



4/5# Reduced Fat Cheddar Feather Shred

Product Number: 75571-1

Packaging Requirements:

Characteristic

Packaging
Code Date
Shelf Life
Gross Weight (case)
Tare Weight (case)
Net Weight (case)
Case Dimensions (L,W,H)
Cube
Cases Per Layer / # of Layers
Cases Per Pallet
UPC

Specification

Oxygen Barrier Bag
Sell By _ (120 days from make date)
120 Days from make date
21.75 lbs.
1.75 lbs.
20.00 lbs.
16¹¹/₁₆" x 10¹/₈" x 10⁷/₁₆"
1.029 cubic feet
10 x 7
70
0-71078-75571-0

Chemical & Physical:

Analysis

Moisture
FDB
Salt
pH
Color
Shred Size

Specification

49% max
19.2% - 22.0%
1.4% - 2.0%
4.9 – 5.3
4 – 6 NCI Color Chart
3/16" x 3/32" x 1-1/2" Target

Microbiological:

Analysis

Yeast / Mold
Coliform
E. coli
Staph coag +
Salmonella
Listeria monocytogenes

Specification

<1000/g
<500/g
<10/g
Negative
Negative
Negative

Shipping & Storage: Product must be kept between 33°F - 40°F.

Bongards' Creameries, 13200 County Road 51, Bongards, MN 55368 952-466-5521 1-800-788-6417

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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Ingredients:

Reduced Fat Cheddar Cheese [Pasteurized Reduced Fat Milk, Salt, Cheese Cultures, Sorbic Acid (a preservative), Color Added, Enzymes], Powdered Cellulose (to prevent caking), Natamycin (a natural mold inhibitor)

Allergens:

Milk

Nutritional Information / Serving Size: 28g

Calories	90	
Calories from Fat	60	
Total Fat	7 g	(11% DV)
Saturated Fat	4.5 g	(23% DV)
<i>Trans</i> Fat	0 g	
Cholesterol	15 mg	(5% DV)
Sodium	165 mg	(7% DV)
Total Carbohydrate	<1 g	(0% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	0 g	
Protein	6.5 g	
Vitamin A	6%	
Calcium	20%	
Vitamin C	0%	
Iron	0%	

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Customer Representative Signature:

Date

Bongards Creameries Representative Signature:

Date:

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