

Product Number: 114411 UPC: 071078114418 GTIN: 10071078114415

### **Product Description:**

Yellow Cheddar Cheese Slices have a mild, buttery cheddar flavor with a creamy texture. There are 160 pullman slices in each 5 lb. pack with 4 packs per case. Perfect for use in burgers, sandwiches, and wraps. This product is a natural cheese and complies with the Standard of Identity for Pasteurized Blended Cheese (21 CFR 133.167).

For best slice separation, temper the cheese to 45°F - 50°F before use.

### **Ingredients:**

Cultured Milk, Salt, Paprika and Annatto (color), Enzymes, Sorbic Acid (preservative), Soy Lecithin (anti-sticking agent).

**Allergens:** Milk, Soy Gluten Free rBST free

Chemical and Physical:				
Analysis Specification				
Moisture	40% Max			
Fat (dry basis)	50% Min			
Salt	1.4-2.0%			
рН	4.95 – 5.6			
NCI Color Chart	6-8			

Microbiological:			
<u>Analysis*</u>	Specification		
Standard Plate Count	<10,000/g		
Yeast/Mold	100/g		
Coliform	10/g		
E. coli	<10/g		
Staphylococcus aureus	<100/g		
Salmonella	Negative in 375g		
Listeria Monocytogenes	Negative in 25g		

\*Typical analysis. Not all test performed on each lot. Added test at additional customer cost.

### Shelf Life and Storage: 365 days\*

\*When stored in original unopened container. Product must be shipped & stored between 33°F - 40°F. The freezing of this product is not recommended since textural and/or flavor changes may result.

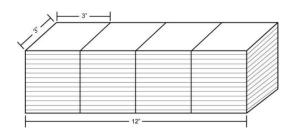
#### **Nutritional Information:** Serving Size: 28g (2 slices) Servings Per Container: 80 Per Serving **Daily Value** Calories 100 **Total Fat** 12% 9g Saturated Fat 5g 25% Trans Fat 0g Cholesterol 25mg 8% Sodium 240mg 10% **Total Carbs** 0% 1g **Dietary Fiber** 0% 0g **Total Sugar** 0g Added Sugar 0g 0% Protein 7g Vitamin D 0mcg 0% Calcium 190mg 15% Iron 0mg 0% Potassium 0mg 0%

\*Calculated values



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Packaging Requirements:			
Specification			
140 Gauge OPP			
20.584lbs			
0.584lbs			
20.00lbs			
12.6" x 7.3" x 7.5"			
0.3529ft <sup>3</sup>			

\*Packaging is approved for product contact.



Lot Coding System:		
<u>Characteristic</u>	Specification	
Package Code Date	-EXP date MMM DD YY -B = Bongards -Time stamp -Lot number YYMMDD	
Case Code Date	-Label name -Product description -Lot number YYMMDD -Manufacture date -Time stamp -Case number -Product number	

Pallet Configuration:				
<u>Characteristic</u>	cteristic Specification			
TiHi	20x5			
Cases/Pallet	100			

\*Do not double stack pallets!



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### Country of Origin:

United States

All process cheese items manufactured by Bongards' Creameries are produced in the United States. Our manufacturing locations are Humboldt, TN (USDA Plant #47-303) and/or Norwood, MN (USDA Plant #27-046).

#### Kosher Status

Not certified

#### Halal Status

Not certified

#### **GMO Statement**

Our products are exempt from BE labeling due to the absence of detectable genetically modified material.

#### rBST Statement

This product is derived from cows not treated with recombinant Bovine Somatotropin (rBST)\*

\*The FDA has said no significant difference has been shown and no test can distinguish milk from rBST treated and untreated cows.

#### **SDS Statement**

This product is not a hazardous or toxic material as defined in the Occupational Safety and Health Administration (OSHA) Hazard Communication Standard, 29 CFR 1910.1200, therefore a SDS has not been prepared.

#### **Manufacturing Facility**

Facility is registered with the FDA in compliance with the Public Health Security and Bio-terrorism Preparedness and Response Act of 2002 and the related FDA interim final rules on facility registration and prior notice published in October 2003.

Facility is certified under the Global Food Safety Initiative

#### **Continuing Guarantee**

All processing and packing is performed in a sanitary manner in accordance with all current Good Manufacturing Practice Regulations issued by the Federal Food and Drug Administration and conforms in every respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and regulations thereof. The product is manufactured to comply with 21 CFR, Sec. 110 and 117 (Current Good Manufacturing Practice in Manufacturing, Packing or Holding Human Food)

#### **Confidential Statement**

This specification and the information contained within it remains the property of this company and must not be disclosed to any third party without the prior written permission of the company.

#### **Disclaimer:**

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 the purchaser, before using any product in full scale production, make their own tests to determine to their own



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satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The product will be manufactured in accordance with all current relevant U.S. legislation, and freedom from patent infringements is implied or inferred. 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 Sales Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business. This specification and the information contained within it remains the property of this company and must not be disclosed to any third party without the prior written consent of the company.

# **Bongards Creameries Product Formulation Statement**



Product Name:	Pasteurized E	Blended Cheddar Cheese S	Code No: 114411		
Manufacturer:	Bongards	Case Pack:	Servings/Por	tion Size: <sup>640/.5</sup> oz.	

### I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Cheese	1 oz.	Х	1	1 MMA
A. Total Creditable M/MA Amount <sup>1</sup>				1 MMA

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

Total weight (per portion) of product as purchased .5 oz. (1 slice)

Total creditable amount of product (per portion) .5 MMA

(Reminder: Total creditable amount cannot count for more than the total weight of product.) I certify that the above information is true and correct and that a <u>.5</u> ounce serving of the above product (ready for serving) contains <u>.5</u> ounces of equivalent meat/meat alternate when prepared according to directions.

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Signature

Chief Revenue Officer Title

Scott Tomes

1/02/2025

952-277-5500

Date

Phone Number

Printed Name

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