



Associated Milk Producers, Inc.
 Cheese Package & Process Division
 301 Brook Street • PO Box 240
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**PASTEURIZED PROCESS
 AMERICAN CHEESE LOAF**

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Supersedes: 02/08/2008

Regulations/General:

This product shall comply with all current requirements of the Code of Federal Regulations, Food and Drugs, 21CFR133, Cheese and Related Cheese Products and 21CFR110 Good Manufacturing Practice (GMP's).

Packaging/Temperature:

This product shall be wrapped in a polyester pouch and heat sealed. Each pouch shall be contained in a paperboard box with a cover. Product shall be shipped and stored at a temperature of 35-40° F

Shelf Life/Coding:

Open freshness date – 180 days from date of pack
 Sell by – MMM DD YY, blend, shift (variations occur due to customer requirements)
 Shelf life – based on unopened product, continuously maintained at 35-40° F

Chemical/Physical & Microbiological:^{1,2}

CHEMICAL/PHYSICAL	
%Moisture ^{15.110}	≤ 40
%Fat on Dry Basis (F.D.B.) ^{15.080}	≥ 50
pH. ^{15.020}	5.3 - 5.9
%Salt ^{15.050}	1.6 – 2.1
Color NCI (Nat'l Cheese Institute)	1-2 or 5-6
Melt (at 400° F for 5 minutes)	≥ 3

MICROBIOLOGICAL	
Yeast/Mold ^{8.110}	< 1000 cfu/g
Coliform ^{7.020 & 7.070}	< 100 cfu/g
*E. coli ^{7.020 & 7.050}	Negative (to test)
*Coag.+ Staph ^{5.050}	Negative (to test)
*Salmonella/Listeria ^{5.020-5.040}	Negative (to test)

¹Methods: APHA – Standard Methods for the Examination of Dairy Products – 17th Ed.

²Typical Analysis

*Not routinely performed on cheese made for the commodity market.

INGREDIENTS: AMERICAN CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO VEGETABLE COLOR, IF COLORED), WATER, CREAM, SODIUM PHOSPHATE, COLOR ADDED, SALT, SORBIC ACID (ADDED AS PRESERVATIVE)

NUTRITION FACTS

Serving Size: 1 ounce (28g)

Servings per package: 80

Amount per serving		% Daily Value*
Calories 100	Calories from Fat 80	
		Total Fat 8g
		12%
		Saturated Fat 5g
		25%
		Trans Fat 0g
		Cholesterol 30mg
		10%
		Sodium 410mg
		17%
		Total Carbohydrate 2g
		1%
		Dietary Fiber 0g
		0%
		Sugars <1g

Protein 6g

Vitamin A 8% • Vitamin C 0%
 Calcium 15% • Iron 0%

*Percent Daily Values are based on a 2,000 caloric diet. Your daily values may be higher or lower depending on your caloric needs.

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Sat Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
 Fat 9 • Carbohydrate 4 • Protein 4

Description:

This product shall possess a clean, mild cheese flavor, medium-firm body and not break or stick excessively to cutting equipment. It should separate easily from the pouch.

Loaf Characteristics:

Weight	Length	Width	Height
5 lbs	10½"	3½"	3½"

Allergens: milk

Kosher: No