

Cheddar Cheese Sauce

Enhanced Taste



INGREDIENTS	CONTROL (g)	ENHANCED (g)
Commercial cheese sauce	67	67
Milk 2% fat	33	32
Whole-Lyfe™ 933 A	0	0.75
High-Lyfe™ 530 A	0	0.25
Total	100	100

PREPARATION

1. Whisk the yeast into the milk.
2. Combine the cheese sauce and milk in a small pot over a hot water bath.
3. Reheat sauce until warm and smooth.

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