

Cheese + Sauce = Success

Independent operators long ago learned that featuring natural cheeses on the menu provides differentiation. Let Sargento bring you the cheese expertise to help in high volume- high demand operations with that same differentiation plus added operational capacity. We can help you choose the right varieties, blends, moisture levels and viscosities. When customizing sauces with consistent flavor, quality and cost, we take into consideration your specific operational platforms and barriers.

Add on-trend flavor layers to enhance taste and texture while providing a crave-worthy complement and depth to almost any dish.

Signaturize your menu or seasonal specials with fun, flavorful shareables from classic comfort to experiential ethnic small plates

Add value to lunch, fourth meal midday snacks, late night foods and lighter fare by updating with craveable cheese sauce and dips.

Offer healthy indulgences for kids and adults by combining a good-for-you base and a wholesome dairy sauce with natural, clean, reduced fat, lower sodium and/or gluten free options.

Choose unlimited variety with clean and simple classic sauces that add form and function or bold, flavorful cheeses and ingredient additions for more celebratory dishes ...and everything in-between!

Bring the farm to the table with natural, authentic regional cheeses sourced from trusted American farms and farmers – Sargento does the sourcing for you!



From Classic Foundations to Inspired Creations, Sargento Can Help

From a traditional high volume work horse, an updated classic or a unique trademark, Sargento can help you build the right option from ideation to execution.

Sargento helps you create base sauces and dips with limitless variations. See the chart below for the wide range of foundational sauces. Additionally, fully finished signature sauces for static menu placement can be created to help you achieve your sauce objectives.

Below are typical examples of taking a “cheesy foundation” and adding-in in-house pantry items for speed scratch/fresh finishes:

Cheese Foundations + Pantry Add-ins for In-House Speed Scratch

CUISINE	CLASSIC FOUNDATION	SAUCE INSPIRATIONS
Hispanic	Queso Dip/Sauce	Queso Elote With Queso Añejo, Grilled Corn, Chile De Árbol, Lime & Tequila
Alpine	Fondue	Wild Mushroom Fontina Fonduta (over grilled polenta squares)
Italian	Alfredo	Asiago Pesto di Rucola (Arugula Pesto) cheese sauce
French	Mornay	Blue Cheese Soubise: Caramelized Onion & Rosemary Blue Cheese Cheese Sauce
All-American	Cheese Sauce	Muenster & Country Ham Mac & Cheese Sauce

To Learn More Contact Your Sargento Sales Representative!



Culinary Inspiration...*Delivered*[™]

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Sargento® Sauce & Dip Solutions



Let our Sargento cheese experts deliver your cheese sauce and dip solutions with the quality, integrity, exacting standards and delicious creativity that we are known for.



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Sargento Sauces & Dips: Customized to Your Exacting Standards

Quality & Integrity

Sargento kettle cooked sauces signaturize and strengthen your menu offerings. From shareable cheesy dips and quesos to proprietary cream and cheese based sauces for pasta, protein and vegetables, it's the recipe ready quality and flavor you've come to expect from Sargento and our cheese expertise.

Access to cheese varieties

- Natural, **cheeses to craft and customize** the ideal dairy based sauces and dips for your menu

Cheese expertise

- **No one knows cheese like Sargento!**
- Developed against your **functional requirements and applications**
- Consistently **reliable performance and flexibility; adaptable** to withstand the rigors of your kitchen

Culinary & Kitchen Inspiration

- **Customization for multiple uses** for protein, main dish, shareable and small plate options,
- **Effortless and delicious**, on trend options for multiple day part variety
- Controlled **ingredient quality and variety** against flavor, portion cost, and kitchen ready requirements

Technology & Technical Support

Customized technical support and advanced pilot lab, culinary center and plant technologies deliver consistent solutions for your kitchen and customer.

* New! * Frozen ESL (Extended Shelf Life)

- Superior quality, culinary frozen sauces with **extended thaw shelf life**
- **Worry free storage and slacking** for larger orders, slower turnover

Custom packaging sizes

- Proprietary packaging that **adds functionality and flexibility** and **minimizes waste**
- Bulk pouches **custom sized** to meet batch, equipment and turnover needs
- Speed scratch sizes tailored to **maximize use of pantry ingredients for LTOs**.
- **Portioned cups and pouches** to **accommodate and control smaller batches**, individual or customized preparations such as pasta bars, room service or RTH/RTE takeaway PCs.

Wide Range of Possibilities

- **Shelf stable, refrigerated, frozen and frozen ESL (extended shelf life)**
- **Range of viscosities** from liquid to solid
- Systems from concentrates to pucks and pucks with inclusions

Combining extended shelf life and customized packaging allows reduced size line sets, batches and ala minute preparations while reducing waste and increasing food safe practices.

Culinary Creativity

From shareable, quesos, fondues and dips to pasta and vegetable sauces and accompaniments, Sargento has the right ingredients, platforms and expertise to invigorate sagging sales and drive new traffic.

Classic, Ethnic or Menu Theme Inspired

- Customize sauces and dips, drawing on local and international regional tastes and/or focus on **perfecting high volume sellers**
- **Invigorate your menu with chef driven recipes**
- Infuse with bold, local / regional and ethnic flavors
- **Elevate with classics** that incorporate fresh, house-made culinary cues

Culinary Development Support

- **Innovative culinary and R&D experts will help you ideate and create** exciting flavors and truly memorable dishes to meet market, sales and operational goals.
- **Tailored expertise and problem solving:** Sargento R&D team can leverage culinary creativity without compromising quality, consistency or operational requirements.
- **Customized creativity & culinary inspiration:** We can help you design sauces and quesos that can **cross multiple platforms** and menu sections.
- **Incorporate widely used pantry items:** Our formulations can incorporate widely used pantry items, to allow for cross utilization of fresh components throughout the menu

