



FINISHED PRODUCT SPECIFICATION SHEET

Masters Gallery Foods, Incorporated. PO Box 170 Plymouth, Wisconsin 53073-0170. ph. 920-893-8431 fax. 920-893-6075

Item Name: 4/30/.8330Z IW COLBY JACK STICKS

Label: GORDON FOOD SERVICE **ItemCode:** 23482
Form: STKI **sub Form:** K1

Cheese Type: Colby Jack

Package UPC-A: 093901248084

Case UCC/GTIN: 10093901248081

Product Description:

Made from combining Colby cheese and Monterey Jack cheese

Ingredients:

Colby Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Annatto Color), Monterey Jack Cheese (Cultured Pasteurized Milk, Salt, Enzymes).

Color: 6-7 NCI color standard for colored curd, 1-2 NCI for white curd

Flavor: Pleasing and free from undesirable flavors and odors. It may possess slight acid or slight feed flavors.

Body: The texture shall be medium open with numerous small mechanical openings distributed throughout the cheese

Ship/Storage Temps::

MGF Recommended Shelf Life(days) 180 **MDR at time of Cust receipt** 90

Customer Desired Expiration Date (Days) 180

Date Code Format 102

Date Style: STICK = MMM DD YY LINE SHIFT OP (MAR 11 13 K1Y) PKG = BEST BY
MMM DD YY Line Time (BEST BY MAR 11 13 K1Y 18:40) CASE = BEST
USED BY: MMM DD YYYY (MAR 11 2013)

Allergens:

Analytical and Micro testing available on request

Microbiological Properties

Coliform:	<100/g
E coli:	<10/g
Coag Pos Staph:	Negative
Salmonella:	Negative
Listeria mono:	Negative
Yeast and Mold:	<1000/g

Chemical Properties

Moisture %:	37.0 - 38.0 - 42.5 - 43.0
Fat FDB %:	50.0 - 53.0 - 55.0
Salt %:	1.30 - 1.85 - 2.20
pH:	5.00 - 5.20 - 5.50

*Lower Limit - Target - Upper Limit - Legal

Pkg Length/Height 10.0 inch pkg form OVV
Pkg Width/Diameter: 9.5 inch pkg sub form: INDW
PKG Depth/Thickness: 1.75 inch

Master Case Length: 13.18 inch **Case Label Size** 5x3 inches
Master Case Width 10.31 inch **Case Label Placement** END & SIDE
Master Case Height: 4.62 inch **Case Label Count:** 2

Tare Wt: .48 lb **CaseWT:** 7.5000 lb **Case Cube** 0.3639942 ft3

Tie: 12 **High:** 9 **Cases per Pallet** 108 **Chep Pallet**

Information contained herein is based on existing product data and believed to be accurate. May be subject to change without notice and is intended only as a source of information. No warranties, expressed or implied, are made. Non-CFR mandated analytical limits may be extended on cheese judged acceptable through organoleptic examination by a Certified MGF Grader.

ItemCode 23482 Item Name 4/30/.833OZ IW COLBY JACK STICKS

Label GORDON FOOD SERVICE

Package UPC-A: 093901248084

NUTRITION FACTS

	unrounded per 100g	unrounded per 23.615 g	Calculated for Art	
Calories:	394	93.0431	90	
Calories from Fat:	288.99	68.2449885	70	
Total Fat:	g 32.11	7.5827765	8g	12%
Saturated Fat:	g 17.5	4.132625	4g	21%
Trans Fat:	g 1.522	0.3594203	0g	
Polyunsaturated Fat:	g 0.953	0.22505095	0g	
Monounsaturated Fat:	g 9.28	2.191472	2g	
Cholesterol:	mg 105	24.79575	25mg	8%
Sodium:	mg 604.00	142.6346	140mg	6%
Total Carbohydrate:	g 2.57	0.6069055	1g	0%
Dietary Fiber:	g 0	0	0g	0%
Sugars:	g 0.52	0.122798	0g	
Protein:	g 23.76	5.610924	6g	
Vitamin A:	IU 994	234.7331	4%	
Vitamin C:	mg 0	0	0%	
Calcium:	mg 685	161.76275	15%	
Iron:	mg 0.76	0.179474	0%	

Nutrition Code 44

Additional Notes:

Meal Pattern: Meat/Meat Alternative (oz eq). Required at Lunch Only. Grades K-5: 8-10 per week, 1 minimum per day. Grades 6-8: 9-10 per week, minimum 1 per day. Grades 9-12: 10-12 per week, minimum 2 per day.

Spec Created 1/1/2013 Spec Revision 7/16/2014 Approved By: Allison Butterbaugh

Allison Butterbaugh

Nutritionals as Expressed on Art

Serving Size:
1 piece (23g)

Servings per Package: 36

90
70
8g - 12%
4g - 21%
0g
Not Claimed
Not Claimed
25mg - 8%
140mg - 6%
1g - 0%
0g - 0%
0g
6g
4%
0%
15%
0%

INGREDIENTS:

Colby Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Annatto Color),
Monterey Jack Cheese (Cultured Pasteurized Milk, Salt, Enzymes).

Required Claim(s):	Disclosure Statement(s):

Optional Claim(s):	Disclosure Statement(s):
Product of USA	
Gluten Free	

Refrigeration and Usage Instructions:
Keep Refrigerated

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