



PRODUCT SPECIFICATION
CCF Cheddar Deli 2/6# RW
Item# 62000

I. DESCRIPTION

Cheddar Cheese that was made from cow's milk not treated with the growth hormones rBST. Cheddar Cheese has a rich, nutty and smooth flavor, with a firm texture and golden color manufactured according to provisions set forth in 21CFR133.113.

II. INGREDIENT STATEMENT

Cultured Pasteurized Milk, Salt, Annatto (Vegetable Color), Enzymes. **Contains:** Milk

III. ANALYSIS

A. Chemical Standards

	<u>Min.</u>	<u>Max.</u>	
1) Moisture	36.0%	39.0%	Near infrared (NIR)
2) Fat (dry basis)	50.0%	56.0%	Near infrared (NIR) and calculated
3) pH	5.00	5.45	SMEDP 15.022, Potentiometric
4) Salt	1.4%	2.2%	Near infrared (NIR)

B. Physical Standards

1) Color	6-10 on NCI color chart
2) Flavor	Clean, Rich Flavor
3) Body and Texture	Smooth and Firm
4) Style	Deli, 2/6lbs., Random Weight

C. Microbiological Standards

1) Coliforms	<100 cfu/g	BAM 8, 4 / AOAC Petrifilm
2) Yeast	<100 cfu/g	BAM 8, 18 / AOAC Petrifilm
3) Mold	<100 cfu/g	BAM 8, 18 / AOAC Petrifilm

E. Item#

1) 62000

V. NUTRITION INFORMATION

1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	377.2
Calories from Fat (kcal)	266.49
Fat (g)	29.61
Protein (g)	23.97
Saturated Fat (g)	19.30
Total Carbohydrates (g)	3.7
Dietary Fiber (g)	NA
Total Sugars (g)	0.24
Cholesterol (mg)	105
Trans Fat (g)	0.88
Sodium (mg)	806
Calcium (mg)	828
Iron (mg)	<0.1
Vitamin D (mcg)	<0.55
Potassium (mg)	80.9

Nutrition Facts		
Varied Servings per container		
Serving Size 1oz (28g/about 1" Cube)		
Amount Per Serving		
Calories		110
		% Daily Value*
Total Fat	8g	10%
Saturated Fat	5g	25%
Trans Fat	0g	
Cholesterol	30mg	10%
Sodium	230mg	10%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	7g	
Vitamin D	0 mcg	0%
Calcium	232mg	20%
Iron	0mg	0%
Potassium	23mg	0%
*The % Daily Value 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.		
Calories per gram:		
Fat 9 * Carbohydrate 4 * Protein 4		

- 2) Allergens – Contains “Milk”
- 3) Country of Origin – USA
- 4) GMO Status – Non-GMO Ingredients
- 5) Enzyme – Microbial
- 6) rBST Free Claim Statement – No significant difference has been shown between milk from cows treated and not treated with rBST growth hormones.

F. Shelf Life

- 1) 180 days from date of packaged.

G. Storage Requirements

- 1) Recommended storage Temperature 34-41°F.

H. Shipping Requirements

- 1) Carrier used to transport product shall maintain the product at 34-41°F.

I. Product Coding

- 1) Each piece shall be ink jetted with “sell by date” with vat number in calendar format (Nov 152014).
- 2) Each case shall be identified with a label which includes: Catch weight (Net Weight of Cheese), Date of Production, and/or Sell by Date, Type of Cheese, Pack Size, Brand Name (if applicable), Plant Number, Wisconsin State Stamp (if applicable), Vat Number and Case Number.

J. Product Dimensions

- 1) Width: 4.00”
- 2) Height: 4.00”
- 3) Length: 12.0”

K. Carton Dimensions (OD)

- 1) Width: 8.480”
- 2) Height: 4.355”
- 3) Length: 13.710”

L. Pallet Pattern

- 1) Alternating Layers
- 2) 45 cases per layer
- 3) 3 layers high
- 4) 135 cases per pallet
- 5) Approx. 1,620lbs. total net weight per pallet.