

NATURAL MEDIUM CHEDDAR CHEESE

PRODUCT DESCRIPTION

Meets the Cheddar Cheese standard of identity defined as 21 CFR 133.113.

TECHNICAL DATA

Ingredient Listing: Pasteurized milk, cheese culture, salt, enzymes, annatto (color).

Physical Characteristics

Color: Colored
 Body Texture: Firm
 Flavor: Clean
 Extraneous Matter: None

Chemical Specifications Minimum Maximum

pH: 4.90 to 5.40
 Moisture %: 35.0 to 39.0
 Fat Dry Basis (FDB) %: 50.0 to 60.0
 Salt %: 1.40 to 2.40

Microbial Specification Maximum

Yeast cfu/gram: <100
 Mold cfu/gram: <100
 Coliform cfu/gram: <100

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-41°F



SHELF LIFE

12 months



Nutrition Facts	
Serving size	1 ounce (28g)
Amount Per Serving	
Calories	110
	<small>% Daily Value*</small>
Total Fat 9g	12%
Saturated Fat 5.9g	30%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.3g	
Monounsaturated Fat 2.6g	
Cholesterol 30mg	10%
Sodium 170mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 7g	14%
Vitamin D 0.2mcg	0%
Calcium 260mg	20%
Iron 0.18mg	0%
Potassium 47mg	0%

*The % Daily Value (DV) 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.

RETAIL SIZES	BULK SIZES	PER PIECE GTINS	PER CASE GTINS	PER BULK CASE GTIN
5# Case Size: 2 – 5#		 8 50018 61023 0		
	40# Block			 8 50018 61024 7

