



Product Information Sheet

Prod. NO	GTIN	Pack Size	Serves / Pack	Date Marking	Shelf Life	Division	Brand	Sub Brand	Type	Sub Type
12026833	9400556005916	1.7KG	226	Best Before End	12 Months	NESTLE PROFESSIONAL	MAGGI	CLASSIC	SAUCE MIX	CHEESE
Product Name		MAGGI Classic Cheese Sauce Mix								
Product Description				ce Mix is perfec ur, adds an extr		, quiches, over vegetab on to any dish.	les and fish	n. Quick and	d easy to pr	epare, it's
Packagi	ing									
Pack 7	Туре		Packaging Descr	iption		GTIN	Pack No	. Dime	ension C	Fross Weight
Retail		MAGGI		iption 6x1.7kg N1 NZ		gtin 9400556005916	Pack No 440391		ension 0	cross Weight

Ingredients:

Ingredients: Cheese Powders (45%) (Milk Solids, Cheese, Salt, Food Acid (330)), Rice Flour, Modified Starch (1442), Maltodextrin (From Corn), Modified Starch (1422), Skim Milk Powder, Lactose Powder (From Milk), Iodised Salt, Onion Powder, Vegetable Fat, Yeast Extract, Flavour Enhancer (635), Vegetable Gums (412, 415), Flavours (Contains Celery), Emulsifier (471), Colour (160a), White Pepper.

Contains Milk and Celery.
May Contain Soy, Sulphites and Mustard.

Allergens		
Allergen Name	Formulated Into Product	Via Cross Contact
Milk and milk products		
Mustard and Mustard Products		
Soy and soy products		
Sulphites - Added >10 mg/kg		
Celery and Celery Products		
Statements and Claims		

Endorsed by Coeliac Australia & NZ Gluten Free

Gluten free

Contains 45% Cheese

Good to know

This quick and easy sauce mix made with iodised salt is gluten free; giving your menu greater versatility for those with specific dietary needs.

Baine-marie stable

Held covered for no more than 4 hours.

Freeze Thaw Stable

Thawed under 0-5°C chilled conditions. Made with lodised Salt

Cook Chill Stable

When prepared as per directions, chilled <5°C, then reheated on stove top. Consumed within 3 days of production.

Preparation or User Instructions

Preparation Instructions

Combine

Using the serving quantities table as a guide, combine the sauce mix with half skim milk and stir until free from lumps.

Bring the remaining skim milk quantity to the boil, stir in the sauce slurry.

Simmer

Return to the boil, stir, simmer for 2 minutes, stirring occasionally

Recipe Suggestion: For a richer, creamier sauce try adding full cream milk.

Preparation or Use Tables

SERVING QUANTITIES

Skim Milk (L)	Sauce Mix	Sauce (approx L)
1	150g	1
3	450g	3
5	750g	5
11.3	Full Tub	11.3

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Nestle

Country Origin Statement

Blended in New Zealand from local and imported ingredients.

Storage Instructions

FOR MAXIMUM FRESHNESS, STORE IN A COOL DRY PLACE

PACK. NO

44039112

Contact Details

Company Address Suburb State Postcode Country

Nestlé Australia Ltd, 1 Homebush Bay Dr, Rhodes NSW 2138, Australia.

Consumer Contact Phone

In Australia call 1800 20 30 50 In New Zealand call 0800 830 840

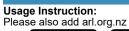
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Australasian Recycling Label









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Nutritional Information

MAGGI Classic Cheese Sauce Mix						
Servings Per Pack: 226 Serving Size: 50ml (7.5g Powder)	Average Quantity per Serving	Average Quantity Per 100g (Powder)	Average Quantity Per 50mL Serve As Prepared*	Average Quantity Per 100mL As Prepared*	Per 100mL prepared according to directions **	
Energy		1770 kJ	210 kJ	420kJ		
Protein		16.1 g	3.1 g	6.2g		
Fat-total		17.9 g	1.3 g	2.7g		
- Saturated		10.8 g	0.8 g	1.6g		
Carbohydrate		48.3 g	6.4 g	12.8g		
- Sugars		20.6 g	4.3 g	8.6g		
Sodium		2950 mg	240 mg	480mg		
Gluten		NOT DETECTED mg	mg			
				%RDI**		
Potassium		410 mg	115 mg	230mg		
*When prepared in accordance with preparation directions, using skim milk.						

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Disclaimer: This information is correct at date of issue and may be subject to change. Please check the product label before consuming product.

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