

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 CHED

Label: Cheese Guys

ItemCode: 21209

Form: SHRD

sub Form: AH

Cheese Type: Cheddar - Colored

Package UPC-A: 786901548000

Case UCC/GTIN: 10786901548007

Product Description:

Conforms to Federal Standard of Identity as listed in CFR title 21

paragraph(s) 133.113 for cheddar cheese.

Color: 6-8 NCI Color Standard

Flavor: Pleasing and free from undesirable flavors and odors. It may

possess slight acid or slight feed flavors.

Body: Firm, solid, compact, smooth, and close. Few, if any, mechanical

openings.

Ingredients:

Cultured Pasteurized Milk, Salt, Enzymes, Annatto Color, Anticake (Potato Starch, Powdered Cellulose)

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

Chemical Properties

| Moisture %: | 36.0 - 37.5 - 39.0 - <39 | |
|-------------|--------------------------|-----|
| Fat FDB %: | 50.0 - 53.0 - 57.0 - >50 | 100 |
| Salt %: | 1.30 - 1.70 - 2.20 | |
| pH: | 4.90 - 5.10 - 5.40 | |

*Lower Limit - Target - Upper Limit - Legal

Microbiological Properties

| Coliform: | <100/g |
|-----------------|----------|
| E coli: | <10/g |
| Coag Pos Staph: | Negative |
| Salmonella: | Negative |
| Listeria mono: | Negative |
| Yeast and Mold: | <1000/g |

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 inchCase Label Size 6X4 inchesMaster Case Width 12.18 inchCase Label Placement END & SIDEMaster Case Height: 8.87 inchCase 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

Information contained herein is based on existing product data and believed to be accurate. May be subject to change without notice and is intended only as a source of information. No warranties, expressed or implied, are made. Non-CFR mandated analytical limits may be extended on cheese judged acceptable through organoleptic examination by a Certified MGF Grader.

Printed: 7/16/2014

NUTRITION FACTS

| | | unrounded per 100g | unrounded per 28.35 g |
|----------------------|-------|-----------------------|--------------------------|
| Calories: | | 403 | 114.2505 |
| Calories from Fat: | 02270 | 298.26 | 84.55671 |
| Total Fat: | g | 32.11 | 9.103185 |
| Saturated Fat: | g | 17.9 | 5.07465 |
| Trans Fat: | g | 1.5708 | 0.4453218 |
| Polyunsaturated Fat: | g | 0.942 | 0.267057 |
| Monounsaturated Fat: | g | 9.391 | 2.6623485 |
| Cholesterol: | mg | 105 | 29.7675 |
| Sodium: | mg | 645.00 | 182.8575 |
| Total Carbohydrate: | g | 1.8 | 0.5103 |
| Dietary Fiber: | g | 0 | 0 |
| Sugars: | g | 0.52 | 0.14742 |
| Protein: | g | 24.9 | 7.05915 |
| Vitamin A: | IU | 1002 | 284.067 |
| Vitamin C: | mg | 0 | 0 |
| Calcium: | mg | 721 | 204.4035 |
| Iron: | mg | 0.68 | 0.19278 |

Nutritionals as Expressed on Art

Serving Size: 1 oz. (28g)

Servings per Package: 80

| | 110 |
|-----|----------|
| | 80 |
| 9g | - 14% |
| 5g | - 25% |
| | 0g |
| Not | Claimed |
| Not | Claimed |
| 30m | ıg - 10% |
| 180 | mg - 8% |
| 18 | g - 0% |
| 0 8 | g - 0% |
| | 0g |
| | 7g |
| | 6% |
| 00 | 0% |
| | 20% |
| | 0% |

INGREDIENTS:

Cultured Pasteurized Milk, Salt, Enzymes, Annatto Color, Anticake (Potato Starch, Powdered Cellulose)

| Required Claim(s): | |
|--------------------|--|
| CONTAINS MILK | |
| | |
| | |

| Disclosure Statement(s): | |
|--------------------------|--|
| | |
| | |

| | | |
|--|------|--|

Refrigeration and Usage Instructions:

Keep Refrigerated

otional Claim(s

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