

Product Code Number	Product Description	Case Weight (lbs)	Serving Size (oz)	Portions per Serving	Svgs per Case	Calories	Calories From Fat	% Cal From Fat	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Cholest (mg)	Sodium (mg)	Total Carbs (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)	Vitamin A (% DV)	Vitamin C (% DV)	Calcium (% DV)	Iron (%DV)	CN Number (if applicable)	Meat/ MA Credit	Veg Credit	Bread Svgs Credit
40295	Natural Mozzarella String Cheese (1 oz.)	10.5	1.00	1	168	90	50	56%	6	3.5	0	20	190	1	0	0	7	4	0	15	0		1.00		
40293	Natural Colby Jack Marbled Stick (1 oz.)	10.5	1.00	1	168	110	80	73%	9	6	0	20	170	<1	0	0	6	6	0	20	0		1.00		
40291	Natural Yellow Cheddar Stick (1 oz.)	10.5	1.00	1	168	110	80	73%	9	6	0	20	170	<1	0	0	6	6	0	20	0		1.00		
40297	Pepper Jack Cheese Stick 1 oz	10.5	1.00	1	168	90	60	67%	7	4	0	20	190	<1	0	0	6	4	0	20	0		1.00		
10081	American Yellow 200/.4 oz Slice per 5 lb	20	0.4	1	800	44	32	73%	3.6	2	0	10	160	<1	0	0.4	2	2.4	0	6	0		0.25		
10137	American Yellow 160/.5 oz Slice per 5 lb	30	0.5	1	960	55	40	73%	4.5	2.5	0	12.5	200	1	0	0.5	2.5	3	0	7.5	0		0.50		
10043	American Swiss 160/.5 oz Slice per 5 lb	20	0.5	1	640	55	35	64%	4	2.5	0	12.5	200	1	0	0.5	2.5	3	0	7.5	0		0.50		
10135	Am Y RF/Red Sodium 160/.5 oz Slice per 5 lb	30	0.5	1	960	40	25	63%	3	1.75	0	7.5	140	1	0	0.5	3.5	2	0	10	0		0.50		
10341	Am Pepper Jack Slice 120/.67 oz Slice per 5 lb	20	0.66	1	480	70	50	71%	6	3.5	0	15	280	1	0	1	3	4	0	10	0		0.50		
10038	Low-Moisture Part-Skim Mozzarella 160/.5 oz. Slice per 5 lb	20	0.5	1	640	50	30	60%	3	1.5	0	10	115	<1	0	0	3	2	0	7.5	0		0.50		
75245	Natural Cheddar Slices (.75 oz)	12	0.75	1	256	80	60	75%	7	4	0	20	135	0	0	0	5	6	0	15	0		0.75		
75247	Natural Provolone Slices (.75 oz)	12	0.75	1	256	70	50	71%	6	3.5	0	15	180	0	0	0	5	4	0	15	0		0.75		
75252	Natural Pepper Jack Slices (.75 oz)	12	0.75	1	256	70	50	71%	6	3.5	0	20	120	<1	0	0	5	4	0	15	0		0.75		
75591	Shredded American Yellow	20	1.00	1	320	110	80	73%	9	6	0	25	350	1	0	0	6	8	0	15	0		1.00		
75541	Natural Shredded Reduced Fat American	20	1.00	1	320	80	40	50%	4.5	3	0	15	440	2	0	2	6	4	0	15	0		1.00		
75550	Natural Shredded Yellow Cheddar	30	1.00	1	480	110	80	73%	9	6	0	30	180	<1	0	0	7	6	0	20	0		1.00		
75571	Natural Shredded Yellow Cheddar - Reduced Fat	20	1.00	1	320	110	80	73%	6	4	0	30	180	<1	0	0	7	6	0	20	0		1.00		
75553	Natural Shredded LMPS Mozzarella	30	1.00	1	480	80	50	63%	6	4	0	15	160	<1	0	0	7	6	0	20	0		1.00		
77102	Natural Shredded Jack & Cheddar Blend	20	1.00	1	320	110	80	73%	9	6	0	20	180	1	0	0	6	6	0	20	0		1.00		

For additional product information visit [http://dese.mo.gov/divadm/food/Nutritional\\_Facts\\_Index.html](http://dese.mo.gov/divadm/food/Nutritional_Facts_Index.html)

[Bongards' Creameries](#)



## 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:** \_\_\_\_\_

**Bongards' 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**

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

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

**Product Number: 75571**

**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	6 g
Saturated Fat	4g
<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:** \_\_\_\_\_

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

**Product Number: 75571**

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

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## 6/5 # Feather Shred Mozzarella

**Product Number: 75553**

**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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## *6/5 # Feather Shred Mozzarella*

**Product Number: 75553**

**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)	31.75 lbs.
Tare Weight (case)	1.75 lbs.
Net Weight (case)	30.00 lbs.
Case Dimensions (L,W,H)	16.75" x 10.25" x 10.75"
Cube	1.06 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	$\frac{3}{16}$ " x $\frac{3}{32}$ " x $1\frac{1}{2}$ "

**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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**4/5# Feather Shred Yellow American  
Reduced Fat  
25% Less Total Fat**

**Product Number: 75541**

**Packaging Requirements:**

**Characteristic**

Film Type  
Code Date

**Specification**

Plain Bag w/Private Label

**Packaged**

**Date**

**Time – Blend**

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

21.50 lbs.

1.50 lbs.

20.00 lbs.

16" x 10.25" x 10.5"

1.00 cubic feet

10 x 7

70

**Chemical and Physical:**

**Analysis**

Moisture  
Fat to Dry Base  
Salt  
pH  
Color  
Flavor  
Cut

**Specification**

44% max.

50% min.

1.3 to 1.9%

4.9 to 5.3

White to light cream

Clean, no off flavors or odors

1/4" x 1/4" x 1/4"

**Microbiological:**

**Analysis**

Yeast / Mold  
Coliform  
E. coli  
Staphylococcus auerus  
Salmonella  
Listeria monocytogenes

**Specification**

<1000/g

<500/g

<10/g

Negative

Negative

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 American  
Reduced Fat  
25% Less Total Fat**

**Product Number: 75541**

**Ingredients:**

- Cultured Milk and Skim Milk
- Salt
- Sodium Citrate
- Artificial Color (if colored)
- Sodium Phosphate
- 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	40	
Total Fat	4.5 g	(7% DV)
Saturated Fat	3 g	(15% DV)
Trans 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:** \_\_\_\_\_

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

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# 8/1.5# Pepper Jack 32 Slice

**Product Number: 75252**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Film Type	Private Film
Code Date	<b>Sell By</b> _____ (150 days from make date)
Shelf Life	150 days from make date
Gross Weight (case)	12.62 lbs.
Tare Weight (case)	0.62 lbs.
Net Weight (case)	12.00 lbs.
Case Dimension (L, W, H)	8"x 8 1/4" x 6 3/4"
Cube	0.257 cubic feet
Cases Per Layer / # of Layers	25 x 8
Cases Per Pallet	200

**Chemical and Physical:**

<u>Analysis</u>	<u>Specification</u>
Moisture	40% - 44%
Fat to Dry Base	50.0% min.
Salt	1.3 to 2.0 %
pH	5.00 to 5.39
Color	1-2
Flavor	Mild cheese with jalapeno peppers
Slice Dimensions	3 1/2" x 3 3/4"

**Microbiological:**

<u>Analysis</u>	<u>Specification</u>
Yeast / Mold	<100/g
Coliform	<110/g
E. coli	Negative
Staphylococcus aureus	Negative
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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# 8/1.5# Pepper Jack 32 Slice

**Product Number: 75252**

**Ingredients:**

- Pasteurized Milk
- Jalapeno Peppers
- Cheese Culture
- Salt
- Enzymes

**Allergens:**

Milk

**Nutritional Information / Serving Size: 21g**

Calories	70	
Calories from Fat	50	
Total Fat	6 g	(9% DV)
Saturated Fat	3.5 g	(18% DV)
Trans Fat	0g	
Cholesterol	20 mg	(7% DV)
Sodium	120 mg	(5% DV)
Total Carbohydrate	<1 g	(0% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	0 g	
Protein	5 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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**Product Number: 75247**

**Packaging Requirements:**

<b><u>Characteristic</u></b>	<b><u>Specification</u></b>
Film Type	Private Film
Code Date	<b>Sell By</b> _____ (150 days from make date)
Shelf Life	150 days from make date
Gross Weight (case)	13.00 lbs.
Tare Weight (case)	1.00 lbs.
Net Weight (case)	12.00 lbs.
Case Dimension (L, W, H)	13 5/16" x 9 5/16" x 5 1/2"
Cube	0.395 cubic feet
Cases Per Layer / # of Layers	15 x 12
Cases Per Pallet	180

**Chemical and Physical:**

<b><u>Analysis</u></b>	<b><u>Specification</u></b>
Moisture	45.0% max.
Fat to Dry Base	45.0% min.
Salt	1.1 to 2.2%
pH	5.0 to 5.5
Color	1-2
Flavor	Mild
Slice Dimensions	4 1/2" Round

**Microbiological:**

<b><u>Analysis</u></b>	<b><u>Specification</u></b>
Yeast / Mold	<1000/g
Coliform	<100/g
E. coli	<10/g
Staphylococcus coagulase (+)	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:** \_\_\_\_\_

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**8/1.5# Provolone 32 Slice**

**Product Number: 75247**

**Ingredients:**

Pasteurized Milk  
 Cheese Culture  
 Salt  
 Enzymes  
 with smoke flavored added

**Allergens:**

Milk

**Nutritional Information / Serving Size: 21g**

Calories	70
Calories from Fat	50
Total Fat	6 g
Saturated Fat	3.5 g
Trans Fat	0g
Cholesterol	15 mg
Sodium	180 mg
Total Carbohydrate	0 g
Dietary Fiber	0 g
Sugars	0 g
Protein	5 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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### 8/1.5# Cheddar Yellow 32 Slice

**Product Number: 75245**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Film Type	Private Film
Code Date	<b>Sell By</b> ____(150 days from make date)
Shelf Life	150 days from make date
Gross Weight (case)	13.00 lbs.
Tare Weight (case)	1.00 lbs.
Net Weight (case)	12.00 lbs.
Case Dimension (L, W, H)	9öx 8 5/16ö x 7 7/8ö
Cube	0.341 cubic feet
Cases Per Layer / # of Layers	25 x 8
Cases Per Pallet	200

**Chemical and Physical:**

<u>Analysis</u>	<u>Specification</u>
Moisture	39.0% max.
Fat to Dry Base	50.0% min.
Salt	1.1 to 2.2 %
pH	4.9 to 5.4
Color	7-8
Flavor	Mild
Slice Dimensions	3 ½ö x 3 ¾ö

**Microbiological:**

<u>Analysis</u>	<u>Specification</u>
Yeast / Mold	<1000/g
Coliform	<100/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:** \_\_\_\_\_

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**8/1.5# Cheddar Yellow 32 Slice**

**Product Number: 75245**

**Ingredients:**

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

**Allergens:**

Milk

**Nutritional Information / Serving Size: 21g**

Calories	80	
Calories from Fat	60	
Total Fat	7 g	(11% DV)
Saturated Fat	4 g	(20% DV)
<i>Trans</i> Fat	0g	
Cholesterol	20 mg	(7% DV)
Sodium	135 mg	(6% DV)
Total Carbohydrate	0 g	(0% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	0 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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## 168/1oz. Pepper Stick

**Product Number: 40297-1**

**Packaging Requirements:**

**Characteristic**

Packaging  
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  
Stick UPC  
Case UCC

**Specification**

Private Film  
**Sell By** \_ (150days from make date)  
150 Days from make date  
11.00 lbs.  
0.50 lbs.  
10.50 lbs.  
15.875" x 7.25" x 6.125"  
0.41 cubic feet  
15 x 8  
120  
0-71078-70050-5  
0-00-71078-40297-3

**Chemical & Physical:**

**Analysis**

Moisture  
FDB  
Salt  
pH  
Color

**Specification**

46.0% – 52.0%  
39.0% - 45.0%  
1.4% - 2.4%  
5.1 – 5.5  
Light Cream with Jalapeno Pieces

**Microbiological:**

**Analysis**

Yeast / Mold  
Coliform  
E. coli  
Staphylococcus aureus  
Salmonella  
Listeria monocytogenes

**Specification**

<200/g  
<100/g  
<10/g  
<100/g  
Negative in 25 grams  
Negative in 25 grams

**Shipping & Storage:** Product must be stored between 33°F - 40°F and shipped between 33°F - 45°F.

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## 168/1oz. Pepper Stick

**Product Number: 40297-1**

**Ingredients:**

Pasteurized Part Skim Milk, Pasteurized Milk, Cheese Cultures, Jalapeno Peppers, Salt, Enzymes

**Allergens:**

Milk

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

Calories	90	
Calories from Fat	60	
Total Fat	7 g	(10% DV)
Saturated Fat	4 g	(19% DV)
<i>Trans</i> Fat	0 g	
Cholesterol	20 mg	(6% DV)
Sodium	190 mg	(8% DV)
Total Carbohydrate	<1 g	(0% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	0 g	
Protein	6 g	
Vitamin A	4%	
Calcium	20%	
Vitamin C	0%	
Iron	0%	

\* *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.*

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Customer Representative Signature:

Date

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Bongards Creameries Representative Signature:

Date:

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## 168/1oz String Cheese Sticks (Mozzarella)

**Product Number: 40295**

**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)
Trans 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:** \_\_\_\_\_

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

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## 168/1oz String Cheese Sticks (Mozzarella)

**Product Number: 40295**

### **Packaging Requirements:**

<b><u>Characteristic</u></b>	<b><u>Specification</u></b>
Bag	Vacuumed sealed private film
Code Date	<b>+180 Days</b>
Gross Weight (case)	11.00 lbs.
Tare Weight (case)	.5 lbs.
Net Weight (case)	10.5 lbs.
Case dimensions (L x W x H)	6.15" x 7.25" x 15.77"
Cube	.42 cubic feet
Cases Per Layer x No. of Layers	15 x 8
Cases Per Pallet	120

### **Chemical and Physical:**

<b><u>Analysis</u></b>	<b><u>Specification</u></b>
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 3/4" x 11/16"

### **Microbiological:**

<b><u>Analysis</u></b>	<b><u>Specification</u></b>
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:** \_\_\_\_\_

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## 168/1oz Marble Cheese Sticks

**Product Number: 40293**

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

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## 168/1oz Marble Cheese Sticks

**Product Number: 40293**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Bag	Vacuumed sealed private film
Code Date	<b>+150 Days</b>
Gross Weight (case)	11.00 lbs.
Tare Weight (case)	.5 lbs.
Net Weight (case)	10.5 lbs.
Case dimensions (L x W x H)	6.15" x 7.25" x 15.77"
Cube	.42 cubic feet
Cases Per Layer x No. of Layers	15 x 8
Cases Per Pallet	120

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

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## 168/1oz Yellow Cheddar Sticks

**Product Number: 40291**

**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 - 45° F

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

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

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

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

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## *168/1oz Yellow Cheddar Sticks*

**Product Number: 40291**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Bag	Vacuumed sealed private film
Code Date	<b>+150 Days</b>
Gross Weight (case)	11.00 lbs.
Tare Weight (case)	.5 lbs.
Net Weight (case)	10.5 lbs.
Case dimensions (L x W x H)	6.15" x 7.25" x 15.77"
Cube	.42 cubic feet
Cases Per Layer x No. of Layers	15 x 8
Cases Per Pallet	120

**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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## 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:** \_\_\_\_\_

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

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

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

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## 6/5# Process American Yellow 160V Slice

**Product Number: 10137**

**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)	30.58 lbs.
Tare Weight (case)	0.58 lbs.
Net Weight (case)	30.00 lbs.
Case dimensions (L,W,H)	11 <sup>3</sup> / <sub>4</sub> " x 11 <sup>1</sup> / <sub>8</sub> " x 7"
Cube	0.53 cubic feet
Cases Per Layer / # of Layers	12 x 5
Cases Per Pallet	60

**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	5.5 to 5.9
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:**

<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/375 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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## 6/5# Process American Yellow 160V Slice

**Product Number: 10137**

**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)
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:** \_\_\_\_\_

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

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## 6/5# Process American Yellow 160H Slice Reduced Fat – Reduced Sodium

**Product Number: 10135-1**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Film Type	140 Gauge OPP
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 7¼"
Cube	0.51 cubic feet
Cases Per Layer / # of Layers	12 x 5
Cases Per Pallet	60

**Chemical & Physical:**

<u>Analysis</u>	<u>Specification</u>
Moisture	46% max
Fat	22% max
Salt	1.0% - 2.0%
pH	5.5 – 5.9
Meltability	3 – 5
Color	5 – 6 NCI Color Chart
Slice Dimensions	3¾" x 2¾"

**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 in 375 grams
Listeria monocytogenes	Negative in 25 grams

**Shipping & Storage:** Product must be shipped & stored between 33°F - 40°F.

**Bongards' Creameries, 13200 County Road 51, Bongards, MN 55368 952-466-5521 1-800-788-6417**

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## 6/5# Process American Yellow 160H Slice Reduced Fat – Reduced Sodium

**Product Number: 10135-1**

**Ingredients:**

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

**Allergens:**

Milk  
Soy

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

Calories	80	
Calories from Fat	50	
Total Fat	6 g	(9% DV)
Saturated Fat	3.5 g	(18% DV)
<i>Trans</i> Fat	0 g	
Cholesterol	15 mg	(5% DV)
Sodium	280 mg	(12% DV)
Total Carbohydrate	2 g	(1% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	1 g	
Protein	7 g	
Vitamin A	4%	
Calcium	20%	
Vitamin C	0%	
Iron	0%	

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

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Customer Representative Signature:

Date

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Bongards Creameries Representative Signature:

Date:

**Bongards' Creameries, 13200 County Road 51, Bongards, MN 55368 952-466-5521 1-800-788-6417**

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## 4/5# Process American Yellow 200P Slice

**Product Number: 10081**

**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)	20.49 lbs.
Tare Weight (case)	0.49 lbs.
Net Weight (case)	20.00 lbs.
Case dimensions (L,W,H)	12 <sup>1</sup> / <sub>2</sub> " x 7 <sup>3</sup> / <sub>8</sub> " x 6 <sup>5</sup> / <sub>8</sub> "
Cube	0.35 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	5.5 to 5.9
Melt ability	3 to 5
Color	5 to 6
Slice Dimensions	3" x 2 <sup>13</sup> / <sub>32</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/375 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 Yellow 200P Slice

**Product Number: 10081**

**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)
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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