



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: 4/5# AHF MEXICAN - CHED & MTJK

Label: Cheese Guys **ItemCode:** 21208

Form: SHRD **sub Form:** AH

Cheese Type: Blend ID# 8 - Without Spice

Package UPC-A: 786901548109 **Case UCC/GTIN:** 10786901548106

Product Description:

Blend of Cheddar and Monterey Jack Cheeses.

Ingredients:

Cheddar Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Annatto Color), Monterey Jack Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Anticake (Potato Starch, Powdered Cellulose)

Color: 1-2 NCI Color Standard for white shreds; 6-8 NCI Color Standard for colored shreds

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

Body: The texture of the shreds shall be firm.

Ship/Storage Temps: 33 to 41 Degrees F., Do Not Freeze

MGF Recommended Shelf Life(days) 90 **MDR at time of Cust receipt** 60

Customer Desired Expiration Date (Days) 0

Date Code Format DDD YY shift line op

Date Style: Julian DDD YY + Shift + Line + Op + Time (001 13 2U2P 18:52) (J Format)

Allergens: CONTAINS MILK

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 - 39.25 - 41.5 |
| Fat FDB %: | 50.0 - 52.75 - 56.5 |
| Salt %: | 1.30 - 1.85 - 2.20 |
| pH: | 5.00 - 5.20 - 5.50 |

*Lower Limit - Target - Upper Limit - Legal

Pkg Length/Height 17 inch pkg form cflm
Pkg Width/Diameter: 10 inch pkg sub form: labl
PKG Depth/Thickness: 3 inch

Master Case Length: 16.06 inch **Case Label Size** 6X4 inches
Master Case Width 12.18 inch **Case Label Placement** END & SIDE
Master Case Height: 8.87 inch **Case Label Count:** 2

Tare Wt: 1.55 lb **CaseWT:** 20.0000 lb **Case Cube** 1.0055038 ft3

Tie: 10 **High:** 8 **Cases per Pallet** 80 **Chep Pallet**

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Label Cheese Guys

NUTRITION FACTS

| | | unrounded per 100g | unrounded per 28.35 g |
|----------------------|----|-----------------------|--------------------------|
| Calories: | | 398.5 | 112.97475 |
| Calories from Fat: | | 293.625 | 83.242688 |
| Total Fat: | g | 32.11 | 9.103185 |
| Saturated Fat: | g | 19.85 | 5.627475 |
| Trans Fat: | g | 1.5464 | 0.4384044 |
| Polyunsaturated Fat: | g | .9475 | 0.2686163 |
| Monounsaturated Fat: | g | 9.3355 | 2.6466143 |
| Cholesterol: | mg | 107.5 | 30.47625 |
| Sodium: | mg | 624.50 | 177.04575 |
| Total Carbohydrate: | g | 2.275 | 0.6449625 |
| Dietary Fiber: | g | 0 | 0 |
| Sugars: | g | 0.51 | 0.144585 |
| Protein: | g | 24.33 | 6.897555 |
| Vitamin A: | IU | 998 | 282.933 |
| Vitamin C: | mg | 0 | 0 |
| Calcium: | mg | 703 | 199.3005 |
| Iron: | mg | 0.7 | 0.19845 |

Nutritionals as Expressed on Art

Serving Size:
1 oz. (28g)

Servings per Package: 80

| |
|-------------|
| 110 |
| 80 |
| 9g - 14% |
| 6g - 28% |
| 0g |
| Not Claimed |
| Not Claimed |
| 25mg - 9% |
| 160mg - 7% |
| 0g - 0% |
| 0g - 0% |
| 0g |
| 7g |
| 4% |
| 0% |
| 20% |
| 0% |

INGREDIENTS:

Cheddar Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Annatto Color),
Monterey Jack Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Anticake (Potato
Starch, Powdered Cellulose)

Required Claim(s):

CONTAINS MILK

Disclosure Statement(s):

Optional Claim(s):

Product of USA

Disclosure Statement(s):

Refrigeration and Usage Instructions:

Keep Refrigerated

Additional Notes:

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 11/5/2010 Spec Revision 7/16/2014 Approved By: Allison Butterbaugh

Allison Butterbaugh

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