

# **Product Bulletin**

#### Product Code #41728

# 4 - 5 lb. Reduced Fat Shredded Pasteurized Process American Cheese Pouches (Yellow)

## **Product Description**

4 - 5 lb. Reduced Fat Shredded Pasteurized Process American Cheese Pouches (Yellow). Meal Contribution Credits per Serving: 1 m/ma

# Ingredients

Cultured pasteurized milk and skim milk, \*whey protein concentrate, salt, sodium phosphate, contains less than 2% of \*xanthan gum, \*locust bean gum, \*guar gum, sodium citrate, sorbic acid (preservative), lactic acid, acetic acid, beta-carotene and apo-carotenal (color), enzymes, \*vitamin A palmitate, anticaking blend [potato starch, cellulose, natamycin (natural mold inhibitor)].

CONTAINS: Milk

\*Not found in regular pasteurized process American cheese. Contains 4.5g total fat per serving compared with 9g total fat in regular American cheese.

Nutrition Facts		
Serving Size: 1/4	cup (1oz)(28g)	
Servings per Container:	80	
Amount Per Serving:	_	
Calories 70		
Calories from Fat 40		
	_	% Daily Value*
Total Fat	4.5 gm	7%
Saturated Fat	2.5 gm	13%
Trans Fat	0 gm	
Cholesterol	15 mg	5%
Sodium	470 mg	20%
Total Carbohydrate	2 gm	1%
Fiber	0 gm	0%
Sugar	1 gm	
Protein	7 gm	
Vitamin A	-	6%
Calcium		20%
Vitamin C		0%
Iron		0%
*%Daily Values are base may be higher or lower o		ie diet. Your daily values calorie needs.

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10/31/2012



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## **Food Safety**

Land O'Lakes, Inc. regards the Hazard Analysis Critical Control Program (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 production facilities have approved Hazard Analysis Critical Control Point systems in place. The Dairy Foods manufacturing facilities at Land O'Lakes, Inc. have targeted assessment programs for HACCP. In addition, Land O'Lakes, Inc. provides corporate guidance, oversight and assesses compliance of the systems.

### **Packaging**

Case Dimensions (D) 12.3 in. (H) 14.6 in. (W) 8.9 in.

Case Tare Weight 1.5 LB

Case Cube .9249 Cubic Feet

Case Gross Weight 21.5 LB
Case Net Weight 20 LB
Cases per Layer 17 EA
Cases per Pallet 68 EA
Layers per Pallet 4 EA

Package Dimensions (D) 2 in. (H) 15 in. (W) 9.5 in.

### Shipping and Storage

Refrigerated: 34° to 45°F or 1° to 7°C

### **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

### **Total Shelf Life**

This product has a total shelf life of 150 days from date of manufacture.

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