

Product Bulletin

547 Imitation Cheddar Cheese

Description: A non-melting Imitation Cheddar Cheese that resembles a Natural Cheddar in certain food applications.

Nutrition Facts:

Serving Size	30g		100g
Calories	80	%DV	276.20
Total Fat	6 g	8%	19.50 g
Saturated Fat	3 g	15%	9.76 g
Trans Fat	0 g		0.01 g
Cholesterol	0 mg	0%	0.98 mg
Sodium	310 mg	14%	1049.6 mg
Total Carbohydrate	7 g	2%	22.5 g
Dietary Fiber	0 g	0%	0.05 g
Total Sugars	1 g		2.08 g
Added Sugars	0 g	0%	0 g
Protein	1 g		2.08 g
Vitamin D	0 mcg	0%	0.03 mcg
Calcium	10 mg	0%	23.48 mg
Iron	0 mg	0%	0.14 mg
Potassium	25 mg	0%	82.79 mg

Ingredients:

Water, Food Starch, Palm Oil, Whey, Salt, Caseinate, Sodium Phosphate, Sorbic Acid (as a preservative), Carrageenan, Natural Flavor, Artificial Color, Lactic Acid.

Allergen Statement: Contains Milk

Country of Origin: USA

ZERO

Trans Fat Free
Cholesterol Free

Typical Analysis:

Moisture 53.0% ± 2	Fat 19.5% ± 2	Salt 2.0% ± .5	pH 5.7 ± .2
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Available Forms and Packs:

Product Code	Package Size	Product Description	Case Weight	Case Cube	Case Dimensions L x W x H in inches	Cases/Pallets	Shelf Life
54703	40#	Block	41.1#	.624	13.25 x 11.625 x 7	50	180 days

Typical Microbial Characteristics*:

SPC	Coliform	Yeast & Mold	*Microbial test requirements must be requested in advance and may result in additional cost and lead time
<10,000 CFU/g	<10 CFU/g	<100 CFU/g	

Storage and Handling: Maintain 34° - 40°F (1°-4°C) during storage and shipping. Do not freeze.

Lot Code Explanation: Example: 12051-1x; 12=Year, 051=Julian Date, -1=Line Identification, X=Plant #2
(W= Plant #1, H= Hillsboro)