

*Medio
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SI ES BORDEN, TIENE QUE SER BUENO.

INGREDIENTS LIST & PROCESSING METHOD

Production Description: Borden Pasteurized Process Cheese Slice an Loaf

Ingredients:

Cheddar Cheese	Over	40.00%
Whey	Over	6.00%
Ultrafiltered Skim Milk	Over	2.50%
Whey protein concentrate	Over	3.00%
Sodium Citrate	Over	2.40%
Sodium Phosphate	Over	1.70%
Salt	Over	0.50%
Sorbic Acid	Over	0.20%
Citric Acid	Over	0.20%
Sodium Phosphate	Over	0.10%
Calcium Phosphate	Over	0.10%
Color	Over	0.10%
Water	To 100%	

Label Declaration: Milk, whey, skim milk, cream, calcium phosphate, (Cheddar cheese components) ultrafiltered skim milk, whey protein concentrate. Sodium citrate. Sodium Phosphate. Salt. Sorbic Acid (A Preservative), Citric Acid. Apocarotenal and Betacaroteno (Color) Enzymes and cheese cultured (Cheddar cheese components)

Chemical:

Maximum Moisture	53%
Maximum Fat	22%
PH	5.5-6.1
Color	Uniform Color-Number 5-7 National Cheese Institute Color Standards
Melting	Good melting properties
Percentage of cheese	Greater than 40%

Microbiological:

Coliform	less than 10/gram
Coagulate	less than 10/gram
Salmonella	negative/100gram
Yeast and Mold	lessthan 100/gram

Shelf Life:

Refrigerated Storage 365 days