

# 4/5# Cheddar Feather Shred

Product Number: 75519-1

### **Packaging Requirements:**

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

# **Specification**

Oxygen Barrier Bag **Sell By** (90 days from make date) 90 Days from make date 21.75 lbs. 1.75 lbs. 20.00 lbs. 16<sup>11</sup>/<sub>16</sub>" x 10<sup>1</sup>/<sub>8</sub>" x 10<sup>7</sup>/<sub>16</sub>" 1.029 cubic feet 10 x 7 70 0-71078-75519-2 0-00-71078-75519-2

## **Chemical & Physical:**

Analysis Moisture FDB Salt pH Color Shred Size

# **Microbiological:**

<u>Analysis</u> Yeast / Mold Coliform E. coli Staph coag + Salmonella Listeria monocytogenes

#### **Specification**

39% max 50% min 1.3% - 2.0% 5.0 - 5.4 7 - 9 NCI Color Chart 3/16" x 3/30" x 1-1/2"

#### **Specification**

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

**Shipping & Storage:** Product must be shipped & stored 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:**

Mild Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto (Vegetable Color)), Potato Starch and Powdered Cellulose (to prevent caking), Potassium Sorbate, Natamycin (a preservative)

#### Allergens:

Milk

## Nutritional Information / Serving Size: 28g

Calories	110	
Calories from Fat	80	
Total Fat	9 g	(14% DV)
Saturated Fat	6 g	(30% DV)
Trans Fat	0 g	
Cholesterol	30 mg	(9% DV)
Sodium	170 mg	(7% DV)
Total Carbohydrate	1 g	(0% DV)
Dietary Fiber	1 g	(0% DV)
Sugars	0 g	
Protein	7 g	
Vitamin A	5%	
Calcium	20%	
Vitamin C	0%	
Iron	1%	

\* 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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