



PREMIUM CHEESE PRODUCTS

FETA CHEESE

GENERAL DESCRIPTION	Feta Cheese is a fresh packed cheese and is not aged. An anti-caking agent has been added if the product is crumbled to minimize clumping and keep free flowing.																																
INGREDIENT STATEMENT	Feta Cheese: (Pasteurized Cow's Milk, Cheese Cultures, Salt, Enzymes), Powdered Cellulose added to prevent caking if product is crumbled.																																
PHYSICAL DESCRIPTION	Color: White and creamy Flavor: Typical Feta Cheese, tangy, salty and clean Extraneous Matter: This product shall be free of any extraneous matter of any significance. The product shall meet all FDA and or USDA, Good Manufacturing Practices.																																
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PACKAGING	<p>Cheese is packed in a coextruded film with Nylon skin and a PE based sealant. These materials comply with the requirements of the Federal Food, Drug, and Cosmetics Act, as amended, for the packaging of food. All bags are nitrogen flushed and placed into a polypropylene container.</p> <ul style="list-style-type: none"> Item # 00821– 28lb Pails, Ti: 12, Hi: 4 Item # 00822 – 2-8lb Pails, Box dimensions:18.00L x 9.00W x 8.00H, Cube: 0.75, Ti: 10, Hi: 6 Item # 00820 – 4-5lb Crumbled bags, Box dimensions:16.50L x 5.75W x 12.50H, Cube: .68, Ti: 10, Hi: 6 Item # 00819 – 4-4lb vacuum sealed bags, Box dimensions:12.75L x 8.25W x 5.75H, Cube: .35, Ti: 10, Hi: 6 																																
CODE FORMAT	Product USE BY DATE is stamped on container or flexible barrier poly-bag and on corrugated box. The USE BY DATE is the lot code and serves all traceability purposes.																																
SHELF LIFE	360 days from product pack date for cheese packed in pails, 90 days from product pack date for cheese crumbles, 180 days from pack date for vacuum sealed.																																
STORAGE	Recommended storage temperature of 33-40 degrees Fahrenheit.																																
COUNTRY OF ORIGIN	USA																																

FETA CHEESE

ALLERGEN	Milk
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QA POINTS	GMO Free, Gluten Free, Non-Kosher, Animal Enzyme
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NUTRITION FACTS	<table border="1" style="margin: auto; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="text-align: center;">Nutrition Facts</th> </tr> </thead> <tbody> <tr> <td colspan="2">Serving size: 1 oz (28g) ¼ Cup</td> </tr> <tr> <td colspan="2">Servings Per Container 80</td> </tr> <tr> <td>Calories: 60</td> <td style="text-align: right;">Calories from Fat 35</td> </tr> <tr> <td></td> <td style="text-align: right;">% Daily value</td> </tr> <tr> <td>Total Fat 4g</td> <td style="text-align: right;">6%</td> </tr> <tr> <td> Saturated Fat 2.5g</td> <td style="text-align: right;">12%</td> </tr> <tr> <td> <i>Trans</i> Fat 0g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Cholesterol 5mg</td> <td style="text-align: right;">2%</td> </tr> <tr> <td>Sodium 350mg</td> <td style="text-align: right;">15%</td> </tr> <tr> <td>Total Carbohydrate</td> <td></td> </tr> <tr> <td>less than 1g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td> Dietary Fiber 0g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td> Sugars less than 1g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Protein 5g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Vitamin A 2%</td> <td style="text-align: right;">Vitamin C 0%</td> </tr> <tr> <td>Calcium 6%</td> <td style="text-align: right;">Iron 0%</td> </tr> <tr> <td colspan="2" style="text-align: center;">Percent daily value is based on A 2,000 Calorie diet.</td> </tr> </tbody> </table>	Nutrition Facts		Serving size: 1 oz (28g) ¼ Cup		Servings Per Container 80		Calories: 60	Calories from Fat 35		% Daily value	Total Fat 4g	6%	Saturated Fat 2.5g	12%	<i>Trans</i> Fat 0g	0%	Cholesterol 5mg	2%	Sodium 350mg	15%	Total Carbohydrate		less than 1g	0%	Dietary Fiber 0g	0%	Sugars less than 1g	0%	Protein 5g	0%	Vitamin A 2%	Vitamin C 0%	Calcium 6%	Iron 0%	Percent daily value is based on A 2,000 Calorie diet.	
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