

PACIFIC CHEESE CO., INC. 21090 CABOT BLVD. HAYWARD, CA 94545

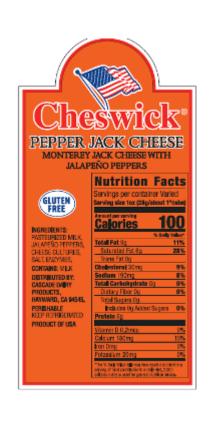
PHONE: (510) 784-8800 - FAX: (510) 784-8846

**Nutrition Facts** 

28 g

Serving Size

# 2/5# PPR JACK CHSWCK CONFIDENTIAL



PC Code: 01835

UPC Code:

GTIN Code:

Regulatory This product is processed and packed in Statement: accordance with the Food and Drug

accordance with the Food and Drug Administration and meets all Food, Drug,

and Cosmetic Act Guidelines.

Texture: Firm, with some slight mechanical

openings.

Flavor: Mild and slightly buttery with hot pepper and

no off flavors.

Dimensions LxWxH: 11.00 X 3.50 X 3.25

Net Weight: 5 LBS

Weight Range: 4.95-5.05 lbs

Shelf Life: 150 days maintain product at 33-40F

Melt: A Complete Melt

Color: NCI 1-4 w/ red & green peppers

#### 100 Calories Total Fat 11 % 9 g Saturated Fat 28 % Trans Fat 0 g Cholesterol 30 mg Sodium 190 mg 8 % Total Carbohydrate 0.% Dietary Fiber 0 % Sugars 0 g Added Sugars 0 % Vitamin D 0.2 mcg 180 mg Calcium 15 % 0.1 mg 0 % Iron 20 mg 100g Nutrition Facts ervings per containe Serving Size 100 g ount per Serving 375 Calories % Daily Value Total Fat 31 40 % Saturated Fat 101 % 20 g Trans Fat 33 % Cholesterol 99 mg Sodium 663 mg 29 % Total Carbohydrate 2 g 0 % Dietary Fiber 0 % 0 g Sugars Added Sugars 0 % Protein 22 g 0.6 mcg Vitamin D

#### **CODE DATE FORMATS**

Seam Code:

Product Code: (TIME) 5 LB PACK ON (MM/DD/YY)(PC LINE#)(LOT#)(PLANT#)
Case Label: 01835 2/5# PPR JACK CHEESE CHSWCK

Case Code: PACK ON (MM/DD/YY)(TIME)(COUNT)(LOT #)(PLT #)

### **CASE INFORMATION**

Dimensions: 11.8125 x 7.75 x 4.9375 Pack: 2 / 5.00 Gross Weight: Cases/Layer: 20 11.5 Layers/Pallet: 10 Net Weight: 10.00 Cases/Pallet: 200 Cube: 0.2581

## CHEMICAL STANDARDS MICROBIOLOGICAL STANDARDS

 Moisture
 39.0 - 44.0%
 Yeast & Mold

 Fat (FDB)
 50.0 - 55.0%
 Coliform

 Salt
 1.4 - 2.0%
 Salmonella sp

 pH
 5.0 - 5.4
 E.coli

 Liettria an

## MICROBIOLOGICAL STANDARDS & Mold < 100 cfu/a

< 100 cfu/g

Salmonella sp negative cfu/375g E.coli < 10 cfu/g Listeria sp negative cfu/25g Staph. Coag+ negative cfu/g

This pi	oduct i	is i	classified	as	а	Dairy	Allergen.
---------	---------	------	------------	----	---	-------	-----------

645 mg

0.4 mg

50 %

## Ingredient Statement

Pasteurized Milk, Jalapeno Peppers, Cheese Cultures, Salt, Enzymes.

Approved	Ву:
----------	-----

Corporate QA Signature: Date: