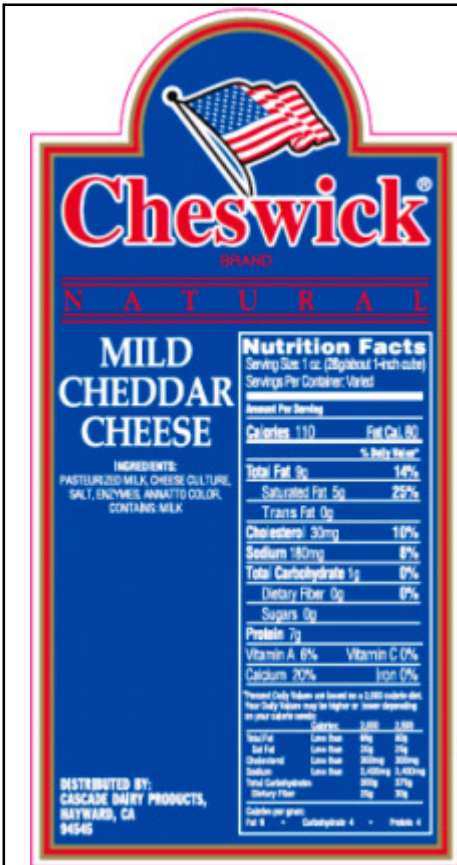




PACIFIC CHEESE CO., INC.
 P.O. BOX 56598 21090 CABOT BLVD.
 HAYWARD, CA 94545-6598
 PHONE: (510) 784-8800 - FAX: (510) 784-8846

8/5# LOAF MLD CHDR CHSWCK



PC Code: 01012
 UPC Code: 051934010122GTIN10051934010129
 Regulatory Statement: This product is processed and packed in accordance with the Food and Drug Administration and meets all Food, Drug, and Cosmetic Act Guidelines.
 Texture: Firm, smooth, some slight mechanical openness allowed.
 Flavor: A clean, balanced, dairy flavor characteristic of the product age.
 Dimensions LxWxH: 11.00 X 3.50 X 3.25
 Net Weight: 5.00 lbs
 Weight Range: 5-5.15 lbs
 Shelf Life: 180 days maintain product at 33-40F
 Melt: A Complete Melt
 Color: NCI 6-8

28g Nutrition Facts		
Serving Size 1 oz (28g)		
Servings per Container		
Amount per Serving		
Calories	110	Calories from Fat 80
		% Daily Value*
Total Fat	9 g	14 %
Saturated Fat	5 g	25 %
<i>Trans Fat</i>	0 g	
Cholesterol	30 mg	10 %
Sodium	180 mg	8 %
Total Carbohydrate	1 g	0 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Protein	7 g	
Vitamin A	6 %	+ Vitamin C 0 %
Calcium	20 %	+ Iron 0 %

100g Nutrition Facts		
Serving Size 3.5 oz (100g)		
Servings per Container		
Amount per Serving		
Calories	393	Calories from Fat 266
		% Daily Value*
Total Fat	32 g	49 %
Saturated Fat	18 g	89 %
<i>Trans Fat</i>	0 g	
Cholesterol	107 mg	36 %
Sodium	643 mg	27 %
Total Carbohydrate	4 g	1 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Protein	25 g	
Vitamin A	21 %	+ Vitamin C 0 %
Calcium	71 %	+ Iron 0 %

CODE DATE FORMATS

Seam Code:
 Product Code: 5 LB PACK ON (MM/DD/YY)
 Case Label: 01012 8/5# MLD CHDR CHEESE CHSWCK
 Case Code: PACK ON (MM/DD/YY)(TIME)(COUNT)(LOT #)(PLT #)

CASE INFORMATION

Dimensions:	14.5 x 12.0 x 7.0	Pack:	8 / 5.00
Gross Weight:	41.5	Cases/Layer:	9
Net Weight:	40.00	Layers/Pallet:	6
Cube:	0.7000	Cases/Pallet:	54

CHEMICAL STANDARDS

Moisture	< 39.0%
Fat (FDB)	> 50.0%
Salt	1.4 - 2.0%
pH	5.0 - 5.3

MICROBIOLOGICAL STANDARDS

Yeast & Mold	< 100 cfu/g
Coliform	< 100 cfu/g
E.coli	< 10 cfu/g
Listeria sp	negative cfu/25g
Salmonella sp	negative cfu/375g
Staph. Coag+	negative cfu/g

This product is classified as a Dairy Allergen.

Ingredient Statement

Pasteurized Milk, Cheese Cultures, Salt, Microbial Enzymes, Annatto (Color).

Approved By:

Paul Williams, Corp. Quality System Mgr.

Signature: _____

Date: _____