

MINOR'S HOLLANDAISE

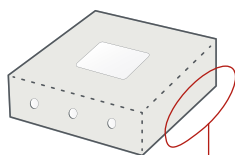
PRODUCT DESCRIPTION: MINOR'S Hollandaise is a creamy butter sauce with a hint of lemon. Customize this sauce to create your signature hollandaise or béarnaise flavor. Use for breakfast, brunch, lunch and dinner over eggs, vegetables, fish and beef.

INGREDIENT STATEMENT: WATER, BUTTER (CREAM, LACTIC ACID), CREAM (HEAVY CREAM, SKIM MILK, MONO AND DIGLYCERIDES, POLYSORBATE 80 AND CARRAGEENAN), CANOLA OIL, WHEY PROTEIN CONCENTRATE, EGG YOLKS, 2% OR LESS OF MODIFIED CORNSTARCH, SALT, DATEM, SODIUM CASEINATE, LEMON JUICE CONCENTRATE, NATURAL FLAVORS, XANTHAN GUM, VINEGAR, NATURAL EXTRACTIVES OF TURMERIC, NATURAL EXTRACTIVES OF ANNATTO, NONFAT MILK, BUTTER (CREAM, SALT), ENZYME MODIFIED MILKFAT, POTASSIUM HYDROXIDE, ASCORBIC ACID, LACTIC ACID, SODIUM CASEINATE (A MILK DERIVATIVE), WHEY. CONTAINS: MILK, EGG INGREDIENTS



CASE PACK

Minor's Hollandaise comes frozen in an 18 lb case of 12 x 24 oz pouches.



JULIAN CODE EXPLANATION

Julian day code
(112th day of the year. 4/11/10)

production line

year, 2010

plant#

hour code

101125489107

SPECIFICATIONS

Globe Code: 12145528

GTIN: 00074826606074

Yield: 24 oz/pouch

Storage/Shelf Life: 1 year frozen, 7 days refrigerated unopened, 2-3 days refrigerated open

Pack Size: 12 x 24 oz, 12 x 0.68 kg pouches

Net Weight per case: 18 lbs, 8.2 kg

Gross Weight per case: 19.2 lbs, 8.7 kg

Case Length: 18.875"

Case Width: 14.00"

Case Height: 2.875"

Pallet Configuration: 6 x 18 = 108 cases/pallet

NUTRITIONAL COMPASS



PREPARATION INSTRUCTIONS

EQUIPMENT OPTIONS (PRODUCT IN POUCH)



Steamer



Water Bath/Bain Marie



Re-Thermalizer Range



Do Not microwave unopened bag

EQUIPMENT OPTIONS (PRODUCT REMOVED FROM POUCH)



Stovetop



Tilt Braiser



Kettle

RECIPE DEVELOPMENT



Heat to internal temperature of 160 degrees before serving (using equipment listed above)



Add key ingredients to embellish sauce



Plate and serve

KEY BENEFITS

- Consistent color, flavor, viscosity, texture in every pouch
- On-demand pouch size
- Scratch quality without time constraints
- Easy to embellish or customize
- Pouch packaging reduces waste and storage space
- Easy to thaw pouch
- Ready to use

NUTRITIONAL CLAIMS

- 0 g Trans Fat per serving
- No Added MSG – Other than that which naturally occurs in the yeast extract
- No Artificial Flavors
- No Added Sugars
- No Added Gluten containing ingredients
- No Added Preservatives

NUTRITIONAL FACT PANEL

Nutrition Facts	
Serving Size 2 Tbsp (28g)	
Servings Per Container about 24	
Amount Per Serving	
Calories 90	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 140mg	6%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 1g	
Vitamin A 4%	Vitamin C 0%
Calcium 0%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

ASPARAGUS WITH HOLLANDAISE SAUCE

Top a seasonal side of vegetables with MINOR'S Hollandaise Sauce for the perfect buttery flavor.



SMOKED SALMON
FLORENTINE EGGS BENEDICT

Top poached eggs with MINOR'S Hollandaise Sauce to finish your signature Benedict.



SALMON/FILET MIGNON BÉARNAISE

Embellish MINOR'S Hollandaise Sauce with herbs, spices, or liquid to create a signature variation.

Product Applications:

- *Maltaise Sauce* = Hollandaise + juice & zest of blood oranges
- *Bearnaise* = Hollandaise + fresh chopped tarragon + white wine + peppercorns
- *Choron Sauce* = Hollandaise + tarragon + tomato
- *Sauce Bavaroise* = Hollandaise + cream + horseradish + thyme
- *Sauce Dijon/Sauce Moutarde/Sauce Girondine* = Hollandaise + Dijon mustard
- *Sauce Mousseline/Sauce Chantilly* = Hollandaise + whipped cream
- *Sauce Divine* = Hollandaise + [reduced sherry + whipped cream]
- *Sundried Tomato Hollandaise* = Hollandaise + sundried tomato pesto
- *Hollandaise Diable* = Hollandaise + red pepper paste

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