



www.PinconningCheese.com

Pinconning Cheese

PRODUCT DESCRIPTION

Meets the definition 21 CFR 133.118 Colby Cheese.

TECHNICAL DATA

Ingredient Listing: Pasteurized milk, cheese culture, salt, enzymes, annatto

Physical Characteristics

Color: Orange

Body Texture: Firm to medium firm, small mechanical openings or a closed body Flavor: Bland to slightly acid Extraneous Matter: None

Chemical Specifications Minimum Maximum

pH 4.90 to 5.40

Moisture % 36.0 to 44.0

Fat Dry Basis (FDB) % 50.0 to 60.0 Salt % 1.40 to 2.20

Microbiological Specifications Maximum

Coliform cfu/gram <100

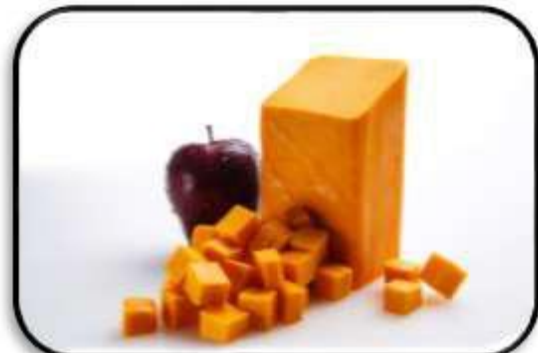
ALLERGEN CLASSIFICATION Milk

RECOMMENDED STORAGE CONDITIONS 33-42

Degrees F

Shelf Life

9 months



Nutrition Facts

Serving Size 1 ounce 28g (1 ounce (28g))

Amount Per Serving

Calories 110 Calories from Fat 79

% Daily Value*

Total Fat 9g 14%

Saturated Fat 6g 28%

Trans Fat

Cholesterol 27mg 9%

Sodium 169mg 7%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 7g

Vitamin A 6% • Vitamin C 0%

Calcium 19% • 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.