



Associated Milk Producers, Inc.
 Cheese Package & Process Division
 301 Brook Street • PO Box 240
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**PASTEURIZED PROCESS
 AMERICAN CHEESE
 200 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:^{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) |

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

2- Typical 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 CITRATE, COLOR ADDED, SALT, SORBIC ACID (ADDED AS PRESERVATIVE), SOY LECITHIN (NON-STICKING AGENT)

NUTRITION FACTS

Serving Size: 2 slices (23g)
 Servings per package: 100

| Amount per serving | | % Daily Value* | |
|---------------------------|---------------|--------------------------|------------|
| Calories | 80 | Calories from Fat | 60 |
| Total Fat | 7g | | 11% |
| Saturated Fat | 4g | | 20% |
| Trans Fat | 0g | | |
| Cholesterol | 20mg | | 7% |
| Sodium | 360mg | | 15% |
| Total Carbohydrate | 2g | | 1% |
| Dietary Fiber | 0g | | 0% |
| Sugars | <1g | | |
| Protein | 4g | | |
| 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 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 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 |
| Pullman40 | 12 | x | 3.25 | x | 3.5 | 5# | 2.4 | x | 3 | .40oz / 11g |

Allergens: milk, soy lecithin

Kosher: No