Reduced-Fat Processed Cheese Sauce



Nutrition Content per 100 g

Calories	180 kcal
Total Fat	13 g
Saturated Fat	9 g
Trans Fat	0 g
Cholesterol	45 mg
Total Carbohydrates	5 g
Dietary Fiber	0 g
Sugars	2 g
Protein	15 g
Calcium	63 mg
Magnesium	5 mg
Phosphorus	49 mg
Potassium	105 mg
Sodium	970 mg
Iron	0 mg
Vitamin A	102 IU
Vitamin C	0 mg

Ingredients	% Weight
Cheese, cheddar, 100 day	39.72
Low-fat milk (1.0%)	24.81
Skimmed milk	24.81
Whey protein concentrate,	7.88
50% protein (WPC 50)	
Salt	1.50
Carrageenan	0.70
Flavor, cheddar-type	0.50
Annatto	0.08

Procedure

- 1. Add cheddar cheese to Blentech apparatus.
- 2. Add all dry ingredients and blend until well mixed.
- 3. Add milk to mixer.
- 4. Agitate continuously while heating, until temperature reaches 85°C (185°F).
- 5. Hold at this temperature for 5 minutes, to insure pasteurization.
- 6. Fill containers and cool.
- 7. Store at refrigeration temperatures.