



Associated Milk Producers, Inc.  
 Cheese Package & Process Division  
 301 Brook Street • PO Box 240  
 Portage, Wisconsin 53901

**PASTEURIZED PROCESS  
 AMERICAN CHEESE  
 120 slice**

Prepared by: Nick Voss  
 Revised: 09/15/2009

Approved by: Don Weideman  
 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 polypropylene film and heat sealed. 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, line, blend, shift (variations occur due to customer requirements)  
 Shelf life – based on unopened product, continuously maintained at 35-40° F

**Chemical/Physical & Microbiological:<sup>1,2</sup>**

CHEMICAL/PHYSICAL	
%Moisture <sup>15.110</sup>	≤ 40
%Fat on Dry Basis (F.D.B). <sup>15.080</sup>	≥ 50
pH. <sup>15.020</sup>	5.3 – 5.9
%Salt <sup>15.050</sup>	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 <sup>8.110</sup>	< 1000 cfu/g
Coliform <sup>7.020 &amp; 7.070</sup>	< 100 cfu/g
*E. coli <sup>7.020 &amp; 7.050</sup>	Negative (to test)
*Coag. + Staph <sup>5.050</sup>	Negative (to test)
*Salmonella/Listeria <sup>5.020-5.040</sup>	Negative (to test)

1- Methods: APHA – Standard Methods for the Examination of Dairy Products – 17<sup>th</sup> Ed.  
 2- Typical Analysis  
 \*- Not routinely performed on cheese made for the commodity market.

**Description:**

This product shall possess a clean, mild cheese flavor, medium-firm body and not break or stick to other slices when peeled.

**Loaf/Slice Characteristics:**

STYLE	LOAF 3 # (1362g) 5 # (2270g)					SLICE (approximate)				
	L"	x	W"	x	H"	Wt	L"	x	W"	Wt
Ribbon	10.5	x	3.5	x	3.5	5#	3.5	x	3.375	.66oz / 19g
Pullman30	12	x	3.25	x	3.5	5#	3	x	3	.66oz / 19g
Vertical	11	x	3.5	x	3.25	5#	3.25	x	3.3125	.66oz / 19g

**INGREDIENTS:** AMERICAN CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO VEGETABLE COLOR, IF COLORED), WATER, CREAM, SODIUM CITRATE, COLOR ADDED, SALT, SORBIC ACID (ADDED AS PRESERVATIVE), SOY LECITHIN (NON-STICKING AGENT)

**NUTRITION FACTS**

Serving Size: 1 slice (19g)  
 Servings per package: 120

Amount per serving  
**Calories 70**    **Calories from Fat 50**  
 % Daily Value\*

<b>Total Fat</b>	5g	8%
Saturated Fat	3.5g	18%
Trans Fat	0g	
<b>Cholesterol</b>	15mg	5%
<b>Sodium</b>	300mg	13%
<b>Total Carbohydrate</b>	2g	1%
Dietary Fiber	0g	0%
Sugars	<1g	

**Protein 3g**

Vitamin A 6%    •    Vitamin C 0%  
 Calcium 10%    •    Iron 0%

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

**Allergens:** milk, soy lecithin

**Kosher:** No