



PACIFIC CHEESE CO., INC.  
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 HAYWARD, CA 94545-6598  
 PHONE: (510) 784-8800 - FAX: (510) 784-8846

**4/5# SHP CHDR RG CHSWCK CONFIDENTIAL**



PC Code: 02921  
 UPC Code: 051934029216  
 GTIN Code: 10051934029213

Regulatory Statement: This product is processed and packed in accordance with the Food and Drug Administration and meets all Food, Drug, and Cosmetic Act Guidelines.

Texture: Firm, smooth, some slight mechanical openness allowed.

Flavor: A clean, balanced, dairy flavor characteristic of the product age.

Dimensions LxWxH: 2.00 X 0.13 X 0.13

Net Weight: 2267 g

Weight Range: 2,205-2,331.96 g

Shelf Life: 270 days maintain product at 33-40F

Melt: A Complete Melt

Color: NCI 6 - 8

Nutrition Facts		
Servings per container		
<b>Serving Size</b>	<b>28 g</b>	
Amount per Serving		
<b>Calories</b>	<b>110</b>	
		<b>% Daily Value*</b>
Total Fat	9 g	12 %
Saturated Fat	5 g	26 %
Trans Fat	0 g	
Cholesterol	30 mg	9 %
Sodium	180 mg	8 %
Total Carbohydrate	< 1 g	0 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Added Sugars	0 g	0 %
Protein	6 g	
Vitamin D	0.2 mcg	0 %
Calcium	200 mg	15 %
Iron	0 mg	0 %
Potassium	20 mg	0 %

100g Nutrition Facts		
Servings per container		
<b>Serving Size</b>	<b>100 g</b>	
Amount per Serving		
<b>Calories</b>	<b>404</b>	
		<b>% Daily Value*</b>
Total Fat	33 g	43 %
Saturated Fat	19 g	94 %
Trans Fat	1 g	
Cholesterol	99 mg	33 %
Sodium	653 mg	28 %
Total Carbohydrate	3 g	0 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Added Sugars	0 g	0 %
Protein	23 g	
Vitamin D	0.6 mcg	3 %
Calcium	710 mg	55 %
Iron	0.14 mg	1 %
Potassium	76 mg	2 %

**CODE DATE FORMATS**

Seam Code: N/A  
 Product Code: PACK ON (MM/DD/YY)(LOT#)(PLANT #)(PC-LINE #)(TIME)  
 Case Label: 02921 4/5# CHES SHRP CHED CHEESE REG  
 Case Code: PACK ON (MM/DD/YY)(TIME)(COUNT)(LOT #)(PLT #)

**CASE INFORMATION**

Dimensions: 11.250 x 9.000 x 14.125      Pack: 4 / 5.00  
 Gross Weight: 21.5      Cases/Layer: 17  
 Net Weight: 20.00      Layers/Pallet: 5  
 Cube: 0.8300      Cases/Pallet: 85

**CHEMICAL STANDARDS**

Moisture 35.5 - 39.0%  
 Fat (FDB) 50.0 - 55.0%  
 Salt 1.4 - 2.0%  
 pH 5.0 - 5.35

**MICROBIOLOGICAL STANDARDS**

Yeast & Mold < 1000 cfu/g  
 Coliform < 100 cfu/g  
 Salmonella sp negative cfu/375g  
 E.coli < 10 cfu/g  
 Listeria sp negative cfu/25g  
 Staph. Coag+ < 10 cfu/g

**This product is classified as a Dairy Allergen.**

**Ingredient Statement**

Pasteurized Milk, Cheese Cultures, Salt, Microbial Enzymes, Annatto (Color).

Potato Starch, Corn Starch, Powdered Cellulose (added to prevent caking).

Approved By:  
 Corporate QA

Signature: \_\_\_\_\_

Date: \_\_\_\_\_