



Old Fashioned Foods, Inc. Product Specification Sheet

Version: 3.2
Effective: 12-16-14
Supersedes: 05-22-14

UPC: 0 48707 46016

BRAND: Old Fashioned Cheese

PRODUCT: Bulk Cheddar Cheese Sauce

MANUFACTURING INSTRUCTIONS:

Product is manufactured following GMP's and other established SOP's. Bulk Cheddar cheese sauce in a pail includes ingredients which are similar to pasteurized process cheese spreads (21 CFR 133.179) but have lower cheese solids and contains non-dairy ingredients. The cheese product is fully cooked and held at temperature to meet or exceed pasteurization requirements before containers are hot filled, hermetically sealed, lidded, Lot code and Best By information applied with an ink-jet printer, labeled, packed into boxes and palletized.

FORMULA: B121

COUNTRY OR ORIGIN: USA

INGREDIENTS: Water, Soybean oil, Whey, Cheese (Pasteurized milk, cheese cultures, salt, enzymes), Modified food starch, Sodium phosphate, Salt, Lactic acid, Natural flavor, Xanthan gum, Sorbic acid (as a preservative), Annatto color. **Contains: Milk, Soy**

FINISHED PRODUCT DESCRIPTION: Medium firm body, smooth and creamy texture

INTENDED USE: Use hot or cold: on hot dogs; in hamburger; on bread, toast, crackers, and pretzels; on vegetables, in casseroles

CHEMICAL ANALYSIS:

MOISTURE: 56% max
pH: 5.4 max
SALT: 4.0% min
TEXTURE: Smooth and creamy
COLOR: Cheddar cheese color
FLAVOR: Rich cheese flavor

MICROBIOLOGICAL ANALYSIS:

COLIFORMS < 3 MPN/g
E.COLI < 3 MPN/g
STAPH AUREUS < 10 cfu/g
SALMONELLA NEGATIVE
LISTERIA NEGATIVE

LABELING INFORMATION:

CONTAINER LABELING: 1 label required:

Label lists: Brand name; product type; flavor; and net weight; serving suggestions (English & Spanish), nutritionals, ingredients (English & Spanish), manufacturer and UPC / bar code
Lot code and Best By date ink jet printed on the cap of each container using following format:
SELL BY DD MMM YYYY M (plant ID) B (product ID) YY (make year) JJJ (Julian date of manufacture) ### (batch number) *(on one single line)*

CASE LABELING:

One labels applied to each case.

Printed label listing: Case pack; net weight / container; product type / flavor; manufacturer; Sell By date (DD MM YYYY); Item #; bar code / UPC#

PACKAGING REQUIREMENTS:

CONTAINER TYPE: Polypropylene pail
CONTAINER SEAL: Polypropylene heat seal
LID TYPE: Polypropylene
UNIT NET WEIGHT: 88 oz. (5.5 Lbs.) 2497g
UNITS PER CASE: 2
MASTER CASE: P-13 5# Pail

PALLETIZING REQUIREMENTS:

CASES / LAYER: 24
LAYERS / PALLET: 7
CASES / PALLET: 148
PALLET TYPE: Standard wood pallet
PALLET SUPPORT: Clear shrink wrap

STORAGE AND HANDLING:

Product is shelf stable; stored and handled at ambient temperatures; do not freeze; minimize storage at temperatures > 85°F

Product shelf life is 18 months from production date under above listed conditions

Refrigeration after opening

Use product within 30 days after opening

SHIPPING REQUIREMENTS:

Product can be shipped at ambient temperatures, no refrigeration is required; however do not ship at temperatures > 85°F

Trailers shall be clean, dry and free of foreign material and objectionable odors

Conditions of good commercial practice for food handling shall apply

Trailers must be sealed / locked for security and seal numbers / lock control documented