



Version: 3.4a

2/5# Medium Cheddar Cheese Loaf

- I. **Description:** Medium Cheddar Cheese is made from pasteurized milk or “heat shocked” milk, from cows not treated with the artificial growth hormone rBST. Cultures, enzymes, and annatto (color) 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 at a temperature of not less than 35° F. Medium cheddar cheese is graded at 70 days then the cheese is cut and packaged. This process meets legal requirements as set forth in 21 CFR 133.113.

II. **Specifications:**

Appearance: Shall have an attractive color and appearance; practically free from white lines, slits, cracks or seams. Shall lack color mottling, bleached spots and visible mold. Small amounts of calcium lactate crystals may be found on the outside rind of aged cheese. 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.

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

<u>Nutrients</u>	<u>Per Serving</u>	<u>Per 100g</u>
Calories (KCAL)	118.02	421.5
Total Fat (G)	9.86	35.21
Saturated Fat (G)	6.16	22
Trans Fatty Acid (G)	0.3	1.06
Cholesterol (MG)	30.38	108.5
Sodium (MG)	202.09	721.75
Carbohydrates (G)	0.91	3.24
Dietary Fiber (G)	0	0
Total Sugars (G)	0.01	0.04
Added Sugar (G)	0	0
Protein (G)	6.42	22.92
Vitamin D (MCG)	0	0
Calcium (MG)	175.45	626.62
Iron (MG)	0	0
Potassium (MG)	26.39	94.25

- IV. **Ingredients:** Cultured Milk, Salt, Enzymes, Annatto (color).
- V. **Allergens:** CONTAINS: Milk.
- VI. **Target Customer:** Retail sales, food service, food processing. Intended Use: Direct consumption, food ingredient.



Version: 3.4a

2/5# Medium Cheddar Cheese Loaf

- 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 should be maintained between 35° - 40°F (2°C - 4°C) during storage.

Product should be shipped in a clean trailer with the temperature maintained between 35° - 40°F (2°C - 4°C).