



# Stouffer's Alfredo Sauce Gluten Free 4 x 96 ounces pouch

Nutty; perfectly aged Parmesan combined with cream and Romano cheese for a rich, flavorful sauce 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:** 12204506

**Nestlé Case Code:** 1-00-13800-30470-1-01

# NUTRITIONAL VALUE

## Ingredients

**CREAM, SKIM MILK, WATER, PARMESAN AND ASIAGO CHEESE BLEND WITH FLAVOR** (PARMESAN CHEESE [CULTURED MILK, SALT, ENZYMES], ASIAGO CHEESE [CULTURED MILK, SALT, ENZYMES], ENZYME MODIFIED PARMESAN CHEESE [CULTURED MILK, WATER, SALT, ENZYMES], WHEY, SALT), **SOYBEAN OIL, CANOLA OIL, MODIFIED CORNSTARCH, 2% OR LESS OF SALT, ROMANO CHEESE** ([MADE FROM COW'S MILK], PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), **CREAM** (CREAM, NONFAT MILK), **LACTOSE, DATEM, SPICE, XANTHAN GUM, SEASONING** (CORNSTARCH, EXTRACTIVES OF TURMERIC AND ANNATTO, NATURAL FLAVOR), **SEASONING** (MALTODEXTRIN, FLAVOR, ENZYME MODIFIED BUTTERFAT). **CONTAINS: MILK INGREDIENTS.**

## Allergens

MILK

## Nutritional Fact

	Per 1/2 cup (125 g)	Daily Value (%)	Per 100 g
<b>Calories</b>	280 calories		223 calories
<b>Calories from Fat</b>	230 calories		181.8 calories
<b>Total Fat</b>	25 g	38	20.2 g
<b>Saturated Fat</b>	8 g	40	6.4 g
<b>Trans Fat</b>	0.5 g		0.4 g
<b>Cholesterol</b>	35 mg	12	28 mg
<b>Sodium</b>	680 mg	28	540 mg
<b>Carbohydrate</b>	7 g	2	5.5 g
<b>Dietary Fiber</b>	0 g	0	0 g
<b>Sugars</b>	4 g		3.2 g
<b>Protein</b>	6 g		4.8 g
<b>Vitamin A</b>		4	170 IU
<b>Vitamin C</b>		0	0 mg
<b>Calcium</b>		15	130 mg

	Per 1/2 cup (125 g)	Daily Value (%)	Per 100 g
<b>Iron</b>		0	0.10 mg
<b>Potassium</b>			112 mg
<b>Polyunsaturated Fat</b>			5.60 g
<b>Monounsaturated Fat</b>			7.20 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 65-70 minutes. If Thawed (40°F or less), cook product 55-60 minutes. Place pouch in boiling water; rotate and massage pouch halfway through cooking. Carefully remove using tongs.

**LOW PRESSURE STEAMER 5-7 lb PSI:** If Frozen (0°F), cook product 65-70 minutes. If Thawed (40°F or less), cook product 55-60 minutes. Place pouch flat on a perforated steamtable tray. Shake pouch vigorously halfway through cooking.

- Product must be cooked to an internal temperature of 165°F.
- 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: 540

# PRODUCT SPECIFICATIONS

## Packaging Information

<b>Pack Size</b>	4 x 96 oz.
<b>Pack Yield</b>	96 oz (3 qt)
<b>Case Yield</b>	384 oz (3 gallon)
<b>Servings Per Case</b>	87
<b>Net Weight</b>	24 lbs
<b>Gross Weight</b>	25.8 lbs
<b>Case Height</b>	4.75 in
<b>Case Width</b>	13.3 in
<b>Case Length</b>	16.9 in
<b>Case Cube</b>	0.618 ft <sup>3</sup>
<b>Cases Per Layer</b>	8
<b>Layers Per Pallet</b>	12
<b>Total Cases Per Pallet</b>	96

## 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.

