

Flavored Cheddar Cheese Sauce



INGREDIENTS

	Usage Levels (%)
Water	63.20
Cheese, cheddar	17.50
Anhydrous butterfat	5.82
Reduced-lactose whey	4.45
Starch, modified, waxy maize	4.20
Disodium phosphate	1.80
Flavors*	1.30
Salt	1.00
Monosodium phosphate	0.40
Lactic acid (88%)	0.30
Annatto	0.03
Total	100.00

*Flavor of final product is determined by choice of flavors.

NUTRITIONAL CONTENT

Per 100g	
Calories	170kcal
Total Fat	11g
Saturated Fat	7g
Trans Fat	0g
Cholesterol	30mg
Total Carbohydrates	11g
Dietary Fiber	0g
Sugars	4g
Protein	6g
Calcium	235mg
Magnesium	14mg
Phosphorus	859mg
Potassium	330mg
Sodium	1510mg
Iron	0mg
Vitamin A	334IU
Vitamin C	0mg

PREPARATION

1. **Place reduced-lactose whey, starch, salt, lactic acid and flavors on top of cheese mixture.**
2. **Melt the anhydrous butterfat and combine it with the annatto color. Add this mixture to the solubilized cheese.**
3. **Begin mixing, while heating to 70°C (158°F).**
4. **Heat sufficiently to insure pasteurization of the cheese sauce.**
5. **Fill containers at 80°C (176°F).**
6. **Cool immediately. Keep refrigerated at 5°C (40°F) during transfer, storage and distribution.**

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.