



**Profitable,
profit on the table!**

Used as an economical
substitute for
Natural Cheese.

**GREAT RESULTS,
GREAT PRICE!**

Stretchy, tasty
and meltable...

**LIKE THE
REAL THING!**



Aliments
weins foods

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CHEF NUTRI PRODUCT USAGE GUIDE

-ALTERNATIVE CHEESE-

Imitation Cheese greatly reduces production costs as it is generally cheaper than real cheese. It is produced in the same varieties as real cheese and is available in Blocks, Shreds, or Slices. Made from soybean

and / or palm oil it contains no trans-fat or cholesterol and is a good source of calcium. It can be used as a replacement for real cheese or it can be mixed with real cheese for added flavour. With alternative cheeses you will discover a profitable solution to the rising costs of raw materials.

-ALLERGEN-

The residual amounts of protein in highly refined soybean oil are very low, such that they are considered to be of no health significance for soy allergic individuals. This has been corroborated by food challenge studies. Therefore, highly refined soybean oils will not be considered food allergen sources and will not have to be labelled according to the enhanced

allergen labelling regulations

-COLD-

Use as a full replacement to real cheese in cold applications, it will perform very much the same as real cheese.

-HOT-

To be used as a filler. The product can be mixed with real cheese using a certain percentage (%) and added to existing recipes. In some hot applications it can replace real cheese 100%.

-BROIL-

For best results on pizzas and dishes with grated cheese, it needs to be baked at a temperature below 450°, depending on the type and settings of the oven used. Recommended temperature is between 375° and 450°.

ALWAYS KEEP IN MIND THAT THIS IS NOT REAL CHEESE. IT IS CHEESE FILLER WHICH, IF ADAPTED AND USED PROPERLY WILL INCREASE YOUR BOTTOM LINE AND SAVE YOU \$\$\$\$.