



SCHOOL FOODSERVICE

140-3 oz Ultimate Cheddar™ Cheese Dip Cups. Meal Contribution Credits per Serving: 1m/ma

Product Code: 39911000034500

Land O'Lakes® Ultimate Cheddar™ Cheese Dip Cups.

Ingredients

Cheddar Cheese (cultured pasteurized milk, salt, enzymes), Whey, Skim Milk, Reduced Fat Cheddar Cheese (cultured Pasteurized reduced fat milk, salt, enzymes), Potassium and Sodium Phosphates, Maltodextrin, Contains Less than 2% of: Glucono-Delta-Lactone, Natural Flavors, Carrageenan, Lactic Acid, Mono and Diglycerides, Sorbic Acid (preservative), Salt, apo-Carotenal for color.

Contains: Milk

Specification Details

GTIN-Case: 10034500399118
GTIN-Each: 00034500399111
Shipping Requirements: 34 to 75F(Protected/Insulated)
Storage Requirements: Protected/Insulated (34 to 75 F)
Allergens (Known to Contain): Milk and Milk Products
Package Dimensions:

	Each	Case	Pallet
Height:	2.95 in	6.25 in	36.81 in
Width:	2.95 in	15.25 in	40 in
Depth:	1.51 in	21.25 in	48 in
Volume:	.0076 Cu. Ft	1.1721 Cu. Ft	40.9 Cu. Ft
Net Weight:	85.05 g	26.25 lb	656.25 lb
Gross Weight:	90.9 g	28.25 lb	Gross Weight (w/o pallet): 776.25 lb
Tare Weight:	5.85 g	2 lb	

Product Type: Pallet
Units Per Case: 140
Cases/Layer: 5
Number of Layers: 5
Cases/Pallet: 25
Whse Stacking Height: 2
Lot Code Format: Line 1: LOT,3 digit plant id, last digit of prod. year, 3 digit julian date, 2 digit line #_(military time, hh:mm)_(optional plant information)
Line 2: EXP_mm_dd_yy(yy)_2 character plant code_(optional plant information)

Product Shipping Policy: Land O'Lakes products are coded with an Expiration Date. Land O'Lakes guarantees a minimum of 90 days of freshness from the date of shipment from Land O'Lakes warehouse facilities when product is handled and stored as recommended.

Shelf Life: This product has a total shelf life of 180 days from date of manufacture.

Food Safety: Land O'Lakes, Inc. regards Hazard Analysis Critical Control Points (HACCP) as the cornerstone of a food safety system. HACCP focuses on food safety by analysis and control of potential biological, chemical, and physical hazards. An internationally recognized system that is required by many customers, HACCP has been mandated for some industries by the FDA and USDA. All Land O'Lakes, Inc. Dairy Foods manufacturing facilities have targeted assessment programs for HACCP. In addition, Land O'Lakes, Inc. provides corporate guidance, oversight and assesses compliance of the systems.

Quality Assurance: Land O'Lakes maintains a quality assurance program that ensures the quality of all raw materials, process operating conditions, and finished product requirements. Please note that all information contained within this document is subject to change. Customer Service: 1-800-328-9610

Preparation Type: Ready to Eat,Steaming

Preparation Instructions: Ready to eat at room temperature. See package for detailed preparation. If heated, product temperature should not exceed 140°F. Heat in a convection oven set at 200°F for 12-15 minutes or heat in a conventional oven set at 200°F for 22-25 minutes. Do not microwave. Warming unit not recommended for heating. Always use caution to avoid burns when handling and eating warmed cheese sauce.

Serving Suggestions: Serve with chips, breads and vegetables for lunch or afterschool snack. Self-serve bars. Field Trips. Emergency and summer feeding.

Phone: 1-800-328-1322

Fax: 651-234-8522

Land O'Lakes, Inc., P.O. Box 64101, St. Paul, MN 55164
Email: businessinfo@landolakes.com

Website: www.landolakes.com

Land O'Lakes, Inc. maintains a quality assurance program to ensure the quality of all raw materials, process operating conditions, and finished product requirements. Please note that the information contained within this document is subject to change. Such information is provided for customer's informational purposes only, and any other use by customer (including, but not limited to, its incorporation into customer's labeling), is at customer's own risk. Land O'Lakes shall have no resultant liability. Land O'Lakes disclaims all representations or warranties, express or implied, and expressly disclaims any warranty of merchantability or fitness for a particular purpose.



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Product Code: 39911000034500

Nutrition Facts	
Serving size	3 oz (85g)
Amount per serving	
Calories	190
Calories from Fat 90	
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 570mg	24%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Sugars 10g	
Protein 10g	
Vitamin A	6%
Vitamin C	0%
Calcium	35%
Iron	0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs.	

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Land O'Lakes, Inc.



Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products School Year 2018 - 2019

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Ultimate Cheddar™ Cheese Dip Cups Code No.: 39911
 Manufacturer: Land O'Lakes, Inc. Case/Pack/Count/Portion/Size: 140/3 oz. cups

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Natural Cheese (Cheddar cheese and skim milk)	1 oz.	X	1 oz.	1m/ma
		X		
		X		
A. Total Creditable M/MA Amount¹				1m/ma

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacturer's name and code number	Ounces dry APP per portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest ¼ ounce)					1m/ma

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz. meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3 oz. _____

Total creditable amount of product (per portion) 1 oz. _____

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3 ounce serving of the above product (ready for serving) contains 1 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

DocuSigned by:

Sara Mortimore

Signature ID: 5D431...

VP Product Safety, Quality & Regulatory Affairs

Title

Sara Mortimore

Printed Name

8/3/18

Date