	
Total Fat	5 g	6
Saturated Fat	1.5 g	8
Trans Fat	0 g	
Cholesterol	< 5 mg	2
Sodium	430 mg	19
Carbohydrate	6 g	2
Dietary Fiber	0 g	0
Total Sugars	0 g	
Added Sugars	0 g	0
Protein	<1g	
Vitamin D	0 mcg	0
Calcium	20 mg	0
Iron	0 mg	0
Potassium	5 mg	

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

^{*}Please refer to the product label for the most accurate nutrition, ingredient, and allergen information.

PREPARATION & STORAGE

Preparation

- READY TO EAT REFRIGERATE AFTER OPENING
- STOVETOP: Heat contents of #10 can to desired temperature in a heavy saucepan, stirring frequently, over medium heat.
- STEAM JACKETED KETTLE: Heat contents of #10 can to desired temperature, stirring frequently.
- PRESSURE OR CONVECTION STEAMER: Place contents of #10 can in half steamtable pan, covered tightly. Steam in pressure or convection steamer to desired temperature.
- MICROWAVE OVEN: Microwave in microwave-safe container to desired temperature, cover and vent. Stir once during heating.
- CHEESE PUMP: Follow manufacturer's instructions on cheese pump or fill canister with water up to mark.
 Remove label and lid from cheese sauce can. Place can into canister. Place pump over cheese sauce to cover. Heat to desired temperature.

Storage

• Storage Temperature: Cool, dry place

PRODUCT SPECIFICATIONS

Packaging Information

Pack Size	6 × 106 oz
Pack Yield	96 fl oz
Case Yield	576 fl oz
Servings Per Case	288
Net Weight	39.68 lbs
Gross Weight	45 lbs
Case Height	7.1 in
Case Width	12.35 in
Case Length	18.25 in
Case Cube	0.926 ft ³
Cases Per Layer	8
Layers Per Pallet	7
Total Cases Per Pallet	56

^{*}Store remaining unheated portions in tightly sealed plastic container and refrigerate.

SERVINGS SUGGESTIONS

Suggestions

Serve over tortilla chips. Prepare traditional nachos or for loaded nachos, add ground beef or pulled chicken, diced tomatoes, onions, jalapeños and sliced black olives. Incorporate into fillings for burritos, enchiladas, and soft tacos. Use as a spicy cheese topper for chilli bowls, hot dogs, or burgers. Blend with whipped potatoes to create a cheddar jalapeño mash.

FAQS

How does Chef-mate can its food?

Chef-mate uses its proprietary Cooked Before Canning (CBC) method. Most bulk canned food is cooked during the canning process, which often overcooks food near the edges and creates a metallic taste. Chef-mate products are Cooked Before Canning to ensure quality taste, color, and texture in every can.

Can Chef-mate products be frozen after the can is opened?

No. Store remaining unheated portions of Chef-mate products in a tightly sealed plastic container and refrigerate.

How can Chef-mate products be prepared?

Chef-mate products can be prepared on a stovetop, a steam jacketed kettle, pressure or convection steamer, or a microwave oven. See the "Preparation & Storage" tab for complete details.