

Cheese Sauces



Featuring:
Chipotle cheddar sauce

- Alfredo
 - Cheddar
 - 5 Cheese Italian with Herbs
 - White Sauce Base
 - Parmesan Pesto
 - Queso
 - Creamy Herb
 - Green Peppercorn & Blue
 - Sun-dried Tomato & Herb
 - Swiss
 - Habañero Jack
 - Nacho
 - Chipotle Cheddar
 - Roasted Garlic & Herb
- and many more!**



Make it your ingredient.™

Authentic flavors with portion control

Cheese sauces can be one of the most valued and versatile food ingredients in a product developer's repertoire. They add flavor dimension, texture, color and aroma to applications. Plus they're a great medium or foundation to expand flavors and add new ones. The possibilities when making cheese sauce are really endless.

Our cheese and culinary experts can help guide your cheese selection and work with you to formulate a cheese sauce that meets your application targets for flavor, viscosity, freeze/thaw stability, etc. Then with our multiple portion-control packaging options, you can deliver precise amounts of your customized cheese sauce without waste.

For a customized sauce solution, create your own Sargento ingredient at www.SargentoFoodIngredients.com



Cheese Sauces



Cheese sauces can be an integral component to complete an application's flavor, but more importantly, they can impact function and body, adding a multi-textural dimension to overall mouthfeel. Choosing Sargento cheese sauce gives you access to all of our cheese and culinary expertise, and it also gives you the ability to get your cheese sauce delivered shelf stable, refrigerated or frozen in production-ready, portion-control units.

Features

- Expert culinary development assistance
- Custom formula development
- Freeze/thaw stable
- Outstanding particulate identity
- Multiple flavor options
- Shelf stable, refrigerated, frozen formulations available
- Portion control
- Convenient and production ready
- Custom packaging materials and printing

Consumer insight

Consumers are becoming increasingly adventurous when it comes to ethnic cuisines and ingredients. This is being credited to a more diverse and transient U.S. population. As a result, there's more demand for authentic and regional ethnic ingredients. For example, inclusion of Mediterranean cheeses in sauces is soaring with use of Romano, Grana and Parmesan cheeses up 50% in the past two years

Product development partners

Whether you're looking to develop a new product, match an existing one or create a line extension, we're ready to support you with our team of talented technical service experts in consumer insights, culinology, food science, sensory science, food safety and process engineering. We'll help you create your next successful product.

One Persnickety Place
Plymouth, WI 53073
ph 800.893.7411
em makeityouringredient@sargento.com
SargentoFoodIngredients.com



Sargento Foods is GFSI certified

Available Formats

- Portion-Control Pouches
(1 oz - 18 oz capacity)
- Portion-Control Cups
(1 oz to 16 oz capacity)
- Portionables® IQF Pellet
(20 oz weight)
(12 oz cube)
- Bulk
(2 lb - 14 lb bags)
(35 lb case)
(700 lb tote)

Applications

- Dips & Spreads
- Entrees
- Salads
- Vegetables/Sides
- Snacks
- Sauces/Soups

Try our frozen sauce pellets

Individually Quick Frozen (IQF) Portionables® are perfect for creating sauces. Using fresh ingredients and flavorful seasonings, Portionables® pellets maintain colorful particulates like peppers and herbs when frozen.

The unique way Portionables® are produced, gives them a clean ingredient statement and allows portion control. And sauces are only the beginning; soups, beverages, side dishes and more can be made into Portionables® too.



Make it your ingredient.™