

Associated Milk Producers, Inc.

Cheese Package & Process Division

301 Brook Street · PO Box 240 Portage, Wisconsin 53901

PASTEURIZED PROCESS **SWISS CHEESE** 160 slice

| Prepared by: Nick Voss | Approved by: Don Weideman |
|------------------------|---------------------------|
| Revised: 09/15/2009 | Supersedes: 02/11/2008 |

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: 1,2

| CHEMICAL/PHYSICAL | - 44 |
|-----------------------------------|-----------|
| %Moisture 15,110 | ≤ 44 |
| %Fat on Dry Basis (F.D.B). 15.080 | ≥ 43 |
| pH. ^{15,020} | 5.3 – 6.0 |
| %Salt 15,050 | 1.6 – 2.1 |
| Color NCI (Natl Cheese Institute) | 1-2 |
| 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) |

- 1- Methods: APHA Standard Methods for the Examination of Dairy Products 17th Ed.
- 2- Typical Analysis

Physical:

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

Loaf/Slice Characteristics:

| STVLE | | LOAF | 3#(| 1362g) | 5 # (2270 | Og) | S | LICI | C (appro | oximate) |
|---------|------|------|------|--------|-----------|-----|----|------|----------|------------|
| SIYLE | · L" | x | W" | x | H" | Wt | L" | X | W" | Wt |
| Pullman | 12 | х | 3.25 | X | 3.5 | 5# | 3 | Х | 3 | .5oz / 14g |

INGREDIENTS: Swiss Cheese (MILK, CHEESE CULTURES, SALT, CALCIUM CHLORIDE. ENZYMES), WATER, CREAM, SODIUM CITRATE, COLOR ADDED, ENZYME MODIFIED CHEESE, SALT, SORBIC ACID (ADDED AS PRESERVATIVE), SOY LECITHIN (NON-STICKING AGENT)

NUTRITION FACTS

Serving Size: 2 slices (28g) Servings per package: 80

Amount per serving

Calories 100 Calories from Fat 70

| Calories 100 Calor | 103 HOIII I dt 70 |
|--------------------|-------------------|
| | % Daily Value |
| Total Fat 8g | 12% |
| Saturated Fat 5g | 24% |
| Trans Fat 0g | |
| Cholesterol 25mg | 8% |
| Sodium 420mg | 18% |
| Total Carbohydrate | 2g 1% |
| Dietary Fiber 0g | 0% |
| Sugars 1g | |
| Protein 5g | |
| Vitamin A 8% • | Vitamin C 0% |
| | |

Iron 0% Calcium 15%

Percent Daily Values are based on a 2,000 calorie diet. Your daily values

| | Calories: | 2,000 | 2,500 |
|--------------------|-----------|----------|-------------|
| Total Fat | Less than | 65g | 80g |
| Sat Fat | Less than | 20g | 25 <u>u</u> |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,4000mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Allergens: milk, soy lecithin

Kosher: No

^{*-} Not routinely performed on cheese made for the commodity market.