



INGREDIENTS LIST & PROCESSING METHOD

Production Description: Borden Pasteurized Process Cheese Slice and Loaf

Ingredients:

Cheddar Cheese	Over	65.00%
Whey	Over	7.60%
Ultrafiltered Skim Milk	Over	7.50%
Cream	Over	4.70 %
Whey protein concentrate	Over	6.50%
Calcium Phosphate	Over	4.50%
Sodium Citrate	Over	2.40%
Sodium Phosphate	Over	0.50%
Salt	Over	0.80%
Sorbic Acid	Over	0.10%
Color	Over	0.10%
Enzymes	Over	0.10%
Cheese Cultures	Over	0.10%
Vitamin A Palmitate	Over	0.10%
	To 100%	

Label Declaration: Whey, ultrafiltered skim milk, cream, Whey protein concentrate, calcium phosphate, (Cheddar cheese components), Sodium citrate, Sodium Phosphate, Salt, Sorbic Acid (A Preservative), Apocarotenal and Betacaroteno (Color) Enzymes and cheese cultured (Cheddar cheese components) Vitamin A Palmitate.

Chemical:

Maximum Moisture	53%
Maximum Fat	22%
PH	5.5-6.1
Color	Uniform Color-Number 5-7
Melting	National Cheese Institute Color Standards
Percentage of cheese	Good melting properties
	Greater than 40%

Microbiological:

Coliform	less than 10 gram
Coagulate	less than 10 gram
Salmonella	negative 100gram
Yeast and Mold	less than 100 gram

Shelf Life:

Refrigerated Storage

365 days



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Color	Uniform Color-Number 5-7
Melting	National Cheese Institute Color Standards
Percentage of cheese	Good melting properties
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Microbiological:

Coliform	less than 10/gram
Coagulate	less than 10/gram
Salmonella	negative/100gram
Yeast and Mold	lessthan100'gram

Shelf Life:

Refrigerated Storage

365 days



INGREDIENT LIST & PROCESSING METHOD
BORDEN 12.10OZ QUESO FRESCO ROUND CHUNK

Ingredients:

Queso Fresco Cheese:

Pasteurized Whole milk

over 92.00%

Nonfat Dry Milk

to equal 100%

Salt

under 5.00%

Calcium Chloride

under 2.00%

Rennet

under 1.00%

under 1.00%

Total

100.00%

INGREDIENTS: WHOLE MILK, NONFAT DRY MILK, SALT, CALCIUM CHLORIDE, RENNET.

CONTAINS: MILK

Chemical:

Maximum Moisture 54%

Minimum Fat Dry Basis 23%

PH 6.0-6.6

Color Uniform Color- Number 1-3

Percentage of Cheese National Cheese Institute Color Standards
over 95.00%

Microbiological:

Coliform less than 100/gram

Yeast and Mold less than 100/gram

Shelf Life:

Refrigerated Storage 90 days