



12/2# Medium Cheddar Cheese Sliced 0 00 72830 12711 0

I. **Description:** Medium Cheddar Cheese is made from pasteurized milk or “heat shocked” milk, from cows not treated with the artificial growth hormone rBST. Cultures, enzymes, and annatto (color) are added. The curds produced undergo a cheddaring and milling process, are salted, and pressed into 42-pound blocks. Cheese that is made from heat shocked milk requires aging for a minimum of 60 days at a temperature of not less than 35° F. Medium cheddar cheese is graded at 70 days then the cheese is cut and packaged. This process meets legal requirements as set forth in 21 CFR 133.113.

II. **Specifications:**

Appearance: Shall have an attractive color and appearance; practically free from white lines, slits, cracks or seams. Shall lack color mottling, bleached spots and visible mold. Small amounts of calcium lactate crystals may be found on the outside rind of aged cheese. Absolutely no extraneous matter of any type or amount permitted.

Body and Texture: The cheese shall be firm, appear smooth, compact, close, flexible and translucent, but may have few mechanical openings if not large and connecting. Shall be free from gas holes and large slits - cracks.

Flavor and Aroma: A characteristic Tillamook cheddar flavor and aroma for the associated age; medium, sharp, extra sharp. Shall be free from any undesirable flavors and odors.

Chemical And Physical:

	LSL	USL	Target
Salt (%)	1.48	2	1.65
pH	5	5.45	5.25
Fat (%)	34.25	36.25	35.25
FDB (%)	52	57	54.5
Moisture (%)	34	37.5	36
Cheese Color (NCI units)	5.5	6.5	6

Microbiological:

Coliform	<10/g
E. coli	<10/g
Staph. Aureus	<10/g
Yeast & Mold	<100/g
Listeria	Negative at 25g
Salmonella	Negative at 25g

III. **Nutrition:**

Serving Size: 21g

<u>Nutrients</u>	<u>Per Serving</u>	<u>Per 100g</u>
Calories (KCAL)	88.52	421.5
Total Fat (G)	7.39	35.21
Saturated Fat (G)	4.62	22
Trans Fatty Acid (G)	0.22	1.06
Cholesterol (MG)	22.79	108.5
Sodium (MG)	151.57	721.75
Carbohydrates (G)	0.68	3.24



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Dietary Fiber (G)	0	0
Total Sugars (G)	0.01	0.04
Added Sugar (G)	0	0
Protein (G)	4.81	22.92
Vitamin D (MCG)	0	0
Calcium (MG)	131.59	626.62
Iron (MG)	0.12	0.55
Potassium (MG)	19.79	94.25

IV. **Ingredients:** Cultured Milk, Salt, Enzymes, Annatto (color).

V. **Allergens: CONTAINS:** Milk.

VI. **Target Customer:** Retail sales, food service, food processing. Intended Use: Direct consumption, food ingredient.

VII. **Packaging:** The product is packaged in commercially acceptable containers. There will be no metal ties, staples, nails, or similar devices on the shipping containers.

Each container will be labeled with the following information:

1. Name of Product.
2. Code Date.
3. Net Weight of Product.

VIII. **Shipping and Storage:** Product should be maintained between 35° - 40°F (2°C - 4°C) during storage.

Product should be shipped in a clean trailer with the temperature maintained between 35° - 40°F (2°C - 4°C).

Cheese Variants:

R01 : : All : III : Medium
 VN000377
 R19 : : All : III : Medium
 VN000093

Product Description: Medium Cheddar Cheese Sliced		Case Pack: 12/2#	
Item UPC Number: 0 72830 00711 5		Case / GTIN UPC #: 0 00 72830 12711 0	
Piece Net Weight Range: 883g - 931g/Target 907g		Piece Dimensions (L x W x H) (in): 3.5 x 3.25-3.5	
Location(s): MTH	Cross Dock Location(s): TL, MTH	Block #: R01 is the preferred recipe for Medium Cheddar; R19 is approved as an alternate. Variants are noted above.	
Specification Type:			
Packaging Information			



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Wrapper Type & Size: Hayssen		Film/Bag ID:
Width (in): 15.5	Length (in): 11.5	
Label Type: No label		Closure Type: MTH Current Package STYLE 584 DUAL AT ZIPPER Alternate Zipper: Presto Double Zipper 651-721
Width (in):	Length (in):	Eye Spot Placement: 0.6875 x 0.25
Hole Punch: No		Interleaf: 20 sheets 6.5" / Cut Off: 3.25"
Case Information		
Inner Dimensions of Case (L x W x H) (in): 12.875 x 8.375 x 9.125" Alternate pallet pattern: 12.5625" x 8.375" x 9.0625"		
Outer Dimensions of Case (L x W x H) (in): 13.188 x 8.688 x 9.750" Alternate Pallet Pattern: 13.1875" x 8.6875" x 9.375"		
Cases per Layer: 15	Layers per Pallet: 4	Cases per Pallet: 60
Case Cube (ft3): MTH Pallet 0.645 Alternate pallet pattern 0.622		Case Type: Display Case
Product Information		
Finished Package Size (L x W x H) (in): 11.5 x 4.625 x 2.1875		
Code Date: Best if Used By MMM DD YYYY plant code, line number, time Example: Best if Used By JUN 02 2011 GL 11 10:00		
Package Net Weight (g): 907	Package Tare (g): 44.2	Package Gross Weight (g): 951.2
Case Net Weight (lb): 24	Case Tare (lb): 2.4	Case Gross Weight (lb): 26.4
Slices per Package: 42	Ounces per Slice: 0.75oz	PC per Case: 12
Quality Storage Temperature Range: 35° - 40°F (2-4°C)		
Legal Statements(i.e. Distributed By): Manufactured by Tillamook		
Fiber: Corrugated Cardboard		Wall Thickness: C Flute
Special Instructions: Full slices only. Column stack all layers. Gas Flush: CO ² 70%, N ² 30%, Residual O ² 0.3%. The corrugated pad to be placed between the pallet and 1st layer. Pallets are stacked in a single layer only.		