

Better
for You

Pasteurized Processed Cheese



Shown above: Reduced sodium processed cheddar cheese

- American
- Cheddars
- Hot Pepper
- Monterey Jack
- Swiss
- Blends

Better-for-You

- Reduced Sodium
- Reduced Fat
- Shelf Stable

and many more!

Customizable flavor & functionality

Consistency and the controlled melting properties of processed cheese are two of its most valuable features. It will soften and spread when heated without oiling off, which makes it an ideal inclusion in hot dogs or brats, as a protein topper or in sandwiches. Because of its formulation flexibility, processed cheese can be developed at various sodium levels. Sodium reduction can be achieved up to 35%, depending upon application targets without adding sodium substitutes.

Learn more about our customizable cheese solutions and make your own **Sargento ingredient** at www.SargentoFoodIngredients.com



SARGENTO
Make it your ingredient.™

Pasteurized Processed Cheese



Available in a variety of flavors, the controlled melt properties of processed cheese give product developers a lot of flexibility within applications. The product can be formulated to a range of melting properties based on need and application—high melt vs. low melt or even no melt. Processed cheese can be provided in bulk or portion-control units in a variety of formats.

Features

- Great taste and melt characteristics
- Adjustable melt range
- Consistent product
- Multiple varieties and forms—shreds, diced, block, slice
- Multiple applications
- Refrigerated and shelf stable
- Custom formula development
- Up to 35% less sodium
- Custom packaging
- Meets market demand for reduced sodium and reduced fat items

Consumer insight

Today's consumers are keenly aware of the link between diet and health. As a result, 64% of consumers say they're taking steps to improve the "healthiness" of their diets, according to the International Food Information Council. One of the ways consumers are looking to improve their diet is through the reduction of sodium. Americans consume far too much sodium—well above the daily RDA—and with national legislation pending to regulate sodium levels, manufacturers are looking for ways to reduce salt in their products.

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Sargento Foods is GFSI certified

Available Formats

- Bulk Sizes
(1 lb - 40 lb case)
- Blocks, Trays, Tubes

Applications

- Bread/Bakery
- Entrees
- Proteins
- Sauces
- Vegetables/Sides
- Fillings
- Appetizers
- Snacks

Other Better-for-You products

The Sargento Better-for-You line also includes reduced fat and reduced sodium natural cheeses. Our reduced fat cheeses are made with 2% milk and have a 33% fat reduction, while our reduced sodium natural cheese has a 25% sodium reduction. You never have to compromise taste or texture with our Better-for-You items, and you can get them in the format and packaging you want.



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