

Reduced-Fat Processed Cheese Sauce



INGREDIENTS

	Usage Levels (%)
Cheese, cheddar, 100 day	39.72
Low-fat milk (1.0%)	24.81
Skimmed milk	24.81
Whey protein concentrate, 50% protein (WPC 50)	7.88
Salt	1.50
Carrageenan	0.70
Flavor, cheddar-type	0.50
Annatto	0.08
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	180kcal
Total Fat	13g
Saturated Fat	9g
Trans Fat	0g
Cholesterol	45mg
Total Carbohydrates	5g
Dietary Fiber	0g
Sugars	2g
Protein	15g
Calcium	63mg
Magnesium	5mg
Phosphorus	49mg
Potassium	105mg
Sodium	970mg
Iron	0mg
Vitamin A	102IU
Vitamin C	0mg

PREPARATION

1. **Add cheddar cheese to Blentech apparatus.**
2. **Add all dry ingredients and blend until well mixed.**
3. **Add milk to mixer.**
4. **Agitate continuously while heating, until temperature reaches 85°C (185°F).**
5. **Hold at this temperature for 5 minutes, to insure pasteurization.**
6. **Fill containers and cool.**
7. **Store at refrigeration temperatures.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.