



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

**MILD CHEDDAR CHEESE  
 CRYOVAC**

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

Approved by: Don Weideman  
 Supersedes: NEW

**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 packaged in a multi-layer polyethylene bag and vacuum 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  
 Packed – MM DD YY (cow, time) (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>	≤ 39
%Fat on Dry Basis (F.D.B.) <sup>15.080</sup>	≥ 50
pH. <sup>15.020</sup>	5.0 - 5.4
%Salt <sup>15.050</sup>	1.5 – 2.0
Color NCI (Nat'l Cheese Institute)	1-2 or 7-8

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 cheddar flavor. It shall be firm, smooth and compact.

Piece Characteristics:	Weight	Length"	Width"	Height"	Diameter"
	5 lbs	11	3.5	3.5	
	10 lbs	11	7	3.5	
"long cut" 10 lbs		14	5.5	3.5	
"midget" 16 oz		4.5			2.75

**INGREDIENTS:** PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO VEGETABLE COLOR (IF COLORED)

**NUTRITION FACTS**

Serving Size: 1oz (28g)  
 Servings per package: varies by pkg size

Amount per serving		% Daily Value*
<b>Calories</b> 110	<b>Calories from Fat</b> 80	
		% Daily Value*
<b>Total Fat</b> 9g		14%
Saturated Fat 6g		30%
Trans Fat 0g		
<b>Cholesterol</b> 30mg		10%
<b>Sodium</b> 180mg		7%
<b>Total Carbohydrate</b> 0g		0%
Dietary Fiber 0g		0%
Sugars 0g		
<b>Protein</b> 7g		
Vitamin A 6%	Vitamin C 0%	
Calcium 20%	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

**Kosher:** No