



**PRODUCT SPECIFICATION**  
Fancy Yellow Cheddar/Monterey Jack Shred 4/5#  
Item# 30010

**I. DESCRIPTION**

Cheddar Cheese that was made from cow's milk not treated with the growth hormones rBST. Rich, nutty and smooth when young, becoming increasingly sharp, complex and crumbly with age that conforms to the standards as defined in 21CFR133.113.

Monterey Jack Cheese that was made from cow's milk not treated with the growth hormones rBST. Buttery, creamy and slightly tart that conforms to the standards as defined in 21CFR133.153.

**II. INGREDIENT STATEMENT**

Yellow Cheddar Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Annatto (Vegetable Color)). Monterey Jack Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Potato Starch and Powdered Cellulose (To prevent caking). **Contains:** Milk

**III. ANALYSIS**

**A. Physical Standards**

- |                     |  |
|---------------------|--|
| 1) Color            | Natural, Creamy, White/7-9 NCI color chart |
| 2) Flavor           | Clean, Rich, Creamy                        |
| 3) Body and Texture | Firm, Smooth.                              |
| 4) Style            | Shredded 4/5lbs                            |

**B. Microbiological Standards**

- |              |               |                            |
|--------------|---------------|----------------------------|
| 1) Coliforms | <100 CFU/gram | BAM 8, 4 / AOAC Petrifilm  |
| 2) Yeast     | <100 CFU/gram | BAM 8, 18 / AOAC Petrifilm |
| 3) Mold      | <100 CFU/gram | BAM 8, 18 / AOAC Petrifilm |

**C. Item#**

1) 30010

**IV. NUTRITION INFORMATION**

1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	372.1
Calories from Fat (kcal)	263.4
Fat (g)	29.27
Protein (g)	23.58
Saturated Fat (g)	18.9
Total Carbohydrates (g)	3.6
Dietary Fiber (g)	NA
Total Sugars (g)	0.19
Cholesterol (mg)	102
Trans Fat (g)	0.91
Sodium (mg)	691
Calcium (mg)	753
Iron (mg)	<0.1
Vitamin D (mcg)	<0.55
Potassium (mg)	71.1

Nutrition Facts	
80 Servings per container	
<b>Serving Size 1oz (28g) about ¼ Cup</b>	
Amount Per Serving	
<b>Calories</b>	<b>100</b>
% Daily Value	
<b>Total Fat</b> 8g	11%
Saturated Fat 5g	26%
Trans Fat 0g	
<b>Cholesterol</b> 30mg	10%
<b>Sodium</b> 190mg	8%
<b>Total Carbohydrate</b> 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 7g	
Vitamin D 0 mcg	0%
Calcium 211mg	15%
Iron 0mg	0%
Potassium 20mg	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.	

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

**D. Shelf Life**

- 1) 90 days from date of packaged.

**E. Storage Requirements**

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

**F. Shipping Requirements**

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

**G. Product Coding**

- 1) Each bag shall be identified with product label and code date “packed on”.
- 2) Product label shall have the cheese type, ingredient statement, nutritional facts, required temperature storage, net weight, and plant number.
- 3) Each case shall be labeled with cheese type, Item number, net weight, “packed on” date in calendar format (12/13/2017), and plant number.

**H. Product Dimensions**

- 1) Length: 1”- 2”

**I. Carton Dimensions**

- 1) Width: 7.5”
- 2) Height: 12.0”
- 3) Length: 18.0”

**J. Pallet Pattern**

- 1) Alternating Layers
- 2) 9 cases per layer
- 3) 8 cases high
- 4) 72 cases per pallet
- 5) Approx. 1,562.00lbs total gross avg. case weight per pallet including pallet.

History:

1. 10/8/2019- Nutritionals corrected with 50:50 ratio- **EB**