

6-5 lb. 25% Reduced Sodium, 50% Reduced Fat Pasteurized Process American Cheese Slices (Yellow). Meal Contribution Credits per 1 oz Serving: 1 m/ma

Reduced Sodium, Reduced Fat, 25% Less Sodium and 50% Less Fat than regular American Cheese per Serving. Contains 310mg Sodium and 4g Fat Compared to 420mg Sodium and 9g Fat in regular American Cheese. See nutrition information for saturated fat and sodium content.

Product Code: 46268000034500

Land O Lakes® 25% RS, 50% RF American, Slices, Yellow, 160

Ingredients

Cultured Pasteurized Milk and Skim Milk, *Whey Protein Concentrate, Contains less than 2% of Sodium Citrate, Salt, Potassium Citrate, Lactic Acid, Sorbic Acid (Preservative), *Xanthan Gum, *Locust Bean Gum, *Guar Gum, Apo-Carotenal and Beta Carotene (Color), *Vitamin A Palmitate, Enzymes, Soy Lecithin and Soybean Oil Blend.

CONTAINS: Milk, Soy

*Not Found in Regular Pasteurized Process American Cheese

Specification Details

GTIN-Case: 10034500462683 GTIN-Each: 00034500462686 Shipping Requirements: 33 to 35 F (Refrigerated) Refrigerated (34 to 38 F) Storage Requirements:

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

Package Dimensions: **Each**

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

47.84444 Cu. Ft .0729 Cu. Ft Volume: Volume: .55019 Cu. Ft Volume: Net Weight: 2270 g Net Weight: 30 lb Net Weight: 1800 lb Gross Weight: 2274.4 g Gross Weight: 31.25 lb Gross Weight (w/o pallet): 1930 lb

Tare Weight: 4.4 g Tare Weight: 1.25 lb Pallet

Product Type: Units Per Case: Cases/Layer: 12 Number of Layers: 5 Cases/Pallet: 60 Whse Stacking Height:

Preparation Type:

Preparation Instructions:

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 Ready to Eat

Pre-sliced

Use Cold or Melted

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.

> Page 1 of 2 Date: 9/30/2017

Pallet



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

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 310mg	13%
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 or	n a 2,000 calorie diet. Your
daily value may be higher or lower	depending on your calorie
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.

anufacturer: Land O'Lakes, Inc.			Case/Pack/Count/Portion/Size: 6/5lb./160 slice			
Meat/Meat Alternate ease fill out the chart below to deterr creditable Amount - Multiply ounces per a						
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient		Multiply	FBG Yield/ Serv Per Unit	vings Creditable Amount *	
Reduced Sodium, Reduced Fat Process American Cheese 1 oz.			X	1 oz. 1 m/ma		
			X			
			X			
A. Total Creditable M/MA Am	ount ¹				1 m/ma	
manufacturer's name and	Ounces dry APP per	Multiply	% of Protein	Divide by 18**	Creditable Amount APP***	
manufacturer's name and	APP per	Multiply	Protein			
manufacturer's name and code number	•	2.0		18**		
	APP per	X	Protein	18** ÷ by 18	Creditable Amount APP***	
	APP per	X X	Protein	18** ÷ by 18 ÷ by 18		
code number	APP per portion	X	Protein	18** ÷ by 18		
B. Total Creditable APP Amoun	APP per portion nt ¹ OUNT (A+B rot	X X X unded down	Protein As-Is*	18** ÷ by 18 ÷ by 18 ÷ by 18		
code number B. Total Creditable APP Amou	APP per portion nt¹ OUNT (A+B round attached APP document drated. as of Dry APP multiple down to the nearest 0 to round down in box	X X X unded down nentation. ied by the percer 0.25oz (1.49 wou A (Total Credital	to nearest 1/2 at of protein as-ild round down to able M/MA American	÷ by 18 ÷ by 18 ÷ by 18 • by 18 ounce) s divided by 18. o 1.25 oz. meat equivaled by 18. ount) until after you have	Amount APP*** 1 m/ma ent). Do not round up. If	
C. TOTAL CREDITABLE AM Percent of Protein As-Is is provided on the *18 is the percent of protein when fully hy **Creditable amount of APP equals ounce Total Creditable Amount must be rounded rediting M/MA and APP, you do not need APP Amount from box B to box C.	APP per portion Int¹ OUNT (A+B round attached APP document drated. It is of Dry APP multiple down to the nearest 0 to round down in box act as purchased	X X X unded down entation. ied by the percer 0.25oz (1.49 wou A (Total Creditation) 1 oz.	to nearest 1/2 at of protein as-ild round down table M/MA American	÷ by 18 ÷ by 18 ÷ by 18 ÷ by 18 s dounce) s divided by 18. o 1.25 oz. meat equivaled ount) until after you have	Amount APP*** 1 m/ma ent). Do not round up. If	
Code number B. Total Creditable APP Amount C. TOTAL CREDITABLE AM Percent of Protein As-Is is provided on the *18 is the percent of protein when fully hy **Creditable amount of APP equals ounce Total Creditable Amount must be rounded rediting M/MA and APP, you do not need APP Amount from box B to box C. Total weight (per portion) of product Total creditable amount of product	APP per portion nt¹ COUNT (A+B round attached APP document drated.) Is of Dry APP multiple down to the nearest 0 to round down in box act as purchased	X X X unded down entation. ied by the percer 0.25oz (1.49 wou A (Total Credita 1 oz. the total weight of	to nearest ½ to nearest ½ at of protein as-ild round down thable M/MA Amount about the model of the model o	÷ by 18 ÷ by 18 ÷ by 18 • by 18 ounce) s divided by 18. o 1.25 oz. meat equivale ount) until after you have	Amount APP*** 1 m/ma ent). Do not round up. If the added the Total Creditation we product (ready for the content of the cont	

Title

8/3/18

Date

VP Product Safety, Quality & Regulatory Affairs

210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signatura D5D431...

Sara Mortimore

Printed Name