



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

**4/5# MLD CHDR FH CHSWCK CONFIDENTIAL**



PC Code: 02920  
 UPC Code: 051934029209  
 GTIN Code: 10051934029206  
 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 0.19  
 Net Weight: 2267 g  
 Weight Range: 2,205-2,331.96 g  
 Shelf Life: 180 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>	
% Daily Value*		
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>	
% Daily Value*		
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: 02920 4/5# MLD CHDR FH CHSWCK CHEESE  
 Case Code: PACK ON (MM/DD/YY)(TIME)(COUNT)(LOT#)(PLANT#)

**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 < 39.0%  
 Fat (FDB) > 50.0%  
 Salt 1.4 - 2.0%  
 pH 5.0 - 5.3

**MICROBIOLOGICAL STANDARDS**

Yeast & Mold < 100 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**

CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES, ANNATO [COLOR]),

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

Approved By:

Corporate QA

Signature:

Date: