



www.PinconningCheese.com

Pinconning Cheddar Cheese Curds

PRODUCT DESCRIPTION

Colored or White Standard Moisture Cheddar Cheese meeting the definition of 21 CFR 133.113.

TECHNICAL DATA

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

Physical Characteristics

Color: White or Colored

Body Texture: Firm

Flavor: Clean

Extraneous Matter: None

Chemical Specifications Minimum Maximum

pH 4.90 to 5.40

Moisture % 35.0 to 39.0

Fat Dry Basis (FDB) % 50.0 to 60.0

Salt % 1.40 to 2.40

Microbiological Specification Maximum

Yeast cfu/gram <100

Mold cfu/gram <100

Coliform cfu/gram <100

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-42 Degrees F

SHELF LIFE

72 hours without refrigeration

21 days with refrigeration below 42 degrees

90 days if gas flushed and refrigerated below 42 degrees



Nutrition Facts	
Serving Size 1 ounce 28g (1 ounce (28g))	
Amount Per Serving	
Calories 113	Calories from Fat 82
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 29mg	10%
Sodium 174mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 7g	
Vitamin A	6% • Vitamin C 0%
Calcium	20% • Iron 1%

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