

Approved By: Corporate QA

PACIFIC CHEESE CO., INC. P.O. BOX 56598 21090 CABOT BLVD. HAYWARD, CA 94545-6598

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Date:

Signature:

2/4# CHEFS CHEVRE CHENEL

PC Code: 06358 GTIN Code: 10027958213013 UPC Code: 027958213016 Regulatory This product is processed and packed Statement: in accordance with the Food and Drug **Nutrition Facts** Administration and meets all Food Drug and Cosmetic Act guidelines. Naturally white. servings per container Serving size (100g)Amount per serving Calories % Daily Value Total Fat 19g Texture: Soft body, speadable texture Saturated Fat 12g 60% Trans Fat 0.5g Cholesterol 75mg 25% Sodium 600mg 26% Flavor: Mild flavor of goat milk. Fresh, clean, Total Carbohydrate 4g 1% tangy. Dietary Fiber 0g 0% Total Sugars 2g Dimensions: 6.50 D X 4.75 H Includes 0g Added Sugars 0% Protein 15g Target Weight: 4lbs Vitamin D 0mcg 0% Weight Range: 4.0 - 4.10 lbs Calcium 74mg 6% 0% Iron 0mg 100 days, maintain product at 33 - 40F Shelf Life: Potassium 128mg 2% "The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. **Code Date Formats** Seam Code: Product Code: Best By Case Code: Best By This product is classified as a Dairy Case Information Allergen. Dimensions: 9 x 7 x 7 Pack: 2 / 4.0000 Ingredient Statement Gross Weight: 8.80 Cases/Layer: 25 Net Weight: 8.00 Layers/Pallet: 7 Cube: 0.2600 Cases/Pallet: 175 **CHEMICAL STANDARDS** MICROBIOLOGICAL STANDARDS Cultured Pasteurized Goat Milk, Salt, Microbial Moisture 68% Max Yeast & Mold <1500 cfu/g Enzymes. Fat (FDB) 47% Max Coliform < 100 cfu/g Salt 2.0% Max E.coli < 10 cfu/g 4.0 - 4.6 рН