



INGREDIENTS LIST & PROCESSING METHOD

Production Description: Borden Pasteurized Process Cheese Slice and Loaf

Ingredients:

Cheddar Cheese	Over	65.00%
Whey	Over	7.60%
Ultrafiltered Skim Milk	Over	7.50%
Cream	Over	4.70 %
Whey protein concentrate	Over	6.50%
Calcium Phosphate	Over	4.50%
Sodium Citrate	Over	2.40%
Sodium Phosphate	Over	0.50%
Salt	Over	0.80%
Sorbic Acid	Over	0.10%
Color	Over	0.10%
Enzymes	Over	0.10%
Cheese Cultures	Over	0.10%
Vitamin A Palmitate	Over	0.10%
	To 100%	

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

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	lessthan100/gram

Shelf Life:

Refrigerated Storage	365 days
----------------------	----------