

Cheddar Cheese Sauce



INGREDIENTS

	Usage Levels (%)
Water	52.24
Cheese, cheddar, sharp, grated	32.40
Whole milk powder	7.58
Starch, waxy maize	3.70
Worcestershire sauce	3.36
Mustard, dry	0.65
Pepper, cayenne	0.06
Bay leaf	0.01
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	200kcal
Total Fat	14g
Saturated Fat	8g
Trans Fat	0g
Cholesterol	40mg
Total Carbohydrates	7g
Dietary Fiber	0g
Sugars	3g
Protein	9g
Calcium	310mg
Magnesium	9mg
Phosphorus	66mg
Potassium	135mg
Sodium	270mg
Iron	0mg
Vitamin A	445IU
Vitamin C	1mg

PREPARATION

1. **Mix half of the water with the starch. Reserve.**
2. **Mix remaining ingredients. Using wire whisk, whip continuously over low heat.**
3. **When smooth and all cheese has melted, add starch mixture.**
4. **Bring to a boil. Strain through fine mesh.**
5. **Chill.**

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.