

Mornay Sauce

APPLICATION

Featuring: DairyChem #RD3139-1 Mornay Sauce with #1711 Parmesan Cheese Flavor Concentrate and #1710 Romano Cheese Flavor Concentrate

BENEFITS

- Significant Cost Savings Opportunity
- Highly versatile sauce - Including Alfredo, Meat Sauces and Vegetable Dressing
- Stable Pricing Resistant to Commodity Shifts
- Extremely Easy to prepare and customize
- Consistently Highest Quality product
- 1/3 the Fat of Traditional Mornay Sauces
- Freeze Thaw Stable
- Gluten Free



FORMULATION AND PROCESS

INGREDIENTS

	% by Weight
Water	68.00 %
DairyChem #RD3139-1 Mornay	32.00 %
Total:	100.00 %

INGREDIENT STATEMENTS

#RD 3139-1 Mornay Sauce Base Partially Hydrogenated Soybean Oil, Modified Food Starch, Nonfat Dry Milk, Coconut Oil, Whey Powder, Natural Parmesan Cheese Flavor, Natural Romano Cheese Flavor, Corn Syrup Solids, Salt, Lactose, Sodium Caseinate (a milk derivative), Natural Flavors, Maltodextrin, Sodium Citrate, Disodium Phosphate, Dipotassium Phosphate, Mono & Diglycerides, Silicon Dioxide (to prevent caking - a process aid).

PROCESSING STEPS

1. Combine dry ingredients in cold water with enough agitation to completely disperse
2. Heat to simmer allowing the viscosity to develop.
3. Remove from heat and add additional herbs and spices as desired
4. Chill and reheat when ready to serve

NUTRITIONAL INFORMATION

Demo Mornay Sauce	
Nutrition Facts	
Serving Size 100.00 g	
Servings per container	
Amount per serving	
Calories 150	Calories from Fat 70
% Daily Value*	
Fat, Total 8 g	12%
Saturated Fat, Total 3.5 g	19%
Trans Fat, Total 2.5 g	*
Cholesterol < 5 mg	*
Sodium 580 mg	25%
Potassium 242 mg	6%
Carbohydrates, Total 16 g	5%
Dietary Fiber, Total 0 g	*
Sugars, Total 8 g	7%
Protein, Total 4 g	7%
Vitamin A, IU 24 IU	*
Vitamin C, total ascorbic acid 1 mg	*
Calcium 144 mg	15%
Iron 0 mg	*
* Percent Daily Values are based on a 2,000 calorie diet	