

Product Specification Date Issued 8/19/2019

Supercedes 10/11/2017

Pasteurized Process American Cheese Hi-Melt, Colored (Bulk for further processing)

Customer: No Label

Internal Code: #0015630AC26 (BULK)

Dice/Shred Item:
Cut Size and Pack:

## **Product Description**

This Pasteurized Process cheese has a firm body suitable for dicing or shredding. It is melt resistant with a mild to medium American cheese flavor and is formulated to retain its cheese identity in prepared foods.

Organoleptic

**Texture:** Slight brittle, well knit body

**Aroma:** Cheese aroma, clean, no off or offensive odors

**Flavor:** Mild to medium American cheese flavor, no off or offensive flavors

Melt: Hi Melt (Restricted)

## **Ingredient Statement**

American Cheese (Cultured Milk, Salt and Enzymes), Water, Cream, Sodium Phosphates, Salt, Beta Carotene, Powdered Cellulose (to prevent caking), Natamycin (preservative).

**ALLERGENS:** Milk

		Ch	emical Specif	ication			
Component		Target	Minimum		Maximum	FDB	
Moisture		39.95%	38.00%		40.00%		
Fat		31.00%	30.50%		33.00%	50.0% Minim	um
Salt		1.90%	1.60%		2.20%		
рН		5.5	5.3		5.7		
Color (NCI)		7	6		8		
Nutritional Information							
	per 28 g	per 100 g	3		per 28 g	per 100g	
Calories	110	360		Percentage	of US Recomme	ended Daily Allowanc	es (US RDA)
Calories from fat	86	280		Vitamin D		3%	0.308/mcg
Total Fat	9/g	30.721/g	S	Vitamin A	6%	20%	893.871 IU
Trans Fat	0/g	0.207/g		Vitamin C	*	*	0.082/mg
Saturated Fat	6/g	18.823/g	5	Calcium	15%	58%	577.075/mg
Cholesterol	30/mg	90.884/m	ıg	Iron	*	4%	0.644/mg
Sodium	498/mg	1761.031/mg		Mono unsaturated			8.11/g
Total Carbohydrates	1/g	2.207/g		Poly unsaturated			0.936/g
Dietary Fiber	0/g	0/g		Riboflavin		4%	0.075/mg
Sugars	0/g	1.218/g		Phosphorus		81%	805.361/mg
Protein	6/g	19.796/g	S	Potassium		3%	99.385/mg
				Ash			6.787/g
				*Contains lo	ess than 2% of tl	he US RDA of these n	utrients

This product has no added sugars. 100 gram unrounded nutritional information updated 8/17/2017 on Nutritionist Pro data base.



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John A Seefeldt

Technical Services QA

#0015630AC26 (Bulk) Internal Code:

internal Code:	#0015630AC26 (Bulk)	
		Microbiological Specification
Туре		Bulk
Coliform		<10 cfu/g
E.Coli		<10 cfu/g
Yeast		<100 cfu/g
Mold		<100 cfu/g
		-
		-
		-
		-

Finished products are tested on a random daily scheduling basis unless otherwise requested at time of contract.							
Packaging, Storage and Transportation Information							
	Bulk		Converted				
Packaging	40# Flat						
Box Dimensions	19 5/8" x 12 7//8" x 4'	II .					
Pallet Pattern	7 x 8						
Coding	Julian Code Date						
Storage Temperature	35-40°F						
Shipping Temperature	35-45°F						
Shelf Life							
Shelf Life 40# Bulk Pack: 9 months in original bulk packaging  Freezing of this product is not recommended							
Shelf Life Converted to Dice/Shred	l:		If stored frozen after bulk conversion, slow thaw under				
Without Potassium Sorbate and/or	Natamycin 45 days	;	refrigerated conditions.				
With Potassium Sorbate and/or Na	tamycin 90 days	;					
		Contacts					
Technical Hilbert WI:	John Seefeldt	920-989-406	9 john.seefeldt@ornua.com				
Commercial:	Ryan Seidl	920-891-644	1 ryan.seidl@ornua.com				
R&D Contact:							
Specification Agreement							
Signed on behalf of	of Quality		Authorised by:				
John A Seefeldt			John A. Seefeldt				

It is the customer's responsibility to formally accept conditions laid out in the above finished specification. It is a requirement of Ornua Ingredients North		Signed on behalf of Customer	
America to retain a signed agreement. Ornua Ingredients North America will not produce the product without a signed product specification approval.			Date
	Name:		
	Position:		

John A Seefeldt

Technical Manager

Revision Date:

Revision No:

10/11/2017

New



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Ornua Ingredients North America