



6/2# Medium White Cheddar Cheese Sliced (0.75oz) 0 00 72830 12720 2

Description: Medium white cheddar cheese is made from 'heat shocked' milk, from cows not treated with the artificial growth hormone rBST. Cultures and enzymes 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 white cheddar cheese is graded at 70 days. After aging the cheese is cut and packaged. This process meets legal requirements as set forth in 21 CFR 133.113.

Specifications:

Appearance: Shall have an attractive natural milk color appearance; practically free from white lines or seams and shall lack mottling, bleached spots and visible mold. Small amounts of calcium lactate crystals may be found on 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	Notes
Cheese Color (NCI units)	1	1.5	1	
Fat (%)	34.25	36.25	35.25	
FDB (%)	52	57	54.5	
Moisture (%)	34	37	35.5	
pH	5	5.45	5.25	
Salt (%)	1.48	2	1.65	

Microbiological:

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

Nutrition: 42 servings per container (1 slice, 21g)

Nutrients	Per Serving	Per 100g
Calories (kcal)	90	428.55
Total Fat (g)	7	33.35
Saturated Fat (g)	4.5	21.43
Trans Fat (g)	0	0
Cholesterol (mg)	25	119.02
Sodium (mg)	150	714.27
Total Carbohydrate (g)	1	4.76
Dietary Fiber (g)	0	0
Total Sugar (g)	0	0
Added Sugar (g)	0	0
Protein (g)	5	23.83
Vitamin D (mcg)	0	0
Calcium (mg)	130	619.05
Iron (mg)	0.1	0.46
Potassium (mg)	20	95.24

Ingredients: Cultured Milk, Salt, Enzymes.

Allergens: Milk

Precautionary Allergens:

Intended Use: Retail sales, food service, food processing. Intended Use: Direct consumption, food ingredient.



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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.

Cheese Variants: R10 : : All : III : Medium - VN000167



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Product Information:

Product Description: Medium White Cheddar Cheese Sliced (0.75oz)

Case Pack: 6/2#

Item UPC Number: 0 72830 00714 6

Case / GTIN UPC #: 0 00 72830 12720 2

Code Date Format: 240 days - Best if Used By MMM DD YYYY plant code, line number, time Example: Best if Used By JUN 02 11 MTH D2 10:00

Quality Storage Temperature Range: 35° - 40°F (2-4°C)

Handling 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).

Shelf Life (days): 240 days from date packaged.

Guaranteed Shelf Life: 90 days

Block #: R10 : : All : III : Medium

Cheese Blend Breakdown:

Ounces per Slice: 0.75 oz

Slices per Package: 42

Shred Trim Usage:

Packaging:

Container:

Closure Type: MCC STYLE 584 DUAL AT ZIPPER

Hole Punch: No

Eye Spot Placement: 0.6875 x 0.25

Each:

Piece Net Weight Range (lb): 883g - 931g/Target: 907g

Packaging Dimensions (L x W x H) (in): 11.5 x 4.625 x 2.1875

Package Net Weight: 2.00 lb; 31.99 oz; 907.00 g

Package Tare: 0.10 lb; 1.56 oz; 44.20 g

Package Gross Weight: 2.10 lb; 33.55 oz; 951.20 g

Case:

Outer Dimensions of Case (L x W x H) (in): 13.3125 x 9.3125 x 5.5

Case Type: RSC

Case Net Weight (lb): 12

Case Tare (lb): 1.2

Case Gross Weight (lb): 13.2

Wall Thickness: C Flute

Gauge:

Pallet:

Cases per Layer: 15

Layers per Pallet: 7

Cases per Pallet: 105

Case Cube (ft³): 0.395

Special Instructions: Full slices only. Gas Flush: CO70%, N 30%, Residual O 0.3%. Column stack and single stack pallets.



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