



School Year 2012 - 2013
Nutritional Information for **Bongards**



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
10043	American/Swiss Slices	20	0.50	1.00	640	55	35	14%	4	2.5	0	12.5	200	1	0	0	2.5	3	0	7.5	0	N/A	0.5	0	0
10054	Reduced Fat & Sodium Am Slices	20	0.50	1.00	640	55	40	14%	4.5	2.5	0	12.5	200	1	0	0	3.5	3	0	7.5	0	N/A	0.5	0	0
10132	Reduced Fat Am Cheese Yellow	30	0.50	1.00	960	40	20	9%	2.25	1.5	0	12.5	220	1	0	0	3	3	0	7.5	0	N/A	0.5	0	0
10137	Process American Cheese Yellow	30	0.50	1.00	960	55	40	14%	4.5	2.5	0	12.5	200	1	0	0	2.5	3	0	7.5	0	N/A	0.5	0	0
10138	Process American Cheese White	30	0.50	1.00	960	55	40	14%	4.5	2.5	0	12.5	200	1	0	0	2.5	3	0	7.5	0	N/A	0.5	0	0
10341	Pepper Jack Slices	20	0.66	0.66	480	70	50	9%	6	3.5	0	15	280	1	0	0	3	4	0	10	0	N/A	0.66	0	0
40210	Cheddar Cheese Stick	6	1.00	1.00	96	110	80	14%	9	6	0	20	170	<1	0	0	6	6	0	20	0	N/A	1	0	0
40220	Marble Cheese Stick	6	1.00	1.00	96	110	80	14%	9	6	0	20	170	<1	0	0	6	0	0	20	0	N/A	1	0	0
40240	Mozzarella String cheese	6	1.00	1.00	96	90	50	9%	6	3.5	0	20	190	1	0	0	7	4	0	15	0	N/A	1	0	0
48120	Cheddar Cheese Cups	36	3.00	1.00	192	210	180	20%	18	12	0	60	780	<1	0	0	9	15	0	15	0	N/A	1.5	0	0
48130	Jalapeno Cheese Cups	36	3.00	1.00	192	210	180	20%	18	12	0	60	780	<2	0	0	9	15	0	15	0	N/A	1.5	0	0
75535	Shredded Pepper Jack	20	1.00	1.00	320	110	80	14%	9	5	0	25	400	2	0	1	5	6	0	15	0	N/A	1	0	0
75550	Shredded Cheddar	30	1.00	1.00	480	110	80	14%	9	6	0	30	180	<1	0	0	7	6	0	20	0	N/A	1	0	0
75553	Shredded LMPS Mozz	30	1.00	1.00	480	80	50	10%	6	4	0	15	160	<1	0	0	7	6	0	20	0	N/A	1	0	0
75591	Shredded American Yellow	20	1.00	1.00	320	110	80	14%	9	6	0	25	350	1	0	0	6	8	0	15	0	N/A	1	0	0
77102	Shredded Monterey Jack/Cheddar	20	1.00	1.00	320	110	80	14%	9	6	0	20	180	1	0	0	6	6	0	20	0	N/A	1	0	0

For additional product information visit http://dese.mo.gov/divadm/food/Nutritional_Facts_Index.html

ADDRESS TO COMPANY WEBSITE WITH PRODUCT INFO HERE



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	Sell By _____ (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 ¹ / ₄ " x 7 ³ / ₈ "
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 ³ / ₈ " x 2 ⁵ / ₈ "

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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: _____

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchasers' business.



Process American 30% Reduced Fat/Sodium

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

Product Number: 10054

Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
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:

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

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

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



6/5# Process American Yellow 160V Slice

Product Number: 10137

Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Film Type	Private Film
Code Date	Sell By _____ (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 ³ / ₄ " x 11 ¹ / ₈ " 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 ³ / ₈ " x 3 ³ / ₈ "

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



6/5# Process American White 160V Slice

Product Number: 10138

Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Film Type	Private Film
Code Date	Sell By _____ (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 ³ / ₄ " x 11 ¹ / ₈ " 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	1
Slice Dimensions	3 ³ / ₈ " x 3 ³ / ₈ "

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



6/5# Process American White 160V Slice

Product Number: 10138

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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	Sell By _____ (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 ³ / ₄ " x 7 ⁷ / ₈ " x 7 ⁵ / ₈ "
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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchasers' business.



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	+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	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: _____

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchasers' business.



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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



96/1oz. Marble Cheese Sticks

(4 display boxes inside, each with 24 sticks)

Product Number: 40220

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: _____

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



96/1oz. Marble Cheese Sticks

(4 display boxes inside, each with 24 sticks)

Product Number: 40220

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: _____

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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	+180 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	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 1 1/16"

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: _____

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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: _____

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchasers' business.



09/27/11

INGREDIENT STATEMENT & NUTRITIONAL INFORMATION

PRODUCT: #48120 3 oz cup Cheese CHEDDAR

PASTEURIZED PROCESS CHEDDAR CHEESE SPREAD

INGREDIENTS: Cheddar cheese (milk, cheese cultures, salt, enzymes), water, cream, whey, sodium phosphate, natural Cheddar cheese flavor, calcium propionate (preservative), apo-carotenal for color.

SERVING SIZE: 2 tbsp (28 grams)

SERVINGS PER CONTAINER: 3

CALORIES: 70
CALORIES FROM FAT: 60

	Grams	Percent of Daily Value
TOTAL FAT:	6 g	9%
Saturated Fat:	4 g	20%
Trans Fat	0 g	
CHOLESTEROL:	20 mg	7%
SODIUM:	260 mg	11%
TOTAL CARBOHYDRATES:	< 1 g	0%
Fiber:	0 g	0%
Sugars:	0 g	----
PROTEIN:	3 g	----
VITAMIN A:	----	15%
VITAMIN C:	----	0%
CALCIUM:	----	15%
IRON:	----	0%



09/27/11

INGREDIENT STATEMENT & NUTRITIONAL INFORMATION

Cheddar Cheese Cups

INGREDIENT STATEMENT & NUTRITIONAL INFORMATION

PRODUCT: EC1006A 3 oz cup CHEDDAR

PASTEURIZED PROCESS CHEDDAR CHEESE SPREAD

INGREDIENTS: Cheddar cheese (milk, cheese cultures, salt, enzymes), water, cream, whey, sodium phosphate, natural cheddar cheese flavor, calcium propionate (preservative), apo-carotenal for color.

Each 3oz cup meets: 1.5 M/MA

SERVING SIZE: 2 tbsp (28 grams)

SERVINGS PER CONTAINER: 192, 3oz

CALORIES: 70

CALORIES FROM FAT: 60

	Grams	Percent of Daily Value
TOTAL FAT:	6 g	9%
Saturated Fat:	4 g	20%
Trans Fat	0 g	
CHOLESTEROL:	20 mg	7%
SODIUM:	260 mg	11%
TOTAL CARBOHYDRATES:	< 1 g	0%
Fiber:	0 g	0%
Sugars:	0 g	----
PROTEIN:	3 g	----
VITAMIN A:	----	15%
VITAMIN C:	----	0%
CALCIUM:	----	15%
IRON:	----	0%

-Cup Tempering Instructions using warmer : (With cups starting at room temperature - 65 - 75 degrees F)

-Place in hot box or warmer at 160 - 180 degrees F for:

3oz cups: 45 minutes up to 2 hours

Note: Time may vary based on your warmer. Above times are guidelines for optimal consistency.



09/27/11

INGREDIENT STATEMENT & NUTRITIONAL INFORMATION

PRODUCT: #48130 3 oz cup Cheese JALAPENO

PASTEURIZED PROCESS CHEESE SPREAD with JALAPENOS and NATURAL FLAVOR

INGREDIENTS: Cheddar cheese (milk, cheese cultures, salt, enzymes), water, cream, whey, sodium phosphate, jalapeno peppers, calcium propionate (preservative), garlic, natural flavor, apo-carotenal for color.

SERVING SIZE: 2 tbsp (28 grams)

SERVINGS PER CONTAINER: 3

CALORIES: 70
CALORIES FROM FAT: 60

	Grams	Percent of Daily Value
TOTAL FAT:	6 g	9%
Saturated Fat:	4 g	20%
Trans Fat	0 g	
CHOLESTEROL:	20 mg	7%
SODIUM:	260 mg	11%
TOTAL CARBOHYDRATES:	< 1 g	0%
Fiber:	0 g	0%
Sugars:	0 g	----
PROTEIN:	3 g	----
VITAMIN A:	----	15%
VITAMIN C:	----	0%
CALCIUM:	----	15%
IRON:	----	0%



09/27/11

INGREDIENT STATEMENT & NUTRITIONAL INFORMATION

Cheddar Cheese Cups

INGREDIENT STATEMENT & NUTRITIONAL INFORMATION

PRODUCT: EC1006A 3 oz cup CHEDDAR

PASTEURIZED PROCESS CHEDDAR CHEESE SPREAD

INGREDIENTS: Cheddar cheese (milk, cheese cultures, salt, enzymes), water, cream, whey, sodium phosphate, natural cheddar cheese flavor, calcium propionate (preservative), apo-carotenal for color.

Each 3oz cup meets: 1.5 M/MA

SERVING SIZE: 2 tbsp (28 grams)

SERVINGS PER CONTAINER: 192, 3oz

CALORIES: 70

CALORIES FROM FAT: 60

	Grams	Percent of Daily Value
TOTAL FAT:	6 g	9%
Saturated Fat:	4 g	20%
Trans Fat	0 g	
CHOLESTEROL:	20 mg	7%
SODIUM:	260 mg	11%
TOTAL CARBOHYDRATES:	< 1 g	0%
Fiber:	0 g	0%
Sugars:	0 g	----
PROTEIN:	3 g	----
VITAMIN A:	----	15%
VITAMIN C:	----	0%
CALCIUM:	----	15%
IRON:	----	0%

-Cup Tempering Instructions using warmer : (With cups starting at room temperature - 65 - 75 degrees F)

-Place in hot box or warmer at 160 - 180 degrees F for:

3oz cups: 45 minutes up to 2 hours

Note: Time may vary based on your warmer. Above times are guidelines for optimal consistency.



6/5 # Feather Shred Yellow Cheddar

Product Number: 73554

Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Film Type	Plain Bag w/Private Label
Code Date	Packaged Date
	Time – Blend
	Exp. Date (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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



Feather Shred Yellow Cheddar

Product Number: 73554

Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Film Type	Plain Bag w/Private Label
Code Date	Packaged Date
	Time – Blend
	Exp. Date (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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



6/5 # Feather Shred Yellow Cheddar

Product Number: 73554

Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Film Type	Plain Bag w/Private Label
Code Date	Packaged Date
	Time – Blend
	Exp. Date (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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



6/5 # Feather Shred Yellow Cheddar

Product Number: 73554

Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Film Type	Plain Bag w/Private Label
Code Date	Packaged Date
	Time – Blend
	Exp. Date (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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



4/5# Feather Shred Pepper Jack Cheese

Product Number: 75535

Ingredients:

- Pepper Jack Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes)
- Jalapeno Peppers
- Spice
- Salt
- Powdered Cellulose (To Prevent Caking)
- Potassium Sorbate
- Natamycin (Preservative)

Allergens:

Milk

Nutritional Information/ Serving Size: 28g

Calories	110	
Calories from Fat	80	
Total Fat	9 g	(14% DV)
Saturated Fat	6 g	(30% DV)
<i>Trans</i> Fat	0 g	
Cholesterol	25 mg	(8% DV)
Sodium	170 mg	(7% DV)
Total Carbohydrate	<1 g	(0% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	1 g	
Protein	7 g	
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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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

$\frac{3}{16}$ ö x $\frac{3}{32}$ ö x $1\frac{1}{2}$ 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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaserø business.



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: _____

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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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	Packaged
	Date
	Time – Blend
	Exp. Date (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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchasers.



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

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchasers.