

B. Frozen, High Moisture

D. Chilled, High Moisture

glanbia

CHEDDAR CHEESE – 40 lb.

PRODUCT DESCRIPTION

Glanbia cheddar cheese is produced from the highest quality milk. It has a firm body, closed texture and a clean odor and flavor. Annatto is added for colored cheddar cheese.

CHEMICAL ANALYSIS

% Moisture	36.0 - 39.0
% FDB	50.0 - 56.0
% Salt	1.4 - 2.0
pH	5.00 - 5.40

MICROBIOLOGICAL ANALYSIS

Coliform	<100/g
E. coli	<10/g
Yeast & Mold	<100/g
S. aureus	<100/g
Salmonella	Negative/25 g
Listeria	Negative/375 g

PACKAGING

Block Weight	43.5 lbs/20 kg (target)
Blue Plastic Liner	Vacuum Sealed
Block Size	L 14.75" / W 11.5" / H 7.25
Cube	0.71
Pallet Pattern -- Ti/Hi/Total	10/6/60

INGREDIENT STATEMENT

Ingredients: Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Annatto (color) if used.

All descriptions, specifications, suggestions and data ("Product Information") supplied above are believed to be reliable but (i) Glanbia Foods Inc. ("Glanbia") shall incur no liability by reason of inaccuracies or omissions on Product Information; (ii) the Purchaser is solely responsible to ensure that the product as supplied by Glanbia is in conformity with all the relevant food legislation; (iii) no statutory or other warranty, condition, description or representation of any kind is given by Glanbia (or to be implied from negotiations between Glanbia and the purchaser) concerning the characteristics, quality, fitness for particular purpose, state or merchantability of Product and/or Ingredients of Product supplied by Glanbia and (iv) Product Information outlined above must not be construed as permission to infringe any patent or regarded as a warranty on non-infringement of any patent.

Revised - 06/24/09

 Mark Maring
Export Manager
Hoogwegt U.S., Inc.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

B. Frozen, High Moisture
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glanbia
FOODS

Glanbia Foods, Inc.
1373 Fillmore Street,
Twin Falls, ID 83301-3380

Telephone (208) 733-7555
Facsimile (208) 733-9222

CHEDDAR CHEESE

Nutritional Value

Serving Size Weight (g)	100
Water (%)	38
Calories (kcal)	405
Protein (g)	24
Total Fat (g)	33
Saturated Fat (g)	20
Trans Fat (g)	1.4
Cholesterol (mg)	106
Carbohydrate (g)	3
Total Dietary Fiber (g)	0
Calcium (mg)	670
Iron (mg)	0.9
Sodium (mg)	650
Vitamin A (IU)	1232
Beta Carotene (IU)	95
Ascorbic Acid (mg)	0

Fat by Fatty Acid Profile

Fat by Fatty Acid Profile (g/100g)	33.00
Total Saturated Fatty Acids (g/100g)	20.00
Total Monounsaturated Fatty Acids (g/100g)	8.61
Total Polyunsaturated Fatty Acids (g/100g)	1.32
Total Trans Fatty Acids (g/100g)	1.36
Total Conjugated Fatty Acids (g/100g)	0.18

Ingredients: Pasteurized milk, cheese cultures, salt, enzymes, annatto (if color used).

Nutritional results based on limited testing.

Export Manager
Glanbia Foods, Inc.

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Glanbia Foods, Inc.
A subsidiary of Glanbia plc

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PRODUCT BULLETIN
August 2010

Hilmar™ Natural Mild White Cheddar Cheese 40 pound Block for Export - 100222

Our Export Mild White Cheddar Cheese is a semi-hard, young cured cheese with firm smooth body. The flavor of this cheese varies with age from mild to distinctively more Cheddar flavor after 6 months of age at refrigerated temperatures. White Cheddar can be used for table cheese and snacking, as well as retail and foodservice shreds, slices and small blocks. It is also ideal for use as a process cheese ingredient.

INGREDIENTS

- Pasteurized cow's milk
- Starter cultures
- Salt
- Coagulating enzyme from *Mucor miehei*

TYPICAL PHYSICAL CHARACTERISTICS

- Color – uniform creamy white
- Body/Texture – firm, not crumbly
- Flavor – mild and pleasing, no off flavors
- Aroma – clean and creamy

TYPICAL COMPOSITION ANALYSIS

	Target	Range
pH	5.10	5.00-5.40
Protein %	25.00	23.50-26.50
Moisture %	37.00	36.00-38.00
Wet Fat %	34.50	33.50-35.00
FDB %	55.00	52.50-56.50
Salt %	1.75	1.40-2.00

TYPICAL MICROBIOLOGICAL ANALYSIS

E. Coli	Negative/0.1 g
Coliform	<100/g
Yeast	<100/g
Mold	<100/g
Staphylococcus Aureus	Negative/0.1 g
Listeria	Negative/25 g
Salmonella	Negative/375 g
Aerobic and Anaerobic spores	<250/g
Sulfite Reducing Clostridia	<30/g

TYPICAL NUTRITIONAL ANALYSIS

Total Calories (kcal/100g)	389.6
Calories from Fat	287.0
Total Carbohydrates	0.8 g
Sodium	690 mg
Calcium	644 mg
Ash	3.68 g
Potassium	98 mg

PACKAGING AND LABELING

Each 19-20 kg (42-44 lb) block is vacuum-sealed in an oxygen-barrier bag, then placed in a corrugated box with a corrugated liner. 54 cases are stacked in 6 layers with 9 boxes per layer and stretch wrapped for stability on wood pallets. Country regulations for labeling may vary. Please confirm your labeling requirements and specify these requirements in writing with all orders.

ALLERGENS

Other than dairy products, there are no other known allergens in this product.

STORAGE, HANDLING AND SHELF-LIFE

Hilmar™ cheese should be transported and stored at 35-42 °F (2-6 °C) to promote proper flavor development while maintaining body and texture. Cheese can also be frozen when body maintenance is preferred for process application. Cheese should be brought back to 35 °F/2 °C before use. Cheese that is stored at refrigerated temperatures is best when used by 12 months of age.

COMPLIANCE

- Halal Certified
- Kosher Certified
- CODEX Compliant
- EU Certified
- USDA Approved
- FDA Approved



These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario

Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

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9001 North Lander Avenue
Hilmar, CA 95324 USA
Toll free: 800.577.5772
Main: 209.667.6076
Fax: 209.634.1408
www.hilmarcheese.com

Dalhart Manufacturing
12400 US Highway 385
Dalhart, TX 79022 USA

B. Frozen, High Moisture

D. Chilled, High Moisture



DAVISCO
FOODS INTERNATIONAL, INC.

Davisco White Cheddar 40 Pound Block

Product Description:

White Cheddar Cheese is made from pasteurized milk and is manufactured in accordance with Good Manufacturing Practices and conforms to the Federal Standard of Identity for Cheddar Cheese (21 CFR 133.113).

Ingredient Statement:

Pasteurized Milk, Cheese Cultures, Salt, Enzymes

<u>Analysis*</u>	<u>Specification</u>	<u>Test Method</u>
Moisture (%)	36-39.0	Vacuum Oven
Fat (%)	50-58 % FDB	Babcock
pH	5.0-5.35	pH Electrode
Salt (%)	1.5-2.1	Electronic Chloride Analysis

<u>Microbiological Profile</u>	<u>Specification</u>	<u>Test Method</u>
Coliform	<100/g	Standard Methods**
Yeast	<100/g	Standard Methods**
Mold	<100/g	Standard Methods**
Generic E. Coli	<10/g	Standard Methods**
Coagulase Positive Staph	<10/g	Bam-FDA
Salmonella	Negative	Bam-FDA
Listeria	Negative	Bam-FDA

*All results reported on "AS IS" basis except where noted.

**Standard Methods for the Examination of Dairy Products, 16th Edition.

Packaging:

Packaged in 40-pound poly-lined corrugated boxes.

Storage and Shipment:

Product is stored and shipped at 33-45 degrees Fahrenheit.

Shelf Life:

6 months

Frank Maring
Export Manager
Hooqweg U.S., Inc.

Davisco Foods International, Inc.
719 North Main, Le Sueur, MN 56058
Phone 507-665-3353 Fax 507-665-3820

Version 10G-0920

These specifications are for product to be offered and delivered by Hooqweg U.S., Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

B. Frozen, High Moisture
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500# White Cheddar Barrels

Product Number: 50500

Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Bag	Vacuum sealed blue bag
Code Date	Production Date
Gross Weight	509.00 lbs.
Tare Weight	9.00 lbs.
Net Weight (case)	500.00 lbs.
Barrel dimensions (Diameter x H)	24½" x 33"
Barrels Per Pallet	4

Chemical and Physical:

<u>Analysis</u>	<u>Specification</u>
Moisture	39% Max
Fat to Dry Base	50% min.
Salt	1.1 to 2.0%
pH	5.0 to 5.4
Color	1
Flavor	Mild 0-3 Months Medium 3-6 Months Sharp 6 Months +

Microbiological:

<u>Analysis</u>	<u>Specification</u>
Yeast / Mold	100/g
Coliform	1000/g
E. coli	<10 /g
Staphylococcus aureus	<100 /g
Salmonella	Negative/25 grams
Listeria monocytogenes	Negative/25 grams



Frank Maring
Export Manager
Hoogwegt U.S., Inc.

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.

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B. Frozen, High Moisture
D. Chilled, High Moisture



REVISED: 02.01.12
Doc. No. NQ-324

500# White Cheddar Barrels

Product Number: 50500

Shelf Life: 4 months from date of manufacture

Ingredients:

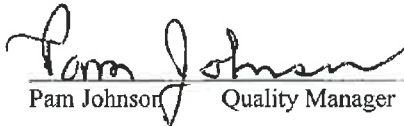
Pasteurized Milk
Salt
Cheese Cultures
Enzymes

Nutritional Information/ Serving Size: 100g

Calories	410.00 kcal/100g	Total Sugars	<0.10%
Calories from Fat	307.44 mg/100g	(% of finished good)	
Cholesterol	106.48 mg/100g	Moisture	36.80%
Fat (acid hydrolysis)	34.16%	Protein	23.31%
Saturated Fat	22.27%	Ash	3.48%
Monounsaturated Fat	11.02%	Calcium	308 mg/100gm
Polyunsaturated Fat	0.75%	Iron	<0.1 ppm
Trans Fatty Acids	0.00%	Sodium	447 mg/100gm
Total Carbohydrate	2.25%	Total Dietary Fiber	0.0%
Dextrose	<0.10%	Beta Carotene	0.0 IU/100gm
Fructose	<0.10%	Vitamin A – retinol	123 IU/100gm
Lactose	<0.10%	Total Vitamin A	123 IU/100gm
Sucrose	<0.10%	(carotenes + retinol)	
Maltose	<0.10%	Vitamin C	1.0mg

Storage & Handling:

Product Must Be Shipped and Stored at: 33 - 40°F (38°F target)


Pam Johnson Quality Manager


Jeff Payne Cheese Plant Manager


Frank Maring Export Manager
Hoogwegt U.S., Inc.

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

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Cheddar Cheese

PRODUCT DESCRIPTION

Colored Standard Moisture or White Standard Moisture

TECHNICAL DATA

Ingredient Listing: Pasteurized milk, cheese culture, salt, enzymes, annatto (if colored)

Physical Characteristics

Color: Colored	NCI #6 to #8
White	NCI #1 to #3
Body, Texture	Firm
Flavor	Clean
Extraneous Matter	None

Chemical Specifications

	<u>Minimum</u>	<u>Maximum</u>
pH	4.90	5.35
Moisture %	35.0	39.0
Fat Dry Basis (FDB) %	50.0	60.0
Salt %	1.10	2.40

Microbiological Specification

	<u>Maximum</u>
Coliform cfu/gram	<100

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-40°F



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E10889A Penny Lane ♦ P.O. Box 111 ♦ Baraboo, WI 53913-0111 ♦ www.foremostfarms.com
(605)-356-8316 Fax (608) 355-8693

This information is presented in good faith but it is not warranted as to accuracy of results. Also freedom from patent infringement is not inferred. This information is offered solely for your consideration, investigation and verification. 11-07 (0)

- B. Frozen, High Moisture
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Cheddar Cheese

Ingredients: Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto (if colored)

NUTRITIONAL INFORMATION

Nutrient Information	Amount Per 28 grams	%DV*
Total calories	110	
Calories from total fat	80	
Total fat (g)	9	14%
Saturated fat (g)	6	30%
Trans Fatty Acids (g)	0	
Cholesterol (mg)	30	10%
Sodium (mg)	180	8%
Total carbohydrate (g)	0	0%
Dietary fiber (g)	0	0%
Sugars (g)	0	
Protein (g)	7	
Vitamin A		6%
Vitamin C		0%
Calcium		20%
Iron		0%

*Percent Daily Values (DV) are based on a 2,000 calorie diet.



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Export Manager
Hoogwegt U.S., Inc.

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CONFIDENTIAL

INGREDIENT VENDOR SPEC**B. Frozen, High Moisture****D. Chilled, High Moisture**

Spec. / Rev. 40122000034500 / 19

Description 510#V CHED BRL LT 31 DAY CORR

Created By Teresa Myers

Created On 10-Sep-2009 14:07:56

Status CURRENT

Frame Id / Rev. LOL FG Ingredient / 47

Last Modified By Russell Goforth

Planned Eff. 29-Sep-2009

Specification Type FGI

Last Modified On 26-Sep-2009 15:26:27

Current On 29-Sep-2009 00:06:05

Description**Product Description for Product Bulletin-Features & Benefits**

510# variable cheddar barrel, not more than 30 days of age.

General Requirements

All goods must be produced in a facility that is registered with Land O' Lakes and is in compliance with Land O' Lakes Supplier/Contract Manufacturer Quality Expectations. All material shall conform in every respect to the applicable laws and regulations of the location in which they were produced and the location to which they are shipped.

Land O' Lakes Quality Assurance shall visit supplier locations periodically.

Land O'Lakes shall be notified in writing a minimum of 60 days prior to any deviations or changes to this specification.

Regulatory Compliance

	Status	Detail
CFR Reference Number	Yes (See Detail)	21CFR133.113
Domestic Origin	Yes	
Food Chemicals Codex, Current Edition	Yes	

Ingredient Supplier Requirements**Ingredient Supplier Requirements**

Quality Requirements for supplier and its raw materials for use as a Land O'Lakes ingredient or processing aide:

- A) Must be received clean and undamaged.
- B) Shall not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act and any state and local laws.
- B) Shall be free from defect, conform to specifications and perform consistently per initial qualification criteria.
- C) Shall be produced by the defined manufacturer(s) at the Land O'Lakes approved manufacturing location(s).
- D) Shall record and retain lot identification and traceability of all materials supplied. Lot identification shall provide traceability to key manufacturing acceptance data, raw material composition, origin, and receiving acceptance records.
- E) Supplier shall notify Land O'Lakes, in writing, any change to the specification,



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Hoogwegt U.S., Inc.

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Ingredient Supplier Requirements [Continued]

manufacturing location(s), manufacturing process or raw materials prior to implementation of the change. Land O'Lakes will determine what, if any, additional qualifications or acceptance testing may be required.

F) Shall not be shipped, stored or exposed to foreign odors.

G) Shall be shipped by a clean and secure method, which includes a seal or controlled padlock.

Ingredient Line

Cultured pasteurized milk, salt, enzymes.

Raw Material Composition

Ingredients	% Composition
Cheddar Cheese	100

Consumer Information / Claims**Allergens (Present)**

	Yes	No	Comment
Crustacean	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Eggs or Egg Products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and Milk Products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Peanut and Peanut Products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soybean or Soy Products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Tree Nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Wheat and Related Grains	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Food Sensitizing Agents (Present)

	Yes	No	Comment
FD&C Blue #1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
FD&C Blue #2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
FD&C Red #40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
FD&C Yellow #5	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
FD&C Yellow #6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Hydrolyzed Vegetable Proteins	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
MSG	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulfite (=>10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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Refer to the Land O'Lakes Corporate Quality policy on allergens and sensitizing agents for additional details.

Other Customer Concerns (Present)

	Yes	No	Comment
Autolyzed Yeast/Yeast Extracts	<input type="checkbox"/>	<input type="checkbox"/>	
Barley	<input type="checkbox"/>	<input type="checkbox"/>	
Beef Products & Their Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BHA	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BHT	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Carmine	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Chocolate & Its Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cochineal	<input type="checkbox"/>	<input type="checkbox"/>	
Diacetyl	<input type="checkbox"/>	<input type="checkbox"/>	
Gluten	<input type="checkbox"/>	<input type="checkbox"/>	
Oat	<input type="checkbox"/>	<input type="checkbox"/>	
Pork Products & Their Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
rBST	<input type="checkbox"/>	<input type="checkbox"/>	
Rye	<input type="checkbox"/>	<input type="checkbox"/>	
Seeds or Seed Products (not RBD) - LIST TYPE	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
TBHQ	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Tocopherols	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Religious/Dietary/Regulatory

	Certified	Meets Criteria	Comment
Halal	<input type="checkbox"/>	<input type="checkbox"/>	
Kosher	<input type="checkbox"/>	<input type="checkbox"/>	
Organic	<input type="checkbox"/>	<input type="checkbox"/>	
Vegan	<input type="checkbox"/>	<input type="checkbox"/>	
Vegetarian	<input type="checkbox"/>	<input type="checkbox"/>	
EEU	<input type="checkbox"/>	<input type="checkbox"/>	

For Kosher product you must indicate the symbol and certification (i.e. Dairy, Pareve, Dairy Equipment, Meat, or Passover).

Free From (Guaranteed)

	Present	Not Present	Comment
Aflatoxin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Betalactam	<input type="checkbox"/>	<input type="checkbox"/>	
Irradiation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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 Export Manager
 Hoogwegt U.S., Inc.

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Free From (Guaranteed) [Continued]

	Present	Not Present	Comment
Mycotoxins	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pesticides	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

GMO Information

	Guaranteed	Comment
Non-GMO	<input type="checkbox"/>	
GMO Free - Identity Preserved	<input type="checkbox"/>	

Non-GMO: Does not contain detectable amounts of genetically modified protein or DNA, however may be derived from GM material.

Identity Preserved: Not derived from genetically modified materials and there is a verifiable record of the non-GM origin of the seed and the maintenance of the non-GM integrity of these materials throughout the production and storage process.

Shipping / Storage

Shipping / Storage	Condition	Detail
	Refrigerated	
Unprotected	-15° to 95°F	or -26° to 35°C
Dry/Ambient	34° to 95°F	or 1° to 35°C
Protected Insulated	34° to 75°F	or 1° to 24°C
Conditioned	50° to 70°F and 50%RH	or 10° to 21°C and 50%RH
Refrigerated	34° to 45°F	or 1° to 7°C
Super Chill	27° to 31°F	or -3° to -1°C
Frozen	-15° to 0°F	or -26° to -18°C
Ultra Cool	-80° to -40°F	or -62° to -40°C
Deep Cooling	22° to 28°F	or -6° to -2°C

Analysis Requirements

Master Ingredient Analysis Requirements

If a certificate of analysis (COA) is required by the specification, written test results of all required analysis for each lot using the method specified shall



Frank Maring
Export Manager
Hoogwegt U.S., Inc.

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INGREDIENT VENDOR SPEC**B. Frozen, High Moisture**

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D. Chilled, High Moisture

Description 510#V CHED BRL LT 31 DAY CORR

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Master Ingredient Analysis Requirements [Continued]

accompany or precede each shipment. If a Reference Method is specified, any other methods used must correlate to that reference method. In absence of a specified method, a standard method will be used.

If a Certificate Of Analysis (COA) for pathogen testing is required for this material, the pathogen testing must be performed either by a Land O' Lakes approved laboratory, or a supplier's internal laboratory which must be approved by Land O' Lakes.

A Certificate of Conformance (COC), renewed annually, may be used in lieu of COA's for individual shipments. COC's are valid from suppliers certified. Contact Land O' Lakes Quality Assurance for information.

The values for maximum and minimum are absolute limits, and shall not be rounded.

Chemical Analysis**Chemical Analysis**

	Target	Min	Max	Measured In	COA In	Testing Details
FDB (Fat Dry Basis)		52.00	57.00	%	<input checked="" type="checkbox"/>	1 per vat
Moisture		33.00	38.00	%	<input checked="" type="checkbox"/>	1 per vat
pH		4.90	5.35		<input checked="" type="checkbox"/>	1 per vat
Salt		1.50	1.90	%	<input checked="" type="checkbox"/>	1 per vat
Salt in Moisture		3.80	5.44	%	<input type="checkbox"/>	1 per vat

Chemical Method of Testing

All methods of testing shall conform to AOAC, SMEDP, ADPI, ASTM and USP/FCC standard methods or equivalent unless otherwise stated.

Physical Analysis**Sensory Examination**

	Requirement	COA	Testing Details
Appearance	USDA Standard Grade minimum	<input type="checkbox"/>	Visual
Extraneous Matter	Free from, no mold growth on cheese	<input type="checkbox"/>	Visual
Flavor Evaluation	USDA Standard Grade minimum	<input type="checkbox"/>	Organoleptic
Texture / Consistency	USDA Standard Grade minimum	<input type="checkbox"/>	Visual

Performance Analysis

	Target	Min	Max	Measured In	COA	Testing Details
Color	NCI	1	3		<input type="checkbox"/>	NCI Color Chip



Frank Manning
Export Manager
Hoogwegt U.S., Inc.

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26-Mar-2010 15:05

CONFIDENTIAL

INGREDIENT VENDOR SPEC

Spec. / Rev. 40122000034500 / 19

Description 510#V CHED BRL LT 31 DAY CORR

B. Frozen, High Moisture

D. Chilled, High Moisture

Status CURRENT

Planned Eff. 29-Sep-2009

Created By Teresa Myers

Frame Id / Rev. LOL FG Ingredient / 47

Specification Type FGI

Created On 10-Sep-2009 14:07:56

Last Modified By Russell Goforth

Last Modified On 26-Sep-2009 15:26:27

Current On 29-Sep-2009 00:06:05

Performance Analysis [Continued]

	Target	Min	Max	Measured In	COA	Testing Details
Receiving Temperature					<input type="checkbox"/>	

Microbiological

Microbiological Analysis

	Max	Less Than	UOM	COA In	Method	Testing Details
Coliform		100	cfu/g	<input checked="" type="checkbox"/>	BAM	per vat
E Coli		10	cfu/g	<input type="checkbox"/>	BAM	
Mold		1,000	cfu/g	<input type="checkbox"/>	BAM	
Yeast		1,000	cfu/g	<input type="checkbox"/>	BAM	

		UOM	COA In	Method	Freq
Listeria	not present	25 g	<input type="checkbox"/>	BAM	
Salmonella	not present	100 g	<input type="checkbox"/>	BAM	

Unless otherwise noted, methods of testing shall conform to BAM, SMEDP, CMMEF, IDF or other scientifically recognized methods which are equivalent

If coliform testing is performed and the results are equal to or greater than 10, then test for the presence of e-coli

Nutrition Facts

Source of Data

	Source	Detail
Analytical	<input type="checkbox"/>	
Calculated	<input type="checkbox"/>	
USDA Nutrient Database	<input checked="" type="checkbox"/>	
Other (See Detail)	<input type="checkbox"/>	

Nutritional Information

		Value / 100g	Source	UOM	Detail
Moisture		36.75		GM	
Ash		3.93		GM	
Fat	Total	33.14		GM	
Fat	Saturated	21.09		GM	
Fat	Trans	1.09		GM	
Carbohydrate		1.28		GM	
Protein		24.9		GM	
Calories		403		KCAL	
Calories	from Fat	298		KCAL	

Frank Maring
Export Manager
Hoogwegt U.S., Inc.

CONFIDENTIAL

INGREDIENT VENDOR SPEC

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Specification Type FGI

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Current On 29-Sep-2009 00:06:05

Nutritional Information [Continued]

		Value / 100g	Source	UOM	Detail
Cholesterol		105		MG	
Sodium		621		MG	
Dietary Fiber		0		GM	
Sugar		0		GM	
Vitamin A		1059		IU	
Vitamin C		0		MG	
Calcium		721		MG	
Iron		0.68		MG	
Calories	from Saturated Fat	189.81		KCAL	
Copper		0.031		MG	
Fat	Polyunsaturated	0.942		GM	
Fat	Monounsaturated	9.39		GM	
Folate		18		MCG	
Magnesium		28		MG	
Manganese		0.01		MG	
Pantothenic Acid		0.413		MG	
Phosphorus		512		MG	
Potassium		98		MG	
Riboflavin		0.375		MG	
Selenium		13.9		MCG	
Thiamin		0.027		MG	
Vitamin B12		0.83		MCG	
Vitamin B6		0.074		MG	
Zinc		3.11		MG	

Ingredient Hazard Analysis

Chemical Hazard Category

Hazard Category	IV
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Microbiological Hazard Category

Hazard Category	III
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Physical Hazard Category

Hazard Category	IV
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Frank Mading
 Export Manager
 Hoogwegt U.S., Inc.

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B. Frozen, High Moisture

D. Chilled, High Moisture



Glanbia Foods Export BARREL CHEDDAR CHEESE FOR MANUFACTURING (500lb/227kg barrel)

PRODUCT DESCRIPTION

Glanbia Barrel cheddar cheese is produced from the highest quality milk using the most up-to-date technology. It is white in color, has a firm body, close texture and a clean odor and flavor.

CHEMICAL ANALYSIS

% Moisture	32.0 - 36.0
%FDB	50.0 - 56.0
%Salt	1.2 - 2.0
pH	5.0 - 5.35

MICROBIOLOGICAL ANALYSIS

Coliform	<10/g
E.coli	Negative
Yeast	<50/g
Mold	<50/g
Salmonella	Negative
Listeria monocytogenes	Negative

PACKAGING

Barrel Size (rigid 5 Ply 56# Kraft Liner)	500 pounds
Pallet Pattern	4 barrels/pallet
Stackable	

"All descriptions, specifications, suggestions and data ("Product Information") supplied above are believed to be reliable but (i) Glanbia Foods Inc. ("Glanbia") shall incur no liability by reason of inaccuracies or omissions on Product Information; (ii) the Purchaser is solely responsible to ensure that the product as supplied by Glanbia is in conformity with all the relevant food legislation; (iii) no statutory or other warranty, condition, description or representation of any kind is given by Glanbia (or to be implied from negotiations between Glanbia and the purchaser) concerning the characteristics, quality, fitness for particular purpose, state or merchantability of Product and/or ingredients of Product supplied by Glanbia and (iv) Product Information outlined above must not be construed as permission to infringe any patent or regarded as a warranty on non-infringement of any patent."

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06/11/12

Frank Maying
Export Manager
Hoogwegt U.S., Inc.

A blue ink signature of Frank Maying, Export Manager at Hoogwegt U.S., Inc., is written over a circular stamp that contains the company name and logo.



REVISED: 5-26-11
SUPERSEDES: 1-05-11

B. Frozen, High Moisture
D. Chilled, High Moisture

40# White Cheddar Block (short hold cheese)

Product Number: 50551

Ingredients:

Pasteurized Milk
Salt
Cheese Cultures
Enzymes

Allergens:

Milk

Packaging Requirements:

Characteristic

Bag
Code Date
Gross Weight (case)
Tare Weight (case)
Net Weight (case)
Case dimensions (L x W x H)
Cube
Cases Per Layer / # of Layers
Cases Per Pallet

Specification

Vacuum sealed clear bag
Production Date
44.00lbs.
1.50lbs.
42.50 lbs.
14⁷/₈" x 11⁷/₈" x 7¹/₈"
0.86 cubic feet
10 x 6
60

Chemical and Physical:

Analysis

Moisture
Fat to Dry Base
Salt
pH
Flavor

Specification

35.5% - 39.0%
50 % min.
1.3 to 2.0%
5.0 - 5.4
Mild 0-3 months
Medium 3-4 months

Microbiological:

Analysis

Yeast / Mold
Coliforms
E. coli
Staphylococcus aureus
* *Salmonella*
* *Listeria monocytogenes*
(* list on COA per request)

Specification

≤100/g
≤100/g
≤10 /g
≤10 /g
Negative/375 grams
Negative/25 grams


Bank Manager
Export Manager
Hoogwegt U.S., Inc.

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.
N:\Natural Cheese\Cheese Specification\50551 - 40# WHITE CHEDDAR -100g short hold.doc

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013



REVISED: 5-26-11
SUPERSEDES: 1-05-11

B. Frozen, High Moisture

D. Chilled, High Moisture

40# White Cheddar Block (short hold cheese)

Product Number: 50551

Shelf Life:

4 months from date of manufacture.

Nutritional Information/ Serving Size: 100g

Calories	410.00 kcal/100g	Total Sugars	<0.10%
Calories from Fat	307.44 mg/100g	(% of finished good)	
Cholesterol	106.48 mg/100g	Moisture	36.80%
Fat (acid hydrolysis)	34.16%	Protein	23.31%
Saturated Fat	22.27%	Ash	3.48%
Monounsaturated Fat	11.02%	Calcium	308 mg/100gm
Polyunsaturated Fat	0.75%	Iron	<0.1 ppm
Trans Fatty Acids	0.00%	Sodium	447 mg/100gm
Total Carbohydrate	2.25%	Total Dietary Fiber	0.0%
Dextrose	<0.10%	Beta Carotene	0.0 IU/100gm
Fructose	<0.10%	Vitamin A – retinol	123 IU/100gm
Lactose	<0.10%	Total Vitamin A	123 IU/100gm
Sucrose	<0.10%	(carotenes + retinol)	
Maltose	<0.10%	Vitamin C	1.0mg

Storage & Handling:

Product Must Be Shipped and Stored at: 33 - 40°F (38°F target)

Ashwini Vashisht
Quality Assurance Supervisor

Date: May 26, 2011

Bongards' Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5511

Frank Moring
Export Manager
Hoogwegt U.S., Inc.

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NONatural Cheese/Cheese Specification 50551 - 40# WHITE CHEDDAR (100g short hold doc)

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