

Monterey Jack Cheese

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DESCRIPTION

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PHYSICAL CHARACTERISTICS

Flavor: Typical pleasing flavor, free from any undesirable flavors and odors.

Texture: Firm, smooth, slightly creamy.

Body: Slightly open.

Color: Natural white, not darker than #2 set forth by the National Cheese Institute Color Chart.

Ingredients: Cultured pasteurized milk, salt, enzymes.

CHEMICAL & NUTRITIONAL INFORMATION

Moisture: 40.0 – 44.0%

Butterfat: 50.0 – 52.0% FDB

Salt: 1.8 – 2.0%

pH: 5.0 – 5.4

SHIPPING INFORMATION

Packaging: A 40 lb. block, vacuum-sealed, high-test corrugated box. Factory number will appear on label along with date of production, vat number, and net weight.

Delivery (Optional): Refrigerated trucks, 35° – 44° degrees F, in good sanitary condition.

1049 West Base Line
San Bernardino, California 92411
909.889.3002 1.800.346.7306

Plant # 06-260

Nutrition Facts

Serving Size 1 oz

Amount/Serving	
Calories 110	Fat Cal. 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 6g	30%
Trans Fat 0g	0%
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carb. 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	0%
Protein 7g	0%
Vitamin A	6%
Vitamin C	0%
Calcium	20%
Iron	0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Product Pack/Size	Product Code	Case Wt. Net	Case Dimension	Case Cu. Ft.	Pallet Pattern		
					Case/Layers	No. Layers	Pallet Height
40 lb.	MJ-001-BK	40 lb. random	15" x 7.5" x 12"	.729	9	6	49"