



168-1oz. Reduced Fat Mild Cheddar Cheese Sticks. Meal Contribution Credits per Serving: 1 m/ma
 Reduced Fat, 25% Less Fat than Regular Cheddar Cheese, contains 7g Fat compared with 9g Fat of regular Cheddar Cheese per Serving. See nutrition panel for fat and saturated fat content. Smart Snack.

Product Code: 44881000034500

Land O Lakes® 25% Reduced Fat Mild Cheddar Cheese Sticks

Ingredients

Cultured Pasteurized Reduced Fat Milk, Salt, Enzymes, Annatto (color), *Vitamin A Palmitate.

CONTAINS: Milk

*Not Found in Regular Cheddar Cheese

Specification Details

GTIN-Case: 10034500448816
 GTIN-Each: 00034500448819
 Shipping Requirements: 33 to 35 F (Refrigerated)
 Storage Requirements: Refrigerated (34 to 38 F)
 Allergens (Known to Contain): Milk and Milk Products
 Package Dimensions:

	Each	Case	Pallet
Height:	6.3 in	6.1 in	54 in
Width:	1.3 in	7.3 in	40 in
Depth:	.6 in	15.9 in	48 in
Volume:	.00284 Cu. Ft	.4097 Cu. Ft	60 Cu. Ft
Net Weight:	28.35 g	10.5 lb	1260 lb
Gross Weight:	29.25 g	11.42 lb	Gross Weight (w/o pallet): 1440.4 lb
Tare Weight:	.9 g	.92 lb	

Product Type: Pallet
 Units Per Case: 168
 Cases/Layer: 15
 Number of Layers: 8
 Cases/Pallet: 120
 Whse Stacking Height: 0
 Lot Code Format:

Line 1: LOT, 3 digit plant id, last digit of prod. year, 3 digit julian date, 2 digit line #_(military time, hh:mm)_ (optional plant information)
 Line 2: EXP_mm_dd_yy(yy)_2 character plant code_(optional plant information)

Product Shipping Policy: Land O'Lakes products are coded with an Expiration Date. Land O'Lakes guarantees a minimum of 90 days of freshness from the date of shipment from Land O'Lakes warehouse facilities when product is handled and stored as recommended.

Shelf Life: This product has a total shelf life of 180 days from date of manufacture.

Food Safety: Land O'Lakes, Inc. regards Hazard Analysis Critical Control Points (HACCP) as the cornerstone of a food safety system. HACCP focuses on food safety by analysis and control of potential biological, chemical, and physical hazards. An internationally recognized system that is required by many customers, HACCP has been mandated for some industries by the FDA and USDA. All Land O'Lakes, Inc. Dairy Foods manufacturing facilities have targeted assessment programs for HACCP. In addition, Land O'Lakes, Inc. provides corporate guidance, oversight and assesses compliance of the systems

Quality Assurance: Land O'Lakes maintains a quality assurance program that ensures the quality of all raw materials, process operating conditions, and finished product requirements. Please note that all information contained within this document is subject to change. Customer Service: 1-800-328-9610

Preparation Type: Ready to Eat

Preparation Instructions: Ready to eat

Serving Suggestions: Serve as a snack. Create your own bistro box with breads, vegetables, and or fruit. Breakfast, lunch or afterschool snack. Perfect for self-serve bars.

Phone: 1-800-328-1322

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Land O'Lakes, Inc. maintains a quality assurance program to ensure the quality of all raw materials, process operating conditions, and finished product requirements. Please note that the information contained within this document is subject to change. Such information is provided for customer's informational purposes only, and any other use by customer (including, but not limited to, its incorporation into customer's labeling), is at customer's own risk. Land O'Lakes shall have no resultant liability. Land O'Lakes disclaims all representations or warranties, express or implied, and expressly disclaims any warranty of merchantability or fitness for a particular purpose.