



## 4/5# Process American Swiss 160H Slice

**Product Number: 10043**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Film Type	Universal w/ Label
Code Date	<b>Sell By</b> _____ (365 days from make date)
Shelf Life	365 Days from make date
Gross Weight (case)	20.42 lbs.
Tare Weight (case)	0.42 lbs.
Net Weight (case)	20.00 lbs.
Case dimensions (L,W,H)	11" x 7 <sup>1</sup> / <sub>4</sub> " x 7 <sup>3</sup> / <sub>8</sub> "
Cube	0.34 cubic feet
Cases Per Layer / # of Layers	20 x 5
Cases Per Pallet	100

**Chemical and Physical:**

<u>Analysis</u>	<u>Specification</u>
Moisture	41% max.
Fat to Dry Base	49% min.
Salt	1.7 to 2.4%
pH	5.55 to 5.85
Melt ability	3 to 5
Color	1
Slice Dimensions	3 <sup>3</sup> / <sub>8</sub> " x 2 <sup>5</sup> / <sub>8</sub> "

**Microbiological:**

<u>Analysis</u>	<u>Specification</u>
Standard Plate Count	<10,000/g
Yeast / Mold	100/g
Coliform	10/g
E. coli	<10 /g
Staphylococcus aureus	<100 /g
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**BongardsøCreameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521,1-800-788-6417**

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## 4/5# Process American Swiss 160H Slice

**Product Number: 10043**

**Ingredients:**

- Cultured Milk and Skim Milk
- Cream
- Sodium Citrate
- Salt
- Artificial Color (if colored)
- Sodium Phosphate
- Sorbic Acid (preservative)
- Enzymes
- Soy Lecithin (non-sticking agent)

**Allergens:**

- Milk
- Soy

**Nutritional Information/ Serving Size: 28g**

Calories	110	
Calories from Fat	70	
Total Fat	8 g	(12% DV)
Saturated Fat	5 g	(25% DV)
Trans Fat	0 g	
Cholesterol	25 mg	(8% DV)
Sodium	400 mg	(17% DV)
Total Carbohydrate	2 g	(1% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	1 g	
Protein	5 g	
Vitamin A	6%	
Calcium	15%	
Vitamin C	0%	
Iron	0%	

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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## *4/5# Process American Yellow 160V Slice*

**Product Number: 10049**

### **Packaging Requirements:**

<b><u>Characteristic</u></b>	<b><u>Specification</u></b>
Film Type	Private Film
Code Date	<b>Sell By</b> _____ (365 days from make date)
Shelf Life	365 Days from make date
Gross Weight (case)	20.42 lbs.
Tare Weight (case)	0.42 lbs.
Net Weight (case)	20.00 lbs.
Case dimensions (L,W,H)	11 <sup>3</sup> / <sub>4</sub> " x 7" x 7 <sup>1</sup> / <sub>2</sub> "
Cube	0.36 cubic feet
Cases Per Layer / # of Layers	20 x 5
Cases Per Pallet	100

### **Chemical and Physical:**

<b><u>Analysis</u></b>	<b><u>Specification</u></b>
Moisture	40% max.
Fat to Dry Base	50% min.
Salt	1.7 to 2.4%
pH	5.55 to 5.85
Melt ability	3 to 5
Color	5 to 6
Slice Dimensions	3 <sup>3</sup> / <sub>8</sub> " x 3 <sup>3</sup> / <sub>8</sub> "

### **Microbiological:**

<b><u>Analysis</u></b>	<b><u>Specification</u></b>
Standard Plate Count	<10,000/g
Yeast / Mold	100/g
Coliform	10/g
E. coli	<10 /g
Staphylococcus aureus	<100 /g
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams

### **Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongardsø Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417**

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## *4/5# Process American Yellow 160V Slice*

**Product Number: 10049**

**Ingredients:**

- Cultured Milk and Skim Milk
- Cream
- Sodium Citrate
- Salt
- Artificial Color (if colored)
- Sodium Phosphate
- Sorbic Acid (preservative)
- Enzymes
- Soy Lecithin (non-sticking agent)

**Allergens:**

- Milk
- Soy

**Nutritional Information/ Serving Size: 28g**

Calories	110	
Calories from Fat	80	
Total Fat	9 g	(14% DV)
Saturated Fat	5 g	(25% DV)
<i>Trans</i> Fat	0 g	
Cholesterol	25 mg	(8% DV)
Sodium	400 mg	(17% DV)
Total Carbohydrate	2 g	(1% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	1 g	
Protein	5 g	
Vitamin A	6%	
Calcium	15%	
Vitamin C	0%	
Iron	0%	

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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## 4/5# Process American White 160V Slice

**Product Number: 10050**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Film Type	Private Film
Code Date	<b>Sell By</b> _____ (365 days from make date)
Shelf Life	365 Days from make date
Gross Weight (case)	20.42 lbs.
Tare Weight (case)	0.42 lbs.
Net Weight (case)	20.00 lbs.
Case dimensions (L,W,H)	11 <sup>3</sup> / <sub>4</sub> " x 7" x 7 <sup>1</sup> / <sub>2</sub> "
Cube	0.36 cubic feet
Cases Per Layer / # of Layers	20 x 5
Cases Per Pallet	100

**Chemical and Physical:**

<u>Analysis</u>	<u>Specification</u>
Moisture	40% max.
Fat to Dry Base	50% min.
Salt	1.7 to 2.4%
pH	5.55 to 5.85
Melt ability	3 to 5
Color	1
Slice Dimensions	3 <sup>3</sup> / <sub>8</sub> " x 3 <sup>3</sup> / <sub>8</sub> "

**Microbiological:**

<u>Analysis</u>	<u>Specification</u>
Standard Plate Count	<10,000/g
Yeast / Mold	100/g
Coliform	10/g
E. coli	<10 /g
Staphylococcus aureus	<100 /g
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

Bongardsø Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417

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## *4/5# Process American White 160V Slice*

**Product Number: 10050**

**Ingredients:**

- Cultured Milk and Skim Milk
- Cream
- Sodium Citrate
- Salt
- Artificial Color (if colored)
- Sodium Phosphate
- Sorbic Acid (preservative)
- Enzymes
- Soy Lecithin (non-sticking agent)

**Allergens:**

- Milk
- Soy

**Nutritional Information/ Serving Size: 28g**

Calories	110	
Calories from Fat	80	
Total Fat	9 g	(14% DV)
Saturated Fat	5 g	(25% DV)
<i>Trans</i> Fat	0 g	
Cholesterol	25 mg	(8% DV)
Sodium	400 mg	(17% DV)
Total Carbohydrate	2 g	(1% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	1 g	
Protein	5 g	
Vitamin A	6%	
Calcium	15%	
Vitamin C	0%	
Iron	0%	

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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## ***Process American 30% Reduced Fat/Sodium***

*30% reduced fat and sodium content compared to typical American cheese*

**Product Number: 10054**

### **Packaging Requirements:**

<b><u>Characteristic</u></b>	<b><u>Specification</u></b>
Film Type	
Code Date	
Shelf Life	
Gross Weight (case)	
Tare Weight (case)	
Net Weight (case)	
Case dimensions (L,W,H)	
Cube	
Cases Per Layer / # of Layers	
Cases Per Pallet	

### **Chemical and Physical:**

<b><u>Analysis</u></b>	<b><u>Specification</u></b>
Moisture	46% maximum
Fat (dry basis)	22% maximum
Salt	1.7 to 2.4%
pH	5.5 to 5.9
Color	tbd

### **Microbiological:**

<b><u>Analysis</u></b>	<b><u>Specification</u></b>
Standard Plate Count	<10,000/g
Yeast / Mold	100/g
Coliform	10/g
E. coli	<10 /g
Staphylococcus aureus	<100 /g
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams

### **Storage & Handling:**

Product Must Be Shipped and Stored at: 33 - 40 F

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## ***Process American 30% Reduced Fat/Sodium***

*30% reduced fat and sodium content compared to typical American cheese*

**Product Number: 10054**

### **Ingredients:**

Cultured skim milk and milk  
Water  
Whey  
Potassium Citrate  
Salt  
Sodium Phosphate  
Artificial color (if colored)  
Enzymes

### **Nutritional Information/ Serving Size: 28g**

Calories	80
Calories from Fat	50
Total Fat	6g
Saturated Fat	3.5g
<i>Trans</i> Fat	0g
Cholesterol	15mg
Sodium	230mg
Total Carbohydrate	2g
Dietary Fiber	0g
Sugars	1g
Protein	7g
Vitamin A	4%
Calcium	20%
Vitamin C	0%
Iron	0%

### **Storage & Handling:**

Product Must Be Shipped and Stored at: 33 - 40 F

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***6/5# Process American Reduced Fat Yellow  
160H Slice  
25% Less Total Fat***

**Product Number: 10132**

**Packaging Requirements:**

<b><u>Characteristic</u></b>	<b><u>Specification</u></b>
Film Type	Private Film
Code Date	<b>Sell By</b> _____ (365 days from make date)
Shelf Life	365 Days from make date
Gross Weight (case)	30.59 lbs.
Tare Weight (case)	0.59 lbs.
Net Weight (case)	30.00 lbs.
Case dimensions (L,W,H)	11" x 11" x 7 <sup>1</sup> / <sub>4</sub> "
Cube	0.51 cubic feet
Cases Per Layer / # of Layers	12 x 5
Cases Per Pallet	60

**Chemical and Physical:**

<b><u>Analysis</u></b>	<b><u>Specification</u></b>
Moisture	51% max.
Salt	2.7% max.
pH	5.55 to 5.85
Melt ability	3 to 5
Color	5 to 6
Slice Dimensions	3 <sup>3</sup> / <sub>8</sub> " x 2 <sup>5</sup> / <sub>8</sub> "

**Microbiological:**

<b><u>Analysis</u></b>	<b><u>Specification</u></b>
Standard Plate Count	<10,000/g
Yeast / Mold	100/g
Coliform	10/g
E. coli	<10 /g
Staphylococcus aureus	<100 /g
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongardsø Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417**

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***6/5# Process American Reduced Fat Yellow  
160H Slice  
25% Less Total Fat***

**Product Number: 10132**

**Ingredients:**

Cultured Milk and Skim Milk  
Salt  
Sodium Citrate  
Artificial Color (if colored)  
Sodium Phosphate  
Sorbic Acid (preservative)  
Enzymes  
Soy Lecithin (non-sticking agent)

**Allergens:**

Milk  
Soy

**Nutritional Information/ Serving Size: 28g**

Calories	80	
Calories from Fat	40	
Total Fat	4.5 g	(7% DV)
Saturated Fat	3 g	(15% DV)
<i>Trans</i> Fat	0 g	
Cholesterol	15 mg	(5% DV)
Sodium	440 mg	(18% DV)
Total Carbohydrate	2 g	(1% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	2 g	
Protein	6 g	
Vitamin A	4%	
Calcium	15%	
Vitamin C	0%	
Iron	0%	

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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## 4/5# Process American Pepper Jack 120H Slice

**Product Number: 10341**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Film Type	Plain Film
Code Date	<b>Sell By</b> _____ (365 days from make date)
Shelf Life	365 Days from make date
Gross Weight (case)	20.53 lbs.
Tare Weight (case)	0.53 lbs.
Net Weight (case)	20.00 lbs.
Case dimensions (L,W,H)	11 <sup>3</sup> / <sub>4</sub> " x 7 <sup>7</sup> / <sub>8</sub> " x 7 <sup>5</sup> / <sub>8</sub> "
Cube	0.41 cubic feet
Cases Per Layer / # of Layers	20 x 5
Cases Per Pallet	100

**Chemical and Physical:**

<u>Analysis</u>	<u>Specification</u>
Moisture	44% max.
Fat to Dry Base	50% min.
Salt	1.7 to 2.4%
pH	5.55 to 5.85
Melt ability	3 to 5
Color	1-2
Slice Dimensions	3 3/8" x 3 1/2"

**Microbiological:**

<u>Analysis</u>	<u>Specification</u>
Standard Plate Count	<10,000/g
Yeast / Mold	100/g
Coliform	10/g
E. coli	<10 /g
Staphylococcus aureus	<100 /g
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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## 4/5# Process American Pepper Jack 120H Slice

**Product Number: 10341**

**Ingredients:**

- Milk
- Skim Milk
- Cheese Culture
- Water
- Jalapeno Peppers
- Cream
- Sodium Citrate
- Salt
- Red Bell Peppers
- Natural Flavor
- Sorbic Acid (Preservative)
- Lactic Acid
- Soy Lecithin (Non-sticking Agent)
- Enzymes

**Allergens:**

- Milk
- Soy

**Nutritional Information/ Serving Size: 19g**

Calories	70	
Calories from Fat	50	
Total Fat	6 g	(9% DV)
Saturated Fat	3.5 g	(18% DV)
Trans Fat	0 g	
Cholesterol	15 mg	(5% DV)
Sodium	280 mg	(12% DV)
Total Carbohydrate	1 g	(0% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	1 g	
Protein	3 g	
Vitamin A	4%	
Calcium	10%	
Vitamin C	0%	
Iron	0%	

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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## 96/1oz. Yellow Cheddar Sticks

(4 display boxes inside, each with 24 sticks)

**Product Number: 40210**

### Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Bag	Vacuumed sealed private film
Code Date	<b>+150 Days</b>
Gross Weight (case)	6.96 lbs.
Tare Weight (case)	0.96 lbs.
Net Weight (case)	6.00 lbs.
Case dimensions (L x W x H)	10.375" x 6.125" x 6.5625"
Cube	0.24 cubic feet
Cases Per Layer x No. of Layers	25 / 7
Cases Per Pallet	175

### Chemical and Physical:

<u>Analysis</u>	<u>Specification</u>
Moisture	36.5% - 39%
Fat to Dry Base	50% min.
Salt	1.3 to 2.0%
pH	5.00 to 5.40
Color	5
Flavor	Mild, clean, very slight acid
Stick Dimension	4 1/2" x 9/16" x 9/16"

### Microbiological:

<u>Analysis</u>	<u>Specification</u>
Yeast / Mold	100/g
Coliform	100/g
E. coli	<10/g
Staphylococcus aureus	<100/g
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams

### Storage & Handling:

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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## 96/1oz. Yellow Cheddar Sticks

(4 display boxes inside, each with 24 sticks)

**Product Number: 40210**

**Ingredients:**

- Pasteurized Milk
- Cheese Cultures
- Salt
- Enzymes
- Annatto Color

**Allergens:**

- Milk

**Nutritional Information/ Serving Size: 28g/1oz**

Calories	110
Calories from Fat	80
Total Fat	9g
Saturated Fat	6g
Trans Fat	0g
Cholesterol	20mg
Sodium	170mg
Total Carbohydrate	<1g
Dietary Fiber	0g
Sugars	0g
Protein	6g
Vitamin A	6%
Calcium	20%
Vitamin C	0%
Iron	0%

**Storage & Handling:**

Product must be shipped and stored at: 33 - 45° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**BongardsøCreameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521,1-800-788-6417**

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## 96/1oz. Marble Cheese Sticks

(4 display boxes inside, each with 24 sticks)

**Product Number: 40221**

### Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Bag	Vacuumed sealed private film
Code Date	+150 Days
Gross Weight (case)	6.96 lbs.
Tare Weight (case)	0.96 lbs.
Net Weight (case)	6.00 lbs.
Case dimensions (L x W x H)	10.375" x 6.125" x 6.5625"
Cube	0.24 cubic feet
Cases Per Layer x No. of Layers	25 / 7
Cases Per Pallet	175

### Chemical and Physical:

<u>Analysis</u>	<u>Specification</u>
Moisture	37% to 42%
Fat to Dry Base	50% min.
Salt	1.1 to 2.0%
pH	5.00 to 5.40
Color	Marbled white (1) and yellow (5)
Flavor	Clean, no off flavors or odors
Stick Dimension	4 1/2" x 9/16" x 9/16"

### Microbiological:

<u>Analysis</u>	<u>Specification</u>
Yeast / Mold	100/g
Coliform	100/g
E. coli	<10/g
Staphylococcus aureus	<100/g
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams

### Storage & Handling:

Product must be shipped and stored at: 33 - 40° F

Customer Representative: \_\_\_\_\_

Date: \_\_\_\_\_

Bongards' Creameries Representative: \_\_\_\_\_

Date: \_\_\_\_\_

**Bongards' Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417**

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**96/1oz. Marble Cheese Sticks**

(4 display boxes inside, each with 24 sticks)

**Product Number: 40221**

**Ingredients:**

- Pasteurized Milk
- Cheese Cultures
- Salt
- Enzymes
- Annatto Color

**Allergens:**

- Milk

**Nutritional Information/ Serving Size: 28g/1oz**

Calories	110
Calories from Fat	80
Total Fat	9g
Saturated Fat	6g
<i>Trans</i> Fat	0g
Cholesterol	20mg
Sodium	170mg
Total Carbohydrate	<1g
Dietary Fiber	0g
Sugars	0g
Protein	6g
Vitamin A	6%
Calcium	20%
Vitamin C	0%
Iron	0%

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417**

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## 96/1oz String Cheese Sticks (Mozzarella)

(4 display boxes inside, each with 24 sticks)

**Product Number: 40240**

### Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Bag	Vacuumed sealed private film
Code Date	<b>+180 Days</b>
Gross Weight (case)	6.96 lbs.
Tare Weight (case)	0.96 lbs.
Net Weight (case)	6.00 lbs.
Case dimensions (L x W x H)	10.375ö x 6.125ö x 6.5625ö
Cube	0.24 cubic feet
Cases Per Layer x No. of Layers	25 / 7
Cases Per Pallet	175

### Chemical and Physical:

<u>Analysis</u>	<u>Specification</u>
Moisture	46.5% - 49.5% max.
Fat to Dry Base	36% - 39% min.
Salt	1.8 to 2.2%
pH	5.20 to 5.35
Color	1 to 2
Flavor	Clean, slightly salty
Stick Dimension	4 3/4ö x 11/16ö

### Microbiological:

<u>Analysis</u>	<u>Specification</u>
Yeast / Mold	<50/g
Coliform	<100/g
E. coli	<3/g
Staphylococcus aureus	Negative/25 grams
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams

### Storage & Handling:

Product must be shipped and stored at: 33 - 45° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

BongardsøCreameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521,1-800-788-6417

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## 96/1oz String Cheese Sticks (Mozzarella)

(4 display boxes inside, each with 24 sticks)

**Product Number: 40240**

**Ingredients:**

Pasteurized Part Skim Milk  
Cheese Culture  
Salt  
Enzymes

**Allergens:**

Milk

**Nutritional Information/ Serving Size: 28g/1oz**

Calories	90	
Calories from Fat	50	
Total Fat	6g	(9% DV)
Saturated Fat	3.5g	(18% DV)
<i>Trans</i> Fat	0g	
Cholesterol	20 mg	(7% DV)
Sodium	190 mg	(8% DV)
Total Carbohydrate	1g	(0% DV)
Dietary Fiber	0g	(0% DV)
Sugars	0g	
Protein	7g	
Vitamin A	4%	
Calcium	15%	
Vitamin C	0%	
Iron	0%	

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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## 4/5# Feather Shred Mozzarella

**Product Number: 75507**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Film Type	Plain Bag w/Private Label
Code Date	<b>Packaged Date</b>
	<b>Time – Blend</b>
	<b>Exp. Date</b> (90 days from packaged date)
Gross Weight (case)	21.50 lbs.
Tare Weight (case)	1.50 lbs.
Net Weight (case)	20.00 lbs.
Case Dimensions (L,W,H)	16ö x 10.25öx 10.5ö
Cube	1.00 cubic feet
Cases Per Layer x # of Layers	10 x 7
Cases Per Pallet	70

**Chemical and Physical:**

<u>Analysis</u>	<u>Specification</u>
Moisture	46% - 49%
Fat to Dry Base	38% - 42%
Salt	1.5 to 2.1%
pH	5.15 to 5.45
Color	1
Flavor	Clean, no off flavors or odors
Cut	$\frac{3}{16}$ ö x $\frac{3}{32}$ ö x $1\frac{1}{2}$ ö

**Microbiological:**

<u>Analysis</u>	<u>Specification</u>
Yeast / Mold	<100/g
Coliform	<100/g
E. coli	<10/g
Staphylococcus aureus	<100/g
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongardsø Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521,1-800-788-6417**

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## *4/5# Feather Shred Mozzarella*

**Product Number: 75507**

**Ingredients:**

- Pasteurized Milk
- Cheese Culture
- Salt
- Enzymes
- Powdered Cellulose (to prevent caking)
- Potassium Sorbate (a preservative)
- Natamycin (a preservative)

**Allergens:**

- Milk

**Nutritional Information/ Serving Size: 28g**

Calories	80
Calories from Fat	50
Total Fat	6g
Saturated Fat	4g
<i>Trans</i> Fat	0g
Cholesterol	15 mg
Sodium	160 mg
Total Carbohydrate	<1g
Dietary Fiber	0g
Sugars	0g
Protein	7g
Vitamin A	6%
Calcium	20%
Vitamin C	0%
Iron	0%

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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## *4/5# Feather Shred Yellow Cheddar*

**Product Number: 75519**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Film Type	Plain Bag w/Private Label
Code Date	<b>Packaged Date</b>
	<b>Time – Blend</b>
	<b>Exp. Date</b> (90 days from packaged date)
Gross Weight (case)	21.50 lbs.
Tare Weight (case)	1.50 lbs.
Net Weight (case)	20.00 lbs.
Case Dimensions (L,W,H)	16" x 10.25" x 10.5"
Cube	1.00 cubic feet
Cases Per Layer x # of Layers	10 x 7
Cases Per Pallet	70

**Chemical and Physical:**

<u>Analysis</u>	<u>Specification</u>
Moisture	39% max.
Fat to Dry Base	50% min.
Salt	1.5 to 2.0%
pH	5.05 to 5.30
Color	7 - 9
Flavor	Clean, no off flavors or odors
Cut	$\frac{3}{16}$ " x $\frac{3}{32}$ " x $1\frac{1}{2}$ "

**Microbiological:**

<u>Analysis</u>	<u>Specification</u>
Yeast / Mold	<1000/g
Coliform	<500/g
E. coli	<10/g
Staphylococcus aureus	Negative
Salmonella	Negative
Listeria monocytogenes	Negative

**Storage & Handling:**

Product Must Be Shipped and Stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417**

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## 4/5# Feather Shred Yellow Cheddar

**Product Number: 75519**

**Ingredients:**

- Pasteurized Milk
- Cheese Cultures
- Salt
- Enzymes
- Annatto (vegetable color)
- Powdered Cellulose (to prevent caking)
- Potassium Sorbate (a preservative)
- Natamycin (a preservative)

**Allergens:**

Milk

**Nutritional Information/ Serving Size: 28g**

Calories	110
Calories from Fat	80
Total Fat	9g
Saturated Fat	6g
<i>Trans</i> Fat	0g
Cholesterol	30mg
Sodium	180mg
Total Carbohydrate	<1g
Dietary Fiber	0g
Sugars	0g
Protein	7g
Vitamin A	6%
Calcium	20%
Vitamin C	0%
Iron	0%

**Storage & Handling:**

Product Must Be Shipped and Stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417**

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## 4/5# Feather Shred Process American Yellow

**Product Number: 75591**

**Packaging Requirements:**

**Characteristic**

Film Type

Code Date

Gross Weight (case)

Tare Weight (case)

Net Weight (case)

Case Dimensions (L,W,H)

Cube

Cases Per Layer x # of Layers

Cases Per Pallet

**Specification**

Plain Bag w/Private Label

**Packaged**

**Date**

**Time – Blend**

**Exp. Date** (90 days from packaged date)

21.50 lbs.

1.50 lbs.

20.00 lbs.

16ö x 10.25ö x 10.5ö

1.00 cubic feet

10 x 7

70

**Chemical and Physical:**

**Analysis**

Moisture

Fat to Dry Base

Salt

pH

Color

Flavor

Cut

**Specification**

39.5% max.

50% min.

1.7 to 2.4%

5.55 to 5.85

5 to 6

Clean, no off flavors or odors

$3/16\text{ö} \times 3/32\text{ö} \times 1\frac{1}{2}\text{ö}$

**Microbiological:**

**Analysis**

Standard Plate Count

Yeast / Mold

Coliform

E. coli

Staphylococcus auerus

Salmonella

Listeria monocytogenes

**Specification**

<10,000/g

100/g

10/g

<10/g

<100/g

Negative/25 grams

Negative/25 grams

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongardsø Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417**

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## 4/5# Feather Shred Process American Yellow

**Product Number: 75591**

**Ingredients:**

- American Cheese (Milk, Salt, Cheese Cultures and Enzymes)
- Water
- Cream
- Sodium Phosphate
- Salt
- Annatto (Color)
- Powdered Cellulose (To Prevent Caking)
- Potassium Sorbate (A Preservative)
- Natamycin (A Preservative)

**Allergens:**

Milk

**Nutritional Information/ Serving Size: 28g**

Calories	110
Calories from Fat	80
Total Fat	9g
Saturated Fat	6g
<i>Trans</i> Fat	0g
Cholesterol	25mg
Sodium	350mg
Total Carbohydrate	1g
Dietary Fiber	0g
Sugars	0g
Protein	6g
Vitamin A	8%
Calcium	15%
Vitamin C	0%
Iron	0%

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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## *4/5# Fancy Shred 50% Monterey Jack/Cheddar*

**Product Number: 77102**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Film Type	Plain Bag w/Private Label
Code Date	<b>Packaged</b>
	<b>Date</b>
	<b>Time – Blend</b>
	<b>Exp. Date</b> (90 days from packaged date)
Gross Weight (case)	21.50 lbs.
Tare Weight (case)	1.50 lbs.
Net Weight (case)	20.00 lbs.
Case Dimensions (L,W,H)	16ö x 10.25öx 10.5ö
Cube	1.00 cubic feet
Cases Per Layer x # of Layers	10 x 7
Cases Per Pallet	70

**Chemical and Physical:**

<u>Analysis</u>	<u>Specification</u>
Moisture	38% - 43%
Fat to Dry Base	50% min.
Salt	1.1 to 1.9%
pH	4.9 to 5.4
Color	Blend of yellow (7-9) and white (1)
Flavor	Clean, no off flavors or odors
Cut	$\frac{1}{16}$ ö x $\frac{1}{16}$ ö x 1 $\frac{1}{2}$ - 2ö

**Microbiological:**

<u>Analysis</u>	<u>Specification</u>
Yeast / Mold	<1000/g
Coliform	<500/g
E. coli	<10/g
Staphylococcus aureus	Negative
Salmonella	Negative
Listeria monocytogenes	Negative

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongardsø Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521,1-800-788-6417**

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***4/5# Fancy Shred 50% Monterey Jack/Cheddar***

**Product Number: 77102**

**Ingredients:**

- Pasteurized Milk
- Cheese Cultures
- Salt
- Enzymes
- Annatto Color (vegetable color)
- Powdered Cellulose (to prevent caking)
- Potassium Sorbate (a preservative)
- Natamycin (a preservative)

**Allergens:**

Milk

**Nutritional Information/ Serving Size: 28g**

Calories	110
Calories from Fat	80
Total Fat	9g
Saturated Fat	6g
<i>Trans</i> Fat	0g
Cholesterol	20mg
Sodium	180mg
Total Carbohydrate	1g
Dietary Fiber	0g
Sugars	0g
Protein	6g
Vitamin A	6%
Calcium	20%
Vitamin C	0%
Iron	0%

**Storage & Handling:**

Product must be shipped and stored at: 33 - 40° F

**Customer Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards' Creameries Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Bongards Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417**

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