



Date Issued: 1/1/2021

Written By: Elizabeth Streaun

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

Changed By: \_\_\_\_\_

Item # 400005

## Swiss Cheese Loaf - 8/6#

### Label

Gossner

### Description

Random weight swiss cheese loafs with excellent flavor.

### Ingredients

Swiss Cheese (Part Skim Milk, Cheese Cultures, Salt, and Enzymes)

### Allergen information

Milk/Dairy

### Color

Equivalent to 1-3 on National Cheese Institute Standards.

### Texture/Appearance

Firm Body. Uniform eye development. Product should be consistent in overall texture, color, and visual appearance throughout.

### Enzyme Type

Microbial

### Country of Origin

United States of America

### Packaging and Handling Information

**Shipment:** Clean, dry re Fridgerated truck @ 35-40 degrees F

**Storage:** Clean, dry re Fridgerated truck @ 35-40 degrees F

**Shelf Life:** 180 days from date of production

#### Primary Product Dimensions

Length: 16"

Thickness: 3.5"

Width: 4.25"

Weight: 8 lbs. RW

**Packaging:** 8-6 lb packages per case

**Net Wt:** 48lbs.

**Gross Wt.:** 52lbs

**Case Dimensions:** 17 3/8" x 13.5" x 9.0"

**Case Cubes:** 1.22 cu ft

### Nutritional Information

Source - National Nutrient Database for Standard Reference - Release 28		
Serving Size		28g (1oz)
Calories, kcal	100	
Total Fat, g	7	10%
Saturated Fat, g	5	25%
Trans Fat, g	0	
Cholesterol, mg	25	8%
Sodium, mg	85	4%
Potassium, mg	20	0%
Total Carbohydrates, g	<1	0%
Dietary Fiber		0%
Sugars, g	0	
Added Sugars, g		0%
Protein, g	8	
Vitamin A, IU		
Calcium, mg	270	20%

### Specifications

Microbiological Information	
Coliform	<100/g
Yeast & Mold	<200/g
E Coli	<1/g
Listeria	NEG/25g
Salmonella	NEG/25g
Staph	<10/g

Chemical Information	
Salt	0.5 - 2.0%
Fat FDB	Minimum 43%
Moisture	Maximum 41%
pH	Maximum 5.6%

In accordance with Good Manufacturing Practices, the product and packaging shall comply with all federal, state, and local food, drug, health, and measure regulations. Failure to comply with this specification may constitute rejection of the shipment or the incurrence of charges to the supplier for additional process or labor requirements. All product it is to be screened with a metal detector prior to shipment into our facility. Any ingredient or formulation change is to be approved by Lakeview Cheese.