

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%	2.1070

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

National Cheese Institute Color Standards Melting

Good melting properties

Percentage of cheese Greater than 40%

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