



SCHOOL FOODSERVICE

4/5 lb. Shredded yellow mild cheddar cheese. Meal Contribution Credits per 1 oz. Serving: 1m/ma.

**Product Code:** 41749000034500

Land O Lakes® Shredded Mild Cheddar

### Ingredients

Cheddar Cheese [cultured pasteurized milk, salt, enzymes, annatto (color)], Anticaking Blend (potato starch, cellulose), Natamycin (natural mold inhibitor).

CONTAINS: Milk

### Specification Details

GTIN-Case: 10034500417492  
GTIN-Each: 00034500417495  
Shipping Requirements: 33 to 35 F (Refrigerated)  
Storage Requirements: Refrigerated (34 to 38 F)  
Allergens (Known to Contain): Milk and Milk Products  
Package Dimensions:

	<u>Each</u>	<u>Case</u>	<u>Pallet</u>
Height:	15.75 in	14.625 in	64.06 in
Width:	10.625 in	9.188 in	40 in
Depth:	2.3 in	11.813 in	48 in
Volume:	.22274 Cu. Ft	.91861 Cu. Ft	71.17778 Cu. Ft
Net Weight:	2268 g	20 lb	1360 lb
Gross Weight:	2288.7 g	21.5 lb	Gross Weight (w/o pallet): 1532 lb
Tare Weight:	20.7 g	1.5 lb	

Product Type: Pallet  
Units Per Case: 4  
Cases/Layer: 17  
Number of Layers: 4  
Cases/Pallet: 68  
Whse Stacking Height: 1  
Lot Code Format: Line 1: LOT,3 digit plant id, last digit of prod. year, 3 digit julian date, 2 digit line #\_(military time, hh:mm)\_(optional plant information)  
Line 2: EXP\_mm\_dd\_yy(yy)\_2 character plant code\_(optional plant information)

Product Shipping Policy: Land O'Lakes products are coded with an Expiration Date. Land O'Lakes guarantees a minimum of 90 days of freshness from the date of shipment from Land O'Lakes warehouse facilities when product is handled and stored as recommended.

Shelf Life: This product has a total shelf life of 150 days from date of manufacture.

Food Safety: Land O'Lakes, Inc. regards Hazard Analysis Critical Control Points (HACCP) as the cornerstone of a food safety system. HACCP focuses on food safety by analysis and control of potential biological, chemical, and physical hazards. An internationally recognized system that is required by many customers, HACCP has been mandated for some industries by the FDA and USDA. All Land O'Lakes, Inc. Dairy Foods manufacturing facilities have targeted assessment programs for HACCP. In addition, Land O'Lakes, Inc. provides corporate guidance, oversight and assesses compliance of the systems.

Quality Assurance: Land O'Lakes maintains a quality assurance program that ensures the quality of all raw materials, process operating conditions, and finished product requirements. Please note that all information contained within this document is subject to change. Customer Service: 1-800-328-9610

Preparation Type: Ready to Eat  
Preparation Instructions: Preshredded. Use cold or melted.  
Serving Suggestions: Use as a topping for salads or a filling for enchiladas, hot sandwiches and other entrees.

Phone: 1-800-328-1322

Fax: 651-234-8522

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Land O'Lakes, Inc. maintains a quality assurance program to ensure the quality of all raw materials, process operating conditions, and finished product requirements. Please note that the information contained within this document is subject to change. Such information is provided for customer's informational purposes only, and any other use by customer (including, but not limited to, its incorporation into customer's labeling), is at customer's own risk. Land O'Lakes shall have no resultant liability. Land O'Lakes disclaims all representations or warranties, express or implied, and expressly disclaims any warranty of merchantability or fitness for a particular purpose.



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**Product Code:** 41749000034500

<b>Nutrition – Per 100g</b>	
Added Sugars	0 g
Vitamin D - mcg	0 mcg
Moisture	37 g
<b>Sodium</b>	660 mg
Potassium	75 mg
Phosphorus	450 mg
Iron	0.1 mg
Calcium	703 mg
Ash	4 g
<b>Cholesterol</b>	98 mg
Trans Fatty Acid	1.5 g
Polyunsaturated Fat	1.5 g
Monounsaturated Fat	9 g
Saturated Fat	21 g
<b>Total Fat</b>	33 g
Total Sugar	0 g
Dietary Fiber	0.2 g
Carbohydrates	4 g
<b>Protein</b>	23 g
<b>Calories</b>	402 kcal

<b>Nutrition Facts</b>	
80 servings per container	
<b>Serving size</b>	<b>1/4 cup (28g; 1 oz)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>110</b>
<b>% Daily Value*</b>	
<b>Total Fat 9g</b>	<b>12%</b>
Saturated Fat 6g	30%
Trans Fat 0g	
<b>Cholesterol 30mg</b>	<b>10%</b>
<b>Sodium 190mg</b>	<b>8%</b>
<b>Total Carbohydrate 1g</b>	<b>0%</b>
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein 6g</b>	<b>12%</b>
Vitamin D 0mcg	0%
Calcium 199mg	15%
Iron 0mg	0%
Potassium 20mg	0%
* The % Daily Value (DV) 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.	

# Land O'Lakes, Inc.



FOODSERVICE

## Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products School Year 2017 - 2018

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Shredded Mild Cheddar Cheese (yellow) Code No.: 41749

Manufacturer: Land O'Lakes, Inc. Case/Pack/Count/Portion/Size: 4/5 lb. pouches

### I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Cheddar cheese	1 oz.	X	1 oz.	1 m/ma
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>1 m/ma</b>

### II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacturer's name and code number	Ounces dry APP per portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest 1/4 ounce)</b>					<b>1 m/ma</b>

\*Percent of Protein As-Is is provided on the attached APP documentation.

\*\*18 is the percent of protein when fully hydrated.

\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased \_\_\_\_\_ 1 oz. \_\_\_\_\_

Total creditable amount of product (per portion) \_\_\_\_\_ 1 oz. \_\_\_\_\_

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 1 ounce serving of the above product (ready for serving) contains 1 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 230, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Joana Montenegro

Signature

VP R&D

Title

Joana Montenegro

Printed Name

8/3/17

Date