

105206 - Medium Cheddar Cheese Feather Shredded



Medium Shredded Cheddar Cheese is made from pasteurized milk, or "heat shocked" milk, from cows not treated with the artificial growth hormone rBST. Cultures, enzymes, and annatto (color) are added. The curds produced undergo a cheddaring and milling process, are salted, and pressed into 42-pound blocks. Cheese that is made from heat shocked milk requires aging for a minimum of...



MARKETING

Medium Shredded Cheddar Cheese is made from pasteurized milk. After aging a minimum of 60 days, the cheese is graded, shredded, potato starch is added to prevent caking, and natamycin (natural mold inhibitor) is added to retard mold growth, and packaged.

Nutrition Facts

80 Servings per container

Serving Size **28.0 GR**

Amount Per Serving
Calories **120**

% Daily Value*

Total Fat 10 g **13%**

Saturated Fat 6 g **30%**

Trans Fat 0 g

Cholesterol 30 mg **10%**

Sodium 200 mg **9%**

Total Carbohydrates 1 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 6 g

Vitamin D 0 mcg 0%

Calcium 170 mg 15%

Iron 0 mg 0%

Potassium 30 mg 0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
11901		00072830119016		4/5 LB			
Brand		Brand Owner		GPC Description			
Tillamook		Tillamook County Creamery		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
22 LBR	20 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
17.438 INH	12.313 INH	7.375 INH	0.92 FTQ	08x05	117 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

HANDLING SUGGESTIONS

Refrigerate after opening---UNIT UPC: 072830009010---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Cultured Milk, Salt, Enzymes, Annatto (color), Potato Starch (added to prevent caking), Natamycin (natural mold inhibitor)

Tillamook

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PREPARATION & COOKING SUGGESTIONS

Open & Serv

SERVING SUGGESTIONS

Open & Serv

MORE INFORMATION