



Farmdale Creamery, Inc.  
1049 W. Base Line St., San Bernardino, CA 92411  
909.889.3002 / 1.800.346.7306 / Plant # 06-260

## PRODUCT SPECIFICATION SHEET KOSHER MONTEREY JACK CHEESE

### PRODUCT DESCRIPTION:

A firm, natural and smooth bodied cheese made from pasteurized cow's milk, Farmdale Creamery's Monterey Jack is great for slicing, shredding, melting and cooking. It is manufactured to work equally well in hot and cold applications as an ingredient or a topping. Kosher Certified.

### CHEMICAL ANALYSIS STANDARDS:

	Low	High
Moisture (%)	39.0	44.0
FDB	50.0	56.0
Salt	1.4	2.2
pH	5.0	5.4

### MICROBIOLOGICAL STANDARDS:

	Target
<i>Salmonella</i> spp.	Negative
<i>Listeria monocytogenes</i>	Negative
<i>Staphylococcus aureus</i>	<10 CFU/g
Yeast	<100 CFU/g
Mold	<100 CFU/g
<i>Coliform</i>	<100 CFU/g
<i>Escherichia coli</i>	<10 CFU/g

### INGREDIENTS:

Cultured Pasteurized Milk, Salt, Enzymes.

### ALLERGEN:

Milk

### COUNTRY OF ORIGIN:

USA

### CERTIFICATION:

Kosher

### MILK TYPE:

Cow

### RENNET TYPE:

Vegetable

### STORAGE AND SHELF-LIFE

180 Days at 35°F – 44°F (1°C - 6°C). For functionality purposes and to help the product perform in applications such as shredding, slicing, cutting and melting applications, we recommend the cheese is used before it reaches 45 days of age past its manufacturing date.

**PACKAGING:**

Case Weight (lb./kg)	Case Wt. Net Gross	Pallet			
		Tie	High	Quantity	Height (in.)
40 lb.	1	9	6	54	49

**NUTRITION FACTS (100g):**

Calories	370
Total Fat	30 g
Saturated Fat	20 g
<i>Trans</i> Fat	0.5 g
Cholesterol	95 mg
Sodium	720 mg
Total Carbohydrate	2 g
Dietary Fiber	1 g
Total Sugars	1 g
Added Sugars	0 g
Protein	21 g
Vitamin D	0 mcg
Calcium	600 mg
Iron	0 mg
Potassium	0 mg