



PACIFIC CHEESE CO., INC.
 P.O. BOX 56598 21090 CABOT BLVD.
 HAYWARD, CA 94545-6598
 PHONE: (510) 784-8800 - FAX: (510) 784-8846

2/5# MONTEREY JACK CSF



PC Code: 01831
 UPC Code: 051934018319
 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, mild, balanced dairy flavor with no off or rancid odors.
 Dimensions LxWxH: 11.00 X 3.50 X 3.25
 Net Weight: 5.00 lbs
 Weight Range: 5-5.01 lbs
 Shelf Life: 150 days maintain product at 33-40F
 Melt: A Complete Melt
 Color: NCI 1 - 3

Nutrition Facts		
Servings per container		
Serving Size	28 g	
Amount per Serving		
Calories	100	
		% Daily Value*
Total Fat	8 g	11 %
Saturated Fat	5 g	27 %
Trans Fat	0 g	
Cholesterol	25 mg	8 %
Sodium	170 mg	7 %
Total Carbohydrate	0 g	0 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Added Sugars	0 g	0 %
Protein	7 g	
Vitamin D	0.2 mcg	0 %
Calcium	210 mg	15 %
Iron	0.2 mg	2 %
Potassium	20 mg	0 %

100g Nutrition Facts		
Servings per container		
Serving Size	100 g	
Amount per Serving		
Calories	373	
		% Daily Value*
Total Fat	30 g	39 %
Saturated Fat	19 g	95 %
Trans Fat	1 g	
Cholesterol	89 mg	30 %
Sodium	600 mg	26 %
Total Carbohydrate	1 g	0 %
Dietary Fiber	0 g	0 %
Sugars	1 g	
Added Sugars	0 g	0 %
Protein	24 g	
Vitamin D	0.6 mcg	3 %
Calcium	746 mg	57 %
Iron	0.72 mg	4 %
Potassium	81 mg	2 %

CODE DATE FORMATS

Seam Code:
 Product Code: PACK ON (MM/DD/YY)
 Case Label: 01831 2/5# MONTEREY JACK CHEESE CSF
 Case Code: PACK ON (MM/DD/YY)(TIME)(COUNT)(LOT #)(PLT #)

CASE INFORMATION

Dimensions:	11.8125 x 7.75 x 4.9375	Pack:	2 / 5.00
Gross Weight:	11.5	Cases/Layer:	20
Net Weight:	10.00	Layers/Pallet:	10
Cube:	0.2581	Cases/Pallet:	200

CHEMICAL STANDARDS

Moisture	< 44.0%
Fat (FDB)	> 50.0%
Salt	1.4 - 2.0%
pH	5.0 - 5.4

MICROBIOLOGICAL STANDARDS

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

This product is classified as a Dairy Allergen.

Ingredient Statement

Pasteurized Milk, Cheese Culture, Salt and Microbial Enzymes.

Approved By:

Amandeep Gill Food Technologist

Signature: _____

Date: _____