

Dry Mix Cheese Sauce



INGREDIENTS

	Usage Levels (%)
Dry cheese powder*	40.00
Sweet whey powder	25.00
Starch, modified, cook-up**	22.40
Whey protein concentrate, 34% protein (WPC 34)	9.00
Salt	3.60
Total	100.00

*Choice of cheese powder based on desired profile of end product.

**Choice of cook-up or instant starch based on method of sauce preparation.

NUTRITIONAL CONTENT

Per 100g	
Calories	410kcal
Total Fat	13g
Saturated Fat	8g
Trans Fat	0g
Cholesterol	45mg
Total Carbohydrates	52g
Dietary Fiber	0g
Sugars	31g
Protein	14g
Calcium	582mg
Magnesium	53mg
Phosphorus	301mg
Potassium	560mg
Sodium	
Iron	0mg
Vitamin A	14IU
Vitamin C	0mg

PREPARATION

Dry Sauce Mix

1. **Dry blend all ingredients until homogeneous.**
2. **Place 43 g (1.5 oz) per package**

Cheese Sauce Preparation

1. **Add 43 g (1.5 oz) dry sauce mix to sauce pan with 16 oz (2 cups) milk and stir until dispersed.**
2. **Cook over medium-low heat until thick and bubbly. Serve immediately.**

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.