



# Manchego

## 5lb Bars



### Product Information

<b>Product Description:</b>	A fresh, Mexican style cheese made from whole cow's milk.
<b>Ingredients:</b>	Whole Pasteurized Grade A Cow Milk, salt, rennet, cheese cultures
<b>Allergen Statement:</b>	Contains Milk
<b>Physical Characteristics:</b>	Semi firm with a light fresh taste and just a bit of tang to it. Off white in color and very creamy.
<b>Usage:</b>	An excellent melting cheese, great for quesadillas, hamburgers, enchiladas, etc.
<b>Storage/Shelf life:</b>	Ideal storage is 36F with a range of 34-40F. Shelf life is 120 days from packaging.
<b>Lot Code Information:</b>	Example: 13100901 Explanation: 13=Year, 10 = Month, 09 = Day, 01 = Production Run
<b>Auditing Body:</b>	Silliker
<b>FDA Registration #:</b>	15664620630

### Analytical Characteristics

CRITERIA	TARGET	Range	Nutritional Data	Per Serving	% Daily Value
<b>Chemical Properties:</b>			<b>Serving Size</b>	1oz (28g)	
Butterfat	3.1%	3.0 – 3.2%	Calories	70	
pH	6.0	5.9 – 6.1	Fat Calories	50	
Moisture	45%	43 - 67%	Total Fat	6g	9%
			Saturated Fat	3.5g	17%
<b>Microbial Data:</b>			Cholesterol	10mg	3%
<i>Listeria monocytogenes</i>	Absent/25g	Absent/25g	Sodium	280mg	12%
Salmonella	Absent/25g	Absent/25g	Total Carbohydrates	1g	0%
<i>Staphylococcus aureus</i>	<10 cfu/g	≤10 cfu/g	Dietary Fiber	0g	0%
Coliforms	<10 cfu/g	≤10 cfu/g	Sugars	1g	
<i>Escherichia coli</i>	<10 cfu/g	≤10 cfu/g	Protein	5g	
Yeast	<10 cfu/g	≤10 cfu/g	Vitamin A 4%, Vitamin C 0%, Calcium 15%, Iron 0%		
Mold	<10 cfu/g	≤10 cfu/g	% Daily values based upon a 2000 calorie diet		

### Packaging Information

Pack Size	Package	Case	Pallet
5lb Bar	Net Weight: Approx 5.5lbs (catch) Package Type: Vacuum Packed	Type: Cardboard Box Net Weight: Approx 24lbs (catch) Units/Case: 4	Pallet Ti: 10 Pallet Hi: 8 Cases Per Pallet: 80