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Written By: Elizabeth Streaun

Date Revised: _____

Changed By: _____

Item # 399082

White Cheddar Block - 1/40# RW

Label

Lakeview's Premium

Description

White cheddar blocks packaged 1-40# RW

Ingredients

Cheddar Cheese (Pasteurized milk, cheese cultures, salt, & enzymes)

Allergen information

Milk/Dairy

Color

Equivalent to 1-3 on the National Cheese Institute Standards

Texture/Appearance

Firm, close knit body. 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: 90 days from date of pack

Primary Product Dimensions

Length: ~14"
 Thickness: ~11"
 Width: ~7"
 Weight: ~43.5lbs RW

Packaging: 1-40 lbs packages per case

Net Wt: 43 lbs. RW
Gross Wt.: 44 lbs. RW
Case Dimensions: 15 1/4" x 11 3/4" x 7 3/8"
Case Cubes: .7648 cu ft
Pallet tie & high: 9 tie x 5 high = 45 cs
 9 tie x 6 high = 54 cs
 9 tie x 7 high = 63 cs

Nutritional Information

| <i>Source - National Nutrient Database for Standard Reference - Release 28</i> | | |
|--|-------------|--------------|
| Serving Size | 100g | 28.35g (1oz) |
| Calories, kcal | 404 | 115 |
| Total Fat,g | 33.31 | 9.44 |
| Saturated Fat,g | 18.867 | 5.349 |
| Trans Fat, g | 0.917 | 0.26 |
| Monounsaturated Fat, g | 9.246 | 2.621 |
| Polyunsaturated Fat, g | 1.421 | 0.403 |
| Cholesterol, g | 99 | 28 |
| Sodium, g | 653 | 185 |
| Potassium, mg | 76 | 22 |
| Ash, g | 3.71 | 1.5 |
| Total Carbohydrates, g | 3.09 | 0.88 |
| Dietary Fiber, g | 0 | 0 |
| Soluble Fiber, g | 0 | 0 |
| Insoluble Fiber, g | 0 | 0 |
| Sugars, g | 0.48 | 0.14 |
| Added Sugars, g | 0 | 0 |
| Protein, g | 22.87 | 6.48 |
| Vitamin A, IU | 1242 | 352 |
| Calcium, mg | 712 | 201 |
| Vitamin C, mg | 0 | 0 |
| Vitamin D, IU | 24 | 7 |
| Vitamin E, mg | 0.71 | 0.2 |
| Iron, mg | 0.14 | 0.04 |
| Water, g | 37.02 | 10.5 |

Specifications

| Microbiological Information | |
|-----------------------------|---------|
| Coliform | <100/g |
| Yeast & Mold | <100/g |
| E Coli | <10/g |
| Listeria | NEG/25g |
| Salmonella | NEG/25g |

| Chemical Information | |
|----------------------|------------|
| Salt | 1.7 ± 0.6% |
| Fat FDB | >50% |
| Moisture | 35 - 39% |
| pH | 4.9 - 5.40 |

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.