



Manchego

5lb Bars



Specification #: MA001 - 2

Version: 004

Date Revised: 03/4/2020

Date Created: 4/8/1999

Product Information

Product Description:	A fresh, Mexican style cheese made from whole cow's milk.
Ingredients:	Whole Pasteurized Grade "A" Cow Milk, salt, rennet, cheese cultures
Allergen Statement:	Contains Milk
Physical Characteristics:	Semi firm with a light fresh taste and just a bit of tang to it. Off white in color and very creamy.
Usage:	An excellent melting cheese, great for quesadillas, hamburgers, enchiladas, etc.
Storage/Shelf life:	Ideal storage is 36F with a range of 34-41F. Shelf life is 130 days from packaging. No more than 5% must be reworked.
Lot Code Information:	Example: 13100901 Explanation: 13=Year, 10 = Month, 09 = Day, 01 = Production Run
Auditing Body:	SQF
FDA Registration #:	15664620630

Analytical Characteristics

CRITERIA	TARGET	Range	Nutritional Data	Per Serving	% Daily Value
Chemical Properties:			Serving Size	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%
Microbial Data:			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	<100 cfu/g	≤100 cfu/g	Sugars	1g	
<i>Escherichia coli</i>	<10 cfu/g	≤10 cfu/g	Protein	5g	
Yeast	<1000 cfu/g	≤1000 cfu/g	Vitamin A 4%, Vitamin C 0%, Calcium 15%, Iron 0%		
Mold	<1000 cfu/g	≤1000 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