



SCHOOL FOODSERVICE

Mucho Queso™ Jalapeño Cheese Dip Cups. It is a hot-fill cheese sauce packaged in 140 - 3oz cups per case. Meal Contribution Credits per Serving: 1 m/ma

Product Code: 39912000034500

140 - 3 oz. Mucho Queso™ Jalapeño Cheese Dip Cups

Ingredients

Cheddar Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Whey, Skim Milk, Potassium and Sodium Phosphates, Reduced Fat Cheddar Cheese (Cultured Pasteurized Reduced Fat Milk, Salt, Enzymes), Maltodextrin, Contains Less than 2% of Glucono-Delta-Lactone, Jalapeno Pepper Puree, Carrageenan, Green Bell Pepper Powder, Lactic Acid, Mono and Diglycerides, Sorbic Acid (Preservative), Apo-Carotenal for Color, Salt, Natural Flavor.

CONTAINS: Milk.

Nutrition Facts	
Serving Size 3 oz (85g)	
Servings Per Container 1	
Amount Per Serving	
Calories 190	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 560mg	23%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 10g	
Protein 10g	
Vitamin A	6%
Vitamin C	0%
Calcium	30%
Iron	0%
*% Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. This is a representation of the nutrition label. The actual nutrition label on the product may vary slightly.	

GTIN-Each:	00034500399128
Shipping Requirements:	Product must be shipped 34 to 75 F (Protected/Insulated)
Storage Requirements:	Product must be stored Protected/Insulated (34 to 75 F)
Allergens (Known to Contain):	Milk and Milk Products
Product Type:	Pallet
Units Per Case:	140
Product Shipping Policy:	Land O'Lakes products are coded with an Expiration Date. Land O'Lakes guarantees a minimum of 90 days of freshness from the date of shipment from Land O'Lakes warehouse facilities when product is handled and stored as recommended.
Shelf Life:	This product has a total shelf life of 180 days from date of manufacture.
Food Safety:	Land O'Lakes, Inc. regards the Hazard Analysis Critical Control Program (HACCP) as the cornerstone of a food safety system. HACCP focuses on food safety by analysis and control of potential biological, chemical, and physical hazards. An internationally recognized system that is required by many customers, HACCP has been mandated from some industries by the FDA and USDA. All Land O'Lakes, Inc. – Dairy Foods manufacturing facilities at Land O'Lakes, Inc. have targeted assessment programs for HACCP. In addition, Land O'Lakes, Inc. provided corporate guidance, oversight and assesses compliance of the systems.
Quality Assurance:	Land O'Lakes maintains a quality assurance program that ensures the quality of all raw materials, process operating conditions, and finished product requirements. Please note that all information contained within this document is subject to change. Customer Service: 1-800-328-9610
Preparation Type:	Ready to Eat