



# CHEESY BACON CHEDDAR DIP MIX

(2-23 g packets per box)

## Nutrition Facts / Valeur nutritive

Serving Size 1 Tbsp (1.4g) / Pour 1 cuillère à café (1.4g)  
Servings per container approx. 16  
Portions approx. par contenant 16

Amount Per Serving  
Teneur

### Calories / Calories 5

	% Daily Value % valeur quotidienne
<b>Total Fat / Lipides</b> 0.1 g	<b>0 %</b>
Saturated / saturés 0 g	<b>0 %</b>
+ Trans / trans 0 g	
<b>Cholesterol / Cholestérol</b> 0 mg	<b>0 %</b>
<b>Sodium / Sodium</b> 50 mg	<b>2 %</b>
<b>Total Carbohydrate / Glucides</b> 0 g	<b>0 %</b>
Dietary Fibre / Fibres 0 g	<b>0 %</b>
Sugars / Sucres 0 g	
<b>Protein / Protéines</b> 0 g	
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Vitamin A / Vitamine A	<b>0 %</b>
Vitamin C / Vitamine C	<b>0 %</b>
Calcium / Calcium	<b>0 %</b>
Iron / Fer	<b>0 %</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** DEHYDRATED ONION, MALTODEXTRIN, TEXTURED VEGETABLE PROTEIN [(SOY FLOUR, CAMEL COLOUR), SOYBEAN OIL, SALT, NATURAL FLAVOURING], YEAST EXTRACT, HYDROLYZED SOY CORN AND WHEAT PROTEIN, WHEY, SALT, SPICE, NATURAL CHEDDAR CHEESE FLAVOUR, EXTRACTIVES OF ANNATTO, LACTIC ACID, XANTHAN GUM, EXTRACTIVES OF TURMERIC AND NOT MORE THAN 2% TRICALCIUM PHOSPHATE ADDED TO PREVENT CAKING.

**ALLERGENS: MILK, SOY, WHEAT.**

**INGRÉDIENTS:** OIGNON DÉSHYDRATÉ, MALTODEXTRINE, PROTÉINE VÉGÉTALE TEXTURÉE (FARINE DE SOYA, COLORANT CARAMEL), HUILE DE SOYA, SEL, ARÔME NATUREL], EXTRAIT DE LEVURE, PROTÉINES DE SOYA, DE MAÏS ET DE BLÉ HYDROLYSÉES, LACTOSÉRUM, SEL, ÉPICE, ARÔME NATUREL DE CHEDDAR, EXTRAITS DE ROCOU, ACIDE LACTIQUE, GOMME DE XANTHANE, EXTRAITS DE CURCUMA ET 2 % OU MOINS DE PHOSPHATE TRICALCIQUE AJOUTÉ AFIN D'EMPÊCHER LE MOTTAGE.

**ALLERGÈNES : LAIT, SOYA, BLÉ.**

## Suggestions for CHEESY BACON CHEDDAR DIP MIX



- For a dip, combine 1 pkg. with 1 cup mayonnaise and 1 cup sour cream. Blend until smooth and refrigerate for at least 1 hour before serving.
- Prepared dip is a great topper for baked potatoes.
- Add 2 Tbsp. to mashed potatoes.
- For a reduced fat recipe, use 2 cups blended cottage cheese or plain yogurt.
- For a great cheeseball, combine 1 pkg. with 8 oz. (250 g) softened cream cheese. Shape into a ball and refrigerate 2 hours. Roll in chopped parsley or pecans.

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.