



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

**2/5# CHED MILD CSF**



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

PC Code: 01023  
 UPC Code: 0 51934 01023 8  
 Description: 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: 11.00 X 3.50 X 3.25  
 Target Weight: 5.00 lbs  
 Weight Range: 4.95 -5.05 lbs  
 Shelf Life: 90 days maintain product at 33-40F

**28g Nutrition Facts**

Serving Size 1 oz (28g)  
 Servings per Container

Amount per Serving		% Daily Value*
Calories	110	Calories from Fat 80
<b>Total Fat</b>	9 g	<b>14 %</b>
Saturated Fat	5 g	<b>25 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	30 mg	<b>10 %</b>
<b>Sodium</b>	180 mg	<b>8 %</b>
<b>Total Carbohydrate</b>	1 g	<b>0 %</b>
Dietary Fiber	0 g	<b>0 %</b>
Sugars	0 g	
<b>Protein</b>	7 g	
Vitamin A	6 %	Vitamin C 0 %
Calcium	20 %	Iron 0 %

**100g Nutrition Facts**

Serving Size 3.5 oz (100g)  
 Servings per Container

Amount per Serving		% Daily Value*
Calories	393	Calories from Fat 286
<b>Total Fat</b>	32 g	<b>49 %</b>
Saturated Fat	18 g	<b>89 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	107 mg	<b>36 %</b>
<b>Sodium</b>	643 mg	<b>27 %</b>
<b>Total Carbohydrate</b>	4 g	<b>1 %</b>
Dietary Fiber	0 g	<b>0 %</b>
Sugars	0 g	
<b>Protein</b>	25 g	
Vitamin A	21 %	Vitamin C 0 %
Calcium	71 %	Iron 0 %

**Code Date Formats**

Seam Code: N/A  
 Product Code: PACK ON (MM/DD/YY) - JULIAN - PLANT # - PC-LINE # - TIME  
 Case Label: 01023 2/5# CHED MILD CSF  
 Case Code: PACK ON (MM/DD/YY)(TIME)(COUNT)(LOT #)(PLT #)

**Case Information**

Dimensions: 12.125 X 8.063 X 4.563 Pack: 2 / 5.00  
 Gross Weight: 11.5 Cases/Layer: 20  
 Net Weight: 10.00 Layers/Pallet: 10  
 Cube: 0.2581 Cases/Pallet: 200

**Ingredient Statement**

Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color.

**Chemical Standards**

Moisture: 37.0 - 39.0% AOAC 926.08  
 Fat (FDB): 52.0 - 56.5% AOAC 16.065  
 pH: 5.0 - 5.3 AOAC 981.12  
 Salt: 1.4 - 1.9% AOAC 971.19

**Microbiological Standards**

Salmonella: Negative/25g BAM Ch 5  
 Listeria species: Negative/25g BAM Ch 10  
 Staph. aureus (coag+): <10/g BAM Ch 12  
 Yeast/Mold: <100 cfu/g DSM 9.7  
 Coliforms: <100 cfu/g BAM Ch 4  
 E. coli: <10/cfu/g AOAC 991.14

**Metal Detection**

Ferrous: 2.5mm  
 Non-Ferrous: 3.0mm  
 Stainless Steel: 4.0mm

Approved By: Glenn Hatcher, Director QA

Signature:

Date: