



Version: 3.5a

4/5# Medium White Cheddar Cheese Shredded

I. **Description:** Medium White Shredded Cheddar Cheese is made from “heat shocked” milk, from cows not treated with the artificial growth hormone rBST. Cultures, and enzymes are added. The curds produced undergo a cheddaring and milling process, are salted, and pressed into 42-pound blocks. Cheese that is made from heat shocked milk requires aging for a minimum of 60 days. After aging a minimum of 60 days, the cheese is graded, shredded, potato starch is added to prevent caking, and natamycin (natural mold inhibitor) is added to retard mold growth, and packaged. This process meets legal requirements as set forth in 21 CFR 133.113(a)(1).

II. **Specifications:**

Appearance: Medium White Cheddar Cheese shall have an attractive color and appearance; practically free from excessive amounts of potato starch. Small amounts of fine granulated cheese may be found. Absolutely no extraneous matter of any type or amount permitted.

Body and Texture: The cheese shall be firm, appear smooth, compact, close and slightly flexible. May have few mechanical openings if not large and connecting. Shall be free from gas holes, and large slits - cracks.

II. **Flavor and Aroma:** A characteristic Tillamook cheddar flavor and aroma for the associated age; medium, sharp, extra sharp. Shall be free from any undesirable flavors and odors.

III. **Nutrition:**

Serving Size: 28g (1/4 cup)

<u>Nutrients</u>	<u>Per Serving</u>	<u>Per 100g</u>
Calories (KCAL)	117.43	419.38
Total Fat (G)	9.61	34.33
Saturated Fat (G)	6.01	21.45
Trans Fatty Acid (G)	0.29	1.03
Cholesterol (MG)	29.62	105.79
Sodium (MG)	197.16	704.13
Carbohydrates (G)	1.46	5.21
Dietary Fiber (G)	0	0.01
Total Sugars (G)	0.08	0.29
Added Sugar (G)	0.07	0.25
Protein (G)	6.26	22.35
Vitamin D (MCG)	0	0
Calcium (MG)	172.5	608.48
Iron (MG)	0	0
Potassium (MG)	26.11	93.24

IV. **Ingredients:** Cultured Milk, Salt, Enzymes, Potato Starch (added to prevent caking), Natamycin (natural mold inhibitor).

V. **Allergens: CONTAINS:** Milk.

VI. **Target Customer:** Retail sales, food service, food processing. Intended Use: Direct consumption, food ingredient.



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- VII. **Packaging:** The product is packaged in commercially acceptable containers. There will be no metal ties, staples, nails, or similar devices on the shipping containers.

Each container will be labeled with the following information:

1. Name of Product.
2. Code Date.
3. Net Weight of Product.

- VIII. **Shipping and Storage:** Product shall be maintained between 35° - 40°F during storage and transport.

Product should be shipped in a clean trailer with the temperature maintained between 35° - 40°F.

- IX. **Shelf life:** 6 months from date packaged.