

6-5 lb. Reduced Fat Pasteurized Process American Cheese Slices (Yellow). Meal Contribution Credits per 1 oz Serving: 1 m/ma Reduced Fat, 50% Less Fat than American Cheese. Contains 4g Fat compared to 9g Fat in our regular American Cheese per Serving. See nutrition information for saturated fat and sodium content.

Product Code: 46253000034500

Land O Lakes® Reduced Fat American, Slices, Yellow, 160

## Ingredients

Cultured Pasteurized Milk and Skim Milk, \*Whey Protein Concentrate, Salt, Sodium Citrate, Contains Less than 2% of Lactic Acid, Sorbic Acid (preservative), \*Xanthan Gum, \*Locust Bean Gum, \*Guar Gum, beta-Carotene and apo-Carotenal (colors), \*Vitamin A Palmitate, Enzymes, Soy Lecithin and Soybean Oil Blend. CONTAINS: Milk, Soy

## **Specification Details**

GTIN-Case: 10034500462539 GTIN-Each: 00034500462532 33 to 35 F (Refrigerated) **Shipping Requirements:** Refrigerated (34 to 38 F) Storage Requirements:

Allergens (Known to Contain): Milk and Milk Products, Soybean or Soy Products

Package Dimensions:

**Each** Case Height: 3.5 in Height: 7.4375 in Height: 43.06 in Width: 3 in Width: 10.125 in Width: 40 in 48 in Depth: 12 in Depth: 12.625 in Depth:

Volume: .0729 Cu. Ft Volume: .55019 Cu. Ft Volume: 47.84444 Cu. Ft Net Weight: Net Weight: 30 lb 1800 lb 2270 g Net Weight:

Gross Weight: 2274.4 g Gross Weight: 31.25 lb Gross Weight (w/o pallet): Tare Weight: Tare Weight: 1.25 lb 4.4 g

Product Type: **Pallet** Units Per Case: 6 Cases/Layer: 12 Number of Layers: Cases/Pallet: 60

Whse Stacking Height:

Lot Code Format: Line 1: LOT, system generated lot number (military time, hh:mm) (optional plant information)

Line 2: EXP\_mm\_dd\_yy(yy)\_2 character plant code\_(optional plant information)

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 **Product Shipping Policy:** 

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 270 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.

Land O'Lakes maintains a quality assurance program that ensures the quality of all raw materials, process operating conditions, and Quality Assurance:

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 **Preparation Instructions:** Pre-sliced

Use Cold or Melted

Serving Suggestions: Pre-sliced, easy to separate. Great for hot and cold sandwiches. Try with paninis and wraps.

Land O'Lakes, Inc., P.O. Box 64101, St. Paul, MN 55164

Phone: 1-800-328-1322 Fax: 651-234-8522 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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Pallet

1930 lb

<sup>\*</sup>Not Found in Regular Pasteurized Process American Cheese



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**Product Code:** 46253000034500

Nutrition Facts	
Serving size	2 slices (28g; 1oz)
Amount per serving	
Calories	70
Calories from Fat 35	
	% Daily Value*
Total Fat 4g	6%
Saturated Fat 2.5g	13%
Trans Fat Og	
Cholesterol 15mg	5%
Sodium 420mg	18%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 7g	
Vitamin A	6%
Vitamin C	0%
Calcium	20%
Iron	0%
* Percent Daily Values are based on a daily value may be higher or lower d needs.	·

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# Land O'Lakes, Inc.



FOODSERVICE

## 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:	Reduced Fat Process American Cheese, 1	60 Slice (yellow)	Code No.: <u>46253</u>
Manufacturer:	Land O'Lakes, Inc.	Case/Pack/Count/Portion/Size:	6 /5 lb./160 slice

#### 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 *
Reduced Fat Process American Cheese	1 oz.	X	1 oz.	1 m/ma
		X		
		X		
A. Total Creditable M/MA Amount <sup>1</sup>				1 m/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 Amou	nt <sup>1</sup>				
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest ¼ ounce)			1 m/ma		

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased _	1 oz
Total creditable amount of product (per portion) (Reminder: Total creditable amount cannot count for more than the	
	et and that a1 ounce serving of the above product (ready for meat alternate when prepared according to directions.
I further certify that any APP used in the product cor 210, 220, 225, 226, Appendix A) as demonstrated by DocuSigned by:	nforms to the Food and Nutrition Service Regulations (7 CFR Parts the attached supplier documentation.
Sara Mortimore	VP Product Safety, Quality & Regulatory Affairs
SignatureD5D431	Title
Sara Mortimore	8/3/18
Printed Name	Date

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>&</sup>lt;sup>1</sup>Total 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.