



Department of General Services
Procurement Division
707 Third Street, 2nd Floor
West Sacramento, CA 95605-2811

State of California
CONTRACT NOTIFICATION
****MANDATORY****

CONTRACT NUMBER:	1-07-89-07
DESCRIPTION:	Cheese, Processed & Natural
CONTRACTOR(S):	Seacat Enterprises
CONTRACT TERM:	October 1, 2007 through September 30, 2008
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Dave Henning 916-375-4544 dave.henning@dgs.ca.gov

Original signed _____
Rita Hamilton, Deputy Director

Effective Date: **10/1/2007**

Contract (Mandatory) 1-07-89-07
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1. SCOPE

The State’s contract with Seacat Enterprises (Lawrence Vanden Bos) provides Cheese at contracted pricing to the State of California in accordance with the requirements of Contract # 1-07-89-07. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Cheese to the State.

The contract term is for one (1) year, and the State has the unilateral right to exercise options to extend the contract for one (1) additional one (1) year period or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment A, Contract Pricing.

Group	Product	Contractor
all	Cheese, Processed & Natural	Seacat Enterprises

All contract items are mandatory, there will be no exceptions.

3. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State’s statewide contracts. The department’s current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State’s statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD’s Purchasing Authority Management Section by e-mail at pams@dgs.ca.gov.
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:

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- State Department Name
- Contact name
- Telephone number
- Mailing address
- Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

4. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (You may click on “DGS Price Book” at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm> for current fees.)

5. CONTRACT ADMINISTRATION

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator:	Dave Henning
Address:	DGS/Procurement Division 707 Third Street, 2 nd Floor West Sacramento, CA 95605
Telephone:	(916) 375-4544
Facsimile:	(916) 375-4439
E-Mail:	dave.henning@dgs.ca.gov

Sea Enterprises Contract Administrator:	Larry Vanden Bos
Address:	P.O. Box 3693 Palos Verdes, CA 90274
Telephone:	323-826-2159
Facsimile:	310-791-9062
E-Mail:	Seacatent@aol.com

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6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor directly. Ordering agencies with unresolved issues after five (5) working days should notify the State's contract administrator for resolution.

7. PURCHASE EXECUTION

A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: <http://www.dgs.ca.gov/osp> (select Standard Forms).

B. All State agencies will submit executed purchase documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit – Second Floor
707 Third Street, 2nd Floor North
West Sacramento, CA 95605-2811

8. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

The following schedule shall govern this contract:

COLUMN I : Denotes the latest date on which institutional Contract/Delegation orders will be accepted by the supplier to obtain the pricing on Column II and for delivery the following month.

COLUMN II : Denotes the week on which the Market News is published and the week on which the contractor is assumed to purchase the cheese necessary to fulfill the delivery requirements for the following month.

COLUMN III : Denotes the date on which monthly deliveries are due.

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COLUMN I
Orders must be received
By supplier on or before

COLUMN II
week of Market News

COLUMN III
Date of Delivery

September 15	September 3 - 7	October 1
October 1	October 1 – 5	November 3
November 3	November 5 – 9	December 3
December 3	December 3 – 7	January 1
January 2	January 7 – 11	February 4
February 4	February 4 - 8	March 3
March 3	March 3 – 7	April 1
April 1	April 1 – 4	May 1
May 1	May 5 – 9	June 2
June 2	June 2 – 6	July 1
July 1	July 7 – 11	August 1
August 1	August 4 – 8	September 1

Contractor Ordering Information

The ordering information for each contractor is listed below:

Company Name: Larry Vanden Bos
Address: P.O. Box 3693
Palos Verdes, CA 90274
Telephone: 323-826-2159
Facsimile: 310-791-9062
Email: Seacatent@aol.com

The Contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor will then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery. The Contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65), which fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

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9. ORDER LIMITS

The minimum order shall be **200 Pounds**. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

10. ORDER ACKNOWLEDGEMENT

The Contractor will provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement will include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

11. DELIVERY INSTRUCTIONS

It shall be the Contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The Contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

12. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

13. CONTRACTOR REPORTING REQUIREMENTS

The supplier is required to submit a detailed usage report every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. This report is to include total quantities per item number, the total dollar amount ordered of each item and a grand total for the three (3) months for all orders issued by the using agencies. Invoice copies or list of purchase orders will not fulfill this requirement.

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14. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

15. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

16. SHIPPED ORDERS

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference www.nmfta.org for information) (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:
<http://www.documents.dgs.ca.gov/pd/modellang/GPIT0407.pdf>.

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17. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

18. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

16. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

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19. SPECIFICATIONS

The offered products must be in accordance with the attached bid specification 8910-07BS-002 dated June 5, 2007.

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

20. PRESERVATION, PACKAGING, AND PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the Contractor to the receiving activity for storage. Shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

21. REFRIGERATION, FROZEN PRODUCTS AND DRY STORAGE REQUIREMENTS

Items requiring "Protection from Heat" shall be shipped and stored at a temperature below 50 degrees Fahrenheit.

Carrier equipment for straight loads of "Chilled" products will be required to be pre-cooled to a minimum temperature of 35 degrees Fahrenheit and a maximum temperature of 45 degrees Fahrenheit, and shall be capable of maintaining temperature within that range to destination.

Carrier equipment for straight loads of "Frozen" products will be pre-cooled to 10 degrees Fahrenheit, or lower before loading and capable of maintaining 0 degrees or lower to destination. Products should be loaded in carrier's equipment as promptly as possible to minimize product temperature rise. At destination, the product shall be hard frozen with no signs of defrosting and temperature of the product shall not be above 0 degrees Fahrenheit. Frozen products will be wrapped in polyurethane wrapping.

Carrier equipment for mixed loads of "Frozen & Chilled" products will be required to be pre-cooled or pre-heated to a minimum of 35 degrees Fahrenheit and a maximum of 45 degrees Fahrenheit and shall be capable of maintaining the chilled portion of the load temperature within that range to destination.

The frozen products in the load shall be completely segregated by effective measures which will prevent damage to the other products in the load by installing effective insulating barrier(s) at the time of loading.

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22. FROZEN PROCESS FOOD PRODUCTS

All frozen processed food products procured which contain meat, poultry, or significant proportion of eggs, will be processed or prepared in plants operated under the supervision of the USDA (U.S. Department of Agriculture). The product will be inspected and approved in accordance with the regulations of the USDA governing meat, poultry, or egg inspection. A label or seal, affixed to the container, indicating compliance with these regulations will be accepted as evidence of compliance. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

All frozen food products procured which contain fish or fish products will be processed or prepared in plants under the supervision of the USDC (U.S. Department of Commerce). The products listed in USDC publication titled, "USDC Participants List for Firms, Facilities & Products" are processed in plant under Federal Inspection of the National Marine Fisheries Service, National Oceanic and Atmospheric Administration, USDC (refer to <http://seafood.nmfs.noaa.gov/ApprovedFacilities.htm>). The inspected products packed under various labels bearing the specifications, packed under various labels bearing the brand names are produced in accordance with current US Grade Standards or official product specifications, packed under optimum hygienic conditions, and must meet Federal, State and city sanitation and health regulations. Such brand label or USDC seal, affixed to a container, indicating compliance with USDC regulations will be accepted as evidence of compliance. In lieu thereof, the shipment may be lot inspected by the USDC and containers stamped to indicate acceptance or a Certification of Inspection issued to accompany the shipment. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

Producers of frozen bakery product which are shipped in interstate commerce are required to comply with the Federal Food, Drug and Cosmetic Act (refer to <http://www.fda.gov/opacom/laws/fdact/fdctoc.htm>). Therefore, it must be verified that the product, in fact was shipped interstate or that the producer ships products to other purchasers interstate. In additions, the product must bear a label complying with the Act which requires that all ingredients be listed according to the order of their predominance.

23. PAYMENT

Payment terms for this contract are Net – 30 Days. Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than forty- five (45) days (changes depending on small business or large business) after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

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24. PRICES

All differential prices shall be firm for the contract period, F.O.B. Destination.

Variable item pricing shall be in accordance with the quoted cheese prices on the Friday edition of the U.S.D.A. Market News, Block and Barrel issued by the U.S. Department of Agriculture, Agricultural Marketing Service in Madison, Wisconsin, or check the website address at www.ams.usda.gov.

If the referenced item is not reported on the date required for pricing on this contract, previous week's report is to be used as the base. If the given item is not listed in the Market News for the two previous weekly issues, the price may be established by mutual agreement between the supplier and the Procurement Division.

In the event of any substantial changes in the Market News format during the term of the contract, the State reserves the right to negotiate the base price or to cancel the contract. In the event of cancellation, the State shall be excused from purchasing the quantities contained in this contract.

Monthly price supplements will be issued by the Procurement Division adjusting the base price.

25. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

26. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the Contractor in the event of an emergency.

27. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. The Contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date.

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The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less than 20% is expended, the contract may be extended, with the Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

28. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

This contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

29. EXTRAORDINARY EXTENSION OPTION

In the event of an extraordinary circumstance, the State may extend the contract for up to an additional year beyond the stated term and any noted extensions. Extensions during this period may occur in increments until the establishment of a new contract (not to exceed one (1) year). Exercise of this option may occur in the event that a replacement contract cannot be established due to the protest of an Intent to Award, or loss of key procurement staff, or extraordinary circumstance that would otherwise cause an unanticipated disruption in the contracting process.

If necessary, prices may be increased during an extraordinary extension option period, to the extent that the price determined to be "fair and reasonable". Any requests for price increase(s) shall include substantiated information to support the proposed increase (e.g., manufacturers' price list, significant changed in published market indicators for the industry, certified raw material cost data, and any other substantiating information as requested by the State). In no event will price increases be accepted with retroactive effective dates.

In the event of a price increase, any purchase orders accepted by the Contractor before the issuance date of the increase must remain unchanged for up to thirty (30) days after the issuance of the increase. If a purchase order is submitted and accepted for a three (3) month order, the first thirty (30) days will be at the current contract price and the remaining days will be at the modified price of the contract.

30. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardee Payee Data Records are on file. Should you need a copy, please contact the contract administrator for this contract.

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The Federal Employee ID number is listed below:

Contractor Name	Federal Employee ID Number
Seacat Enterprises	95-3629194

31. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractor/subcontractor(s) is listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #	SB Percent (%)
Seacat Enterprises	17520	100

32. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

33. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

34. ATTACHMENTS

- Attachment A – Contract Pricing
- Attachment B – Specification 8910-07BS-002 dated June 5, 2007.
- Attachment C – Nutritional Facts
- Attachment D – Kosher certifications (if applicable)

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Attachment A

<u>Item</u>	<u>Commodity #</u>	<u>Supplier#</u>	<u>Unit</u>	<u>Description</u>	<u>Unit Price</u>
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Group I

(1)	8910-908-0290-0	673479	LB	Cheese American Processed Pasteurized Sliced (96 slices/5 lb loaf) (4/5lb/case)	<u>VARIABLE</u>
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Name of Firm: Chateaux Cheese Corp.

Plant #: 06-463

Differential: \$0.206

(2)	8910-908-0289-4	673479	LB	Cheese Swiss Processed Pasteurized Sliced (96 slices/5 lb loaf) (4/5lb/case)	<u>VARIABLE</u>
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Name of Firm: Chateaux Cheese Corp.

Plant #: 06-463

Differential: \$0.226

Group II

(3)	8910-908-0017-4	673479	LB	Cheese Cheddar Whole Milk 40 LB. Block	<u>VARIABLE</u>
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Name of Firm: D.F.A.

Plant #: 06-43

Differential: \$0.145

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Attachment A (cont)

<u>Item</u>	<u>Commodity #</u>	<u>Supplier#</u>	<u>Unit</u>	<u>Description</u>	<u>Unit Price</u>
(4)	8910-908-0090-3	673479	LB	Cheese Cheddar Whole Milk Shredded	<u>VARIABLE</u>
Name of Firm: DFA					
Plant #: 06-43					
Differential: \$0.27					
(5)	8910-908-0011-3	673479	LB	Cheese Monterey Jack 40 LB. Block	<u>VARIABLE</u>
Name of Firm: DFA or Pacific Cheese					
Plant #: 06-43 or 06-114					
Differential: \$0.145					
(6)	8910-908-0091-5	673479	LB	Cheese Monterey Jack Shredded Case weight shall not exceed 50 LBS.	<u>VARIABLE</u>
Name of Firm: DFA or Pacific Cheese					
Plant #: 06-43 or 06-114					
Differential: \$0.27					
(7)	8910-908-0013-7	673479	LB	Cheese Mozzarella (5LB Block) (6/5# Pkg/cs or 8/5# Pkg/cs ; case shall not exceed 40LB)	<u>VARIABLE</u>
Name of Firm: DFA or Pacific Cheese					
Plant #: 06-43 or 06-114					
Differential: \$0.170					

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Attachment A (cont)

<u>Item</u>	<u>Commodity #</u>	<u>Supplier#</u>	<u>Unit</u>	<u>Description</u>	<u>Unit Price</u>
(8)	8910-000-0022-8	673479	LB	Cheese Mozzarella Shredded	<u>VARIABLE</u>
				(6/5# Pkg/cs or 8/5# Pkg/cs ; case shall not exceed 40LB)	
				Name of Firm: DFA or Pacific Cheese	
				Plant #: 06-43 or 06-114	
				Differential: \$0.310	
(9)	8910-908-0014-9	673479	LB	Cheese Parmesan Grated	<u>VARIABLE</u>
				(4/5# Pkg/cs or 6/5# Pkg/cs; Case shall not exceed 40LBS)	
				Name of Firm: DFA	
				Plant #: 06-43	
				Differential: \$1.00	
(10)	8910-908-0016-2	673479	LB	Cheese Romano Grated	<u>VARIABLE</u>
				(4/5# Pkg/cs or 6/5# Pkg/cs; Case shall not exceed 40LBS)	
				Name of Firm: DFA	
				Plant #: 06-43	
				Differential: \$1.25	



STATE OF CALIFORNIA

Bid Specification

8910-07BS-002

Cheese, Natural & Processed

1.0 SCOPE:

This bid specification establishes requirements for cheese packed in commercially acceptable containers for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The delivered product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the Code of Federal Regulations, Title 21, Part 110 -- Current Good Manufacturing Practice in Manufacturing, Packing or Holding Human Food.
- 2.3 The product shall conform to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The product shall be produced, processed or packaged in cheese plants listed in the most current publication of the "USDA Dairy Plants Surveyed and Approved for USDA Grading Service" or cheese plants currently licensed and inspected by the California Department of Food and Agriculture (CDFA).
 - 2.4.1 If a USDA approved cheese plant is missing from the list and should be included, documentation from USDA indicating approval is required.
 - 2.4.2 The USDA approved cheese plants shall have the USDA-assigned code denoting product or operation (i.e. "C" or "P" code) appropriate for the product or operation.
 - 2.4.3 The CDFA licensed and inspected cheese plants must have current license in good standings. Product or operation codes do not apply.

3.0 PRODUCT DESCRIPTION

3.1 American Cheese, Pasteurized Processed (Sliced)

- 3.1.1 The cheese shall meet the standards of identity specified in the Code of Federal Regulations 21 Part 133.169.
- 3.1.2 The fat content of the cheese solids shall be a minimum 47% by weight.
- 3.1.3 The moisture content shall be a maximum 40% by weight.
- 3.1.4 The cheese flavor shall be mild and pleasing.
- 3.1.5 The cheese slices shall separate cleanly.

Note: If cheese is from a USDA approved plant, the cheese shall be made in a plant with a P9 or C48 code and using cheese originating from a plant with a C3 code.

3.2 Swiss Cheese, Pasteurized Process (5 lb Loaf & Sliced)

- 3.2.1 The cheese shall meet the standards of identity specified in the Code of Federal Regulations 21 Part 133.169.
- 3.2.2 The cheese flavor shall be Grade B as defined in the United States Standards for Grades of Swiss Cheese, Emmentaler Cheese, dated February 22, 2001.
- 3.2.3 The fat content of the cheese solids shall be a minimum 43% by weight.
- 3.2.4 The moisture content shall be a maximum 44% by weight.
- 3.2.5 The cheese slices shall separate cleanly.

Note: If cheese is from a USDA approved plant, the cheese shall be made in a plant with a P9 or C48 code and using cheese originating from a plant with the C4 code.

3.3 Cheddar Cheese (40 lb Block & Shredded)

- 3.3.1 The cheese shall meet the standards of identity specified in the Code of Federal Regulations 21 Part 133.113.
- 3.3.2 The cheese flavor shall be Grade A as defined in the United States Standards for Grades of Cheddar Cheese, dated May 1, 1956.
- 3.3.3 The cheese shall be fresh (or current) and rindless.
- 3.3.4 The fat content of the cheese solids shall be a minimum 50% by weight.
- 3.3.5 The moisture content shall be a maximum 39% by weight.
- 3.3.6 The shredded cheese shall be in 5 to 10 lb poly bags.

Note: If cheese is from a USDA approved plant, the block cheese shall be from a plant with a C3 code and the shredded cheese shall be from a plant with a P11 or C53 code and using cheese originating from a plant with the C3 code.

3.4 Monterey Jack Cheese (40 lb Block & Shredded)

- 3.4.1 The cheese shall meet the standards of identity specified in the Code of Federal Regulations 21 Part 133.153.
- 3.4.2 The cheese flavor shall be Grade A as defined in the United States Standards for Grades of Monterey (Monterey Jack) Cheese, dated May 10, 1996.
- 3.4.3 The cheese shall be rindless.
- 3.4.4 The fat content of the cheese solids shall be a minimum 50% by weight.
- 3.4.5 The moisture content shall be a maximum 44% by weight.
- 3.4.6 The shredded cheese shall be in 5 to 10 lb poly bags.

Note: If cheese is from a USDA approved plant, the block cheese shall be from a plant with a C7 code and the shredded cheese shall be from a plant with a P11 or C53 code and using cheese originating from a plant with the C7 code.

3.5 Mozzarella Cheese – Low-Moisture Part-Skim (5 lb Block & Shredded)

- 3.5.1 The cheese shall meet the standards of identity specified in the Code of Federal Regulations 21 Part 133.158.
- 3.5.2 The fat content of the cheese solids shall be a minimum 30% and not more than 45% by weight.
- 3.5.3 The moisture content shall be more than 45% but not higher than 52% by weight.

- 3.5.4 The cheese flavor shall be mild and pleasing.
- 3.5.5 The block cheese consistency shall allow clean shredding and slicing.
- 3.5.6 The shredded cheese shall be in 5 pound units.

Note: If cheese is from a USDA approved plant, the block cheese shall be from a plant with a C17 code and the shredded cheese shall be from a plant with a P11 or C53 code and using cheese originating from a plant with the C17 code.

3.6 **Parmesan Cheese (Grated)**

- 3.6.1 The cheese shall meet the standards of identity specified in the Code of Federal Regulations 21 Part 133.165.
- 3.6.2 The fat content of the cheese solids shall be a minimum 32% by weight.
- 3.6.3 The moisture content shall be a maximum 32% by weight.
- 3.6.4 The grated cheese shall be in 5 pound units.

Note: If cheese is from a USDA approved plant, the grated cheese shall be from a plant with a P11 or C53 code and using cheese originating from a plant with the C20 code.

3.7 **Romano Cheese (Grated)**

- 3.7.1 The cheese shall meet the standards of identity specified in the Code of Federal Regulations 21 Part 133.183.
- 3.7.2 The fat content of the cheese solids shall be a minimum 38% by weight.
- 3.7.3 The moisture content shall be a maximum 34% by weight.
- 3.7.4 The grated cheese shall be in 5 pound units.

Note: If cheese is from a USDA approved plant, the grated cheese shall be from a plant with a P11 or C53 code and using cheese originating from a plant with the C21 code.

4.0 **ANALYTICAL REQUIREMENTS**

The moisture and fat content analyses shall be determined in accordance with the "Official Methods of Analysis of the Association of the Official Analytical Chemists (AOAC) International" methods and analysis identified in the Code of Federal Regulations 21, Part 133.5.



Chateaux Cheese Corp. Product Specification 5100

Review Date: 9/20/2007

Issue Date: 9/20/2006

Owner: Peter Ernster, Jr.

Revision Number: 1

Product Identification: Pasture's Gold Pasteurized Process American Cheese 96 Slice Yellow

Description Of Product: A cooked form of blended American cheeses with an extra sharp flavor with slightly restricted melting characteristics.

Ingredients: American Cheeses (Milk, Cheese Culture, Salt, Enzymes), Water, Cream, Sodium Citrate, Salt, Sodium Phosphate, Sorbic Acid (Preservative), Lactic Acid, Artificial Color, Acetic Acid, Lecithin (soy).

UPC Codes: Package: 89600700100 Case: 89600700107

Shelf Life: 6 months

Storage and Shipping: Between 35°F and 45°F in clean warehouse

PHYSICAL ATTRIBUTES:

Color: NCI 6 to 9
Flavor: Mild, somewhat salty, cheese flavor
Texture: medium hard, resilient
Slice dimensions: 3 3/8 X 3 3/8 inches
Melt: 1 X 1 inch slice shall lose shape within 4 minutes @ 350 °F

CHEMICAL ATTRIBUTES:

Fat Dry Basis (FDB) ≥50%
Salt 1.7 to 2.1 percent
pH 5.6 to 6.1
Moisture ≤40%

MICROBIAL ATTRIBUTES:

Coliform ≤ 10 cfu/gram
Aerobic Plant Count (SPC) ≤ 15,000 cfu/gram
Yeast ≤ 100 cfu/gram
Mold ≤ 100 cfu/gram
Salmonella Neg. to test/25 grams
L. Monocytogenes Neg. to test/25 grams

PACKAGING

Bag Make-up	Polypropylene Heat sealable film	Individual Unit Weight	5 pounds quick pick slices
Items per Box	4-5 pound loaves	Gross Case Weight	21.5 pounds
Labeling	Pasture's Gold Pasteurized Process American Cheese 96 Slice Yellow	Case Dimension: In inches	7.25 X 7.25 X 10.5
Box Count on Pallet:	100	Case (cubic ft)	0.319
Pallet Ti	20 cases per layer alternating Stack, 5 layers	Pallet Dimension: In Inches	48 X 40 X 4



Chateaux Cheese Corp. Nutritional Information

5100

Review Date: 9/20/2007 Issue Date: 9/20/2006

Owner: Peter Ernster, Jr.

Revision Number: 1

Product Name: Pasture's Gold Pasteurized Process American Cheese 96
Slice Yellow

Product Code: 5100

Information Expressed per 100 grams

Total Calories:	370.3 kcal
Calories From Fat:	276.3 kcal
Total Fat:	30.7 grams
Saturated Fat:	20.5 grams
Trans Fatty Acids:	0 grams
Cholesterol:	85.3 mg
Sodium:	1515 mg
Total Carbohydrates:	3 grams
Sugars:	3 grams
Dietary Fiber:	0 grams
Protein:	20.5 grams
Vitamin A:	1174 IU
Vitamin C:	0 mg
Calcium:	598 mg
Iron:	0 mg



Chateaux Cheese Corp. Product Specification Item# 5043

Effective Date: 7/16/2007

Supersedes: Initial

Owner: Brent Dobson

Revision Number: 1

Product Identification: Pasture's Gold Pasteurized Process Swiss Cheese 96 Slice

Description Of Product: A cooked form of blended American and Swiss Cheeses

Ingredients: Culture Milk and Skim-Milk, Water, Cream, Sodium Citrate, Salt, Sodium Phosphate, Sorbic Acid (preservative), Citric Acid, Acetic Acid, Enzymes, Lecithin (soy).

Allergens: Milk and Soy.

UPC Codes: Package: Case:

Shelf Life: 6 months

Storage and Shipping: Between 35°F and 45°F in clean warehouse

PHYSICAL ATTRIBUTES:

Color: NCI 1 to 3
Flavor: Mild, somewhat salty, Swiss cheese flavor
Texture: medium hard, resilient
Slice dimensions: 3 3/8 X 3 3/8 inches
Melt: 1 X 1 inch slice shall lose shape within 4 minutes @ 350°F

CHEMICAL ATTRIBUTES:

Fat Dry Basis (FDB) ≥49%
Salt 1.7 to 2.1 percent
pH 5.6 to 6.1
Moisture ≤44%

MICROBIAL ATTRIBUTES:

Coliform ≤ 10 cfu/gram
Aerobic Plant Count (SPC) ≤ 15,000 cfu/gram
Yeast ≤ 100 cfu/gram
Mold ≤ 100 cfu/gram
Salmonella Neg. to test/25 grams
L. Monocytogenes Neg. to test/25 grams

PACKAGING

Wrapper:	Polypropylene Heat sealable film	Individual Unit Weight	5 pounds
Items per Box	4-5 pound loaves	Gross Case Weight	21.5 pounds
Labeling	Pasture's Gold Pasteurized Process Swiss Cheese 96 Slice	Case Dimension: In inches	7.25 X 7.25 X 10.5
Box Count on Pallet:	100	Case (cubic ft)	0.319
Pallet Ti	20 cases per layer alternating Stack, 5 layers	Pallet Dimension: In Inches	48 X 40 X 4



Chateaux Cheese Corp.

Nutritional Information

Item# 5043

Effective Date: 7/16/2007

Supersedes: Initial

Owner: Brent Dobson

Revision Number: 1

Product Name:

Pasture's Gold Pasteurized Process Swiss Cheese 96
Slice

Product Code:

5043

Information Expressed per 100 grams

Total Calories:	333 kcal
Calories From Fat:	225.09 kcal
Total Fat:	25.01 grams
Saturated Fat:	16.04 grams
Trans Fatty Acids:	0 grams
Cholesterol:	85 mg
Sodium:	1370 mg
Total Carbohydrates:	2.1 grams
Sugars:	2.1 grams
Dietary Fiber:	0 grams
Protein:	24.73 grams
Vitamin A:	808 IU
Vitamin C:	0 mg
Calcium:	772 mg
Iron:	0 mg



CORONA FACILITY

ITEM #00500
COLORED MILD CHEDDAR
40# BLOCK

CHARACTERISTICS

- 8 CLEAN, FRESH DAIRY FLAVOR WITH MILD CHEDDAR FLAVOR
- 8 GOOD MELTABILITY WITH SLIGHT DEGREE OF OILING OFF
- 8 EASILY SHREDDED AND SLICED

CHEMICAL SPECIFICATIONS

FAT - FDB	>50%
MOISTURE	<39%
SALT	1.4-2.0%
pH	4.95-5.4
AGE	>10-60 Days Old
TEMPERATURE	<45 Degrees

MICROBIAL SPECIFICATIONS

COLI	<500
E. COLI	<10
MOLD	Not Visible

INGREDIENTS: CULTURED PASTEURIZED MILK, SALT, ENZYMES AND ANNATTO (COLOR)

CASE SPECIFICATIONS

UNIT	40 lb
CASE PACK	1 Block
NET WEIGHT	40 lbs
CASE DIMENSIONS	7 x 11 x 14
CASE CUBE	.62
CASES PER PALLET	50
PALLET CONFIGURATION	10 Tie
WEIGHT PER PALLET	2200 (RW)
PALLET HEIGHT	41"
PALLET CUBE W/PALLET	45.6
PALLETS PER TRUCKLOAD	19
CODE DATE FROM MANUFACTURE	N/A

7/12/05

FOR MORE INFORMATION CALL:
DAIRY FARMERS OF AMERICA, INC. - CORONA FACILITY
1138 WEST RINCON STREET vCORONA, CA 92880
(800) 842-0264 OR (951) 493-4700



DAIRY FARMERS of AMERICA, INC.

CORONA FACILITY

Mild Cheddar

Nutrition Facts	
Serving Size	28.35g
Approximately 1 oz	
Amount per Serving	
Calories	110
Calories from Fat 80	
% Daily Value*	
Total Fat	9g 14 %
Saturated Fat	8g 30 %
Transfat	0g
Cholesterol	30mg 10 %
Sodium	180mg 7 %
Total Carbohydrate	1g 0 %
Dietary Fiber	0g 0 %
Sugar	0g 0 %
Protein	7g
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.	
	Calories 2,000 2,500
Total Fat	Less Than 65g 80g
Sat Fat	Less Than 20g 25g
Cholesterol	Less Than 300mg 300mg
Sodium	Less Than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

By calculation

FOR MORE INFORMATION CALL:
DAIRY FARMERS OF AMERICA, INC. - CORONA FACILITY
 1138 WEST RINCON STREET • CORONA, CA 92880
 (800) 842-0264 OR (909) 493-4700



**ITEM # 07020
EUREKA BRAND
MILD CHEDDAR FEATHER SHRED
5 # BAG**

CHARACTERISTICS

- ◆ CLEAN, FRESH DAIRY, MILD CHEDDAR FLAVOR
- ◆ GOOD MELTABILITY WITH SLIGHT DEGREE OF OILING OFF
- ◆ WILL EXHIBIT SOME DEGREE OF STRETCH AND EXTRA FLAVOR TO PIZZAS

CHEMICAL SPECIFICATIONS:

FAT - FDB	>50%
MOISTURE	<39%
SALT	1.25-2.05%
pH	4.95-5.45
AGE	>10 Days Old
TEMPERATURE	<45 Degrees

MICROBIAL SPECIFICATIONS

COLI	<500
E. COLI	<10
MOLD	Not Visible

INGREDIENTS: CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO (COLOR) AND POWDERED CELLULOSE (PREVENTS CAKING), AND/OR POTATO STARCH (PREVENTS CAKING) AND NATAMYCIN (A NATURAL MOLD INHIBITOR)

CASE SPECIFICATIONS

UNIT	5 lb
CASE PACK	4 x 5 lb
NET WEIGHT	20 lbs
CASE DIMENSIONS	15 x 9.5 x 13.87
CASE CUBE	1.1442
CASES PER PALLET	36
PALLET CONFIGURATION	12 x 3
WEIGHT PER PALLET	720 lbs
PALLET HEIGHT	46.625
PALLET CUBE W/PALLET	51.806
PALLETS PER TRUCKLOAD	48 (24 double stacked)
CODE DATE FROM MANUFACTURE	120 Days

**FOR MORE INFORMATION CALL:
DAIRY FARMERS OF AMERICA, INC. - CORONA FACILITY
1138 WEST RINCON STREET • CORONA, CA 92880
(800) 842-0264 OR (951) 493-4700**



DAIRY FARMERS of AMERICA, INC.

CORONA FACILITY

Mild Cheddar

Nutrition Facts			
Serving Size	28.35g		
Approximately 1 oz			
Amount per Serving			
Calories	110		
Calories from Fat 80			
% Daily Value*			
Total Fat	9g 14 %		
Saturated Fat	8g 30 %		
Transfat	0g		
Cholesterol	30mg 10 %		
Sodium	180mg 7 %		
Total Carbohydrate	1g 0 %		
Dietary Fiber	0g 0 %		
Sugar	0g 0 %		
Protein	7g		
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 caloric needs.			
	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

By calculation

FOR MORE INFORMATION CALL:
DAIRY FARMERS OF AMERICA, INC. - CORONA FACILITY
 1138 WEST RINCON STREET • CORONA, CA 92880
 (800) 842-0264 OR (909) 493-4700



DAIRY FARMERS OF AMERICA, INC.

CORONA FACILITY

SHREDDED MOZZARELLA CHEESE
LOW MOISTURE - PART SKIM
5# BAG

Nutrition Facts			
Serving Size	1/4 cup (28g)		
Servings:	about 80		
Amount per Serving			
Calories	80	Calories from Fat	50
		% Daily Value	
Total Fat	6g		9 %
Saturated Fat	4g		20 %
Trans fat	0g		
Cholesterol	20mg		7 %
Sodium	150mg		8 %
Total Carbohydrate	1g		0 %
Dietary Fiber	0g		0 %
Sugar	0g		
Protein	6g		
Vitamin A	4 %	Calcium	15%
Vitamin C	0 %	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.			
		Calories	2,000 2,500
Total Fat	Less Than	85g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

By calculation

INGREDIENTS: CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES; POWDERED CELLULOSE AND/OR POTATO STARCH (PREVENTS CAKING) AND NATAMYCIN (A NATURAL MOLD INHIBITOR)

CONTAINS MILK

FOR MORE INFORMATION CALL:
DAIRY FARMERS OF AMERICA, INC. - CORONA FACILITY
1138 WEST RINCON STREET • CORONA, CA 92880
(800) 842-0264 OR (951) 493-4700

**SHREDDED MOZZARELLA CHEESE
LOW MOISTURE - PART SKIM
5# BAG**

CHARACTERISTICS

- 8 THIS CHEESE IS WHITE, CREAMY AND HAS A MILD, CLEAN FLAVOR
- 8 FINISH SHALL BE CLOSED, SMOOTH, CLEAN, FIRM AND FREE OF EXTRANEOUS MATERIAL AND MOLD. TEXTURE SHALL BE FIRM, CLOSE KNTT, TO VERY SLIGHT OPEN

CHEMICAL SPECIFICATIONS

FAT ON DRY BASIS	30 - 45%
MOISTURE	45 - 52%
SALT	1.4 - 2.0%
pH	5.1 - 5.4
AGE	5 - 7 Days Old
TEMPERATURE	<40 Degrees

MICROBIAL SPECIFICATIONS

COLI	<100
E. COLI	<10
YEAST	<100
YEAST AND MOLD	Not Visible

INGREDIENTS: CULTURED PASTEURIZED MILK, SALT, ENZYMES, CELLULOSE POWDER AND/OR POTATO STARCH (PREVENTS CAKING) AND NATAMYCIN (A NATURAL MOLD INHIBITOR)

CASE SPECIFICATIONS

UNIT	5 lb
CASE PACK	4x5 (20#) or 6x5 (30#)
CODE DATE FROM DATE OF MANUFACTURE	45 Days (Sell by)

**FOR MORE INFORMATION CALL:
DAIRY FARMERS OF AMERICA, INC, CORONA FACILITY
1138 WEST RINCON STREET vCORONA, CA 92880
(800) 842-0264 OR (909) 493-4700**



**ITEM #00543
MONTEREY JACK CHEESE
40# BLOCK**

CHARACTERISTICS

- 8 CLEAN, FRESH DAIRY FLAVOR WITH A MELLOW BALANCED CHEESE FLAVOR
- 8 GOOD MELTABILITY WITH SLIGHT DEGREE OF OILING OFF
- 8 EXCELLENT SHREDABILITY AND SLICEABILITY

CHEMICAL SPECIFICATIONS

FAT - FDB	>50%
MOISTURE	<44%
SALT	1.4-2.0%
pH	4.95-5.4
AGE	>7 Days Old
TEMPERATURE	<45 Degrees

MICROBIAL SPECIFICATIONS

COLI	<500
E. COLI	<10
MOLD	Not Visible

INGREDIENTS: CULTURED PASTEURIZED MILK, SALT AND ENZYMES

CASE SPECIFICATIONS

UNIT	40 lb
CASE PACK	1 Block
NET WEIGHT	40 lbs
CASE DIMENSIONS	7 x 11 x 14
CASE CUBE	.62
CASES PER PALLET	50
PALLET CONFIGURATION	10 Tie
WEIGHT PER PALLET	2200 (RW)
PALLET HEIGHT	41"
PALLET CUBE W/PALLET	45.6
PALLETS PER TRUCKLOAD	19
CODE DATE FROM MANUFACTURE	N/A

**FOR MORE INFORMATION CALL:
DAIRY FARMERS OF AMERICA, INC. - CORONA FACILITY
1138 WEST RINCON STREET CORONA, CA 92880
(800) 842-0264 OR (951) 493-4700**



DAIRY FARMERS of AMERICA, INC.

CORONA FACILITY

MONTEREY JACK CHEESE

Nutrition Facts			
Serving Size	28.35g		
	Approximately 1 oz		
Amount per Serving			
Calories	110	Calories from Fat	80
		% Daily Value*	
Total Fat	9g		14 %
Saturated Fat	8g		30 %
Transfat	0g		
Cholesterol	30mg		10 %
Sodium	180mg		8 %
Total Carbohydrate	0g		0 %
Dietary Fiber	0g		0 %
Sugar	0g		0 %
Protein	6g		
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 caloric needs.			
	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

By calculation

INGREDIENTS: CULTURED PASTEURIZED MILK, SALT AND ENZYMES.

CONTAINS MILK

FOR MORE INFORMATION CALL:
DAIRY FARMERS OF AMERICA, INC. – CORONA FACILITY
1138 WEST RINCON STREET vCORONA, CA 92880
(800) 842-0264 OR (909) 493-4700



**Golden Cheese Company of California
A Division of Dairy Farmers of America, Inc.**

**ITEM # 07025
EUREKA BRAND
MONTEREY JACK, FEATHER SHRED
5 # BAG**

CHARACTERISTICS

- ◆ CLEAN, FRESH DAIRY, AND MONTEREY JACK FLAVOR
- ◆ GOOD MELTABILITY WITH SLIGHT DEGREE OF OILING OFF
- ◆ WILL EXHIBIT SOME DEGREE OF STRETCH AND EXTRA FLAVOR TO PIZZAS

CHEMICAL SPECIFICATIONS

FAT - FDB	>50%
MOISTURE	<40%
SALT	1.25-2.05%
pH	4.95-5.45
AGE	>7 Days Old
TEMPERATURE	<40 Degrees

MICROBIAL SPECIFICATIONS

COLI	<500
E. COLI	<10
MOLD	Not Visible

INGREDIENTS: CULTURED PASTEURIZED MILK, SALT, ENZYMES AND ANTICAKING AGENT

CASE SPECIFICATIONS

UNIT	5 lb
CASE PACK	4 X 5 lb
NET WEIGHT	20 lbs
CASE DIMENSIONS	15 x 9.5 x 13.87
CASE CUBE	1.1442
CASES PER PALLET	36
PALLET CONFIGURATION	12 x 3
WEIGHT PER PALLET	720 lbs
PALLET HEIGHT	46.625
PALLET CUBE W/PALLET	51.806
PALLETS PER TRUCKLOAD	48 (24 double stacked)
CODE DATE FROM MANUFACTURE	120 Days

**FOR MORE INFORMATION CALL:
GOLDEN CHEESE COMPANY OF CALIFORNIA
1138 WEST RINCON STREET • CORONA, CA 92880
(800) 841-0264 OR (909) 493-4700**

QUALITY@specformal.com/07025.doc



DAIRY FARMERS of AMERICA, INC.

CORONA FACILITY

MONTEREY JACK CHEESE

Nutrition Facts			
Serving Size		28.35g	
Approximately 1 oz			
Amount per Serving			
Calories		110	Calories from Fat 80
		% Daily Value*	
Total Fat	9g		14 %
Saturated Fat	8g		30 %
Transfat	0g		
Cholesterol	30mg		10 %
Sodium	180mg		8 %
Total Carbohydrate	0g		0 %
Dietary Fiber	0g		0 %
Sugar	0g		0 %
Protein	6g		
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 caloric needs.			
		Calories	2,000 2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

By calculation

INGREDIENTS: CULTURED PASTEURIZED MILK, SALT AND ENZYMES.

CONTAINS MILK

FOR MORE INFORMATION CALL:
DAIRY FARMERS OF AMERICA, INC. – CORONA FACILITY
1138 WEST RINCON STREET vCORONA, CA 92880
(800) 842-0264 OR (909) 493-4700



DAIRY FARMERS of AMERICA

600 Trade Way • Turlock, CA 95380
Tel: 209-667-9627 • Fax: 209-667-4130

**PRODUCT SPECIFICATION
LOW MOISTURE PART SKIM
MOZZARELLA CHEESE**

This product shall conform with and meet all requirements of the Food, Drug and Cosmetic Act, as amended and the general regulations for its enforcement. It shall meet the State of California, F.D.A. and U.S.D.A. definitions and standards for Low Moisture Part Skim Mozzarella Cheese.

1. **CHEMICAL SPECIFICATIONS:**

Moisture	45.00 – 52.00%
Fat on Dry Basis	30.00 – 45.00%
pH	5.10 – 5.40
Salt	1.4 – 2.0%

2. **MICROBIOLOGICAL SPECIFICATIONS:**

Coliform	Less than 10/gram
Yeast	Less than 1000/gram
Mold	Less than 1000/gram

3. **PACKAGING / TEMPERATURE SPECIFICATIONS:**

- A. All products are palletized on standard G.M.A. 40" X 48" exchangeable pallets.
- B. Vacuum packaged in 6 lb. and 20 lb. sizes.

4. **STORAGE / SHIPPING:**

- A. Stored and shipped between 34°F and 42°F.
- B. Shipped in refrigerated trailers.
- C. All trailer openings shall be sealed to prevent tampering. Seal numbers shall be recorded on the BOL.



DAIRY FARMERS of AMERICA, INC.

LOW MOISTURE PART SKIM MOZZARELLA

Nutrition Facts			
Serving Size	1/4 cup (28g)		
Servings	about 80		
Amount per Serving			
Calories	80	Calories from Fat	50
		% Daily Value	
Total Fat	8g		8 %
Saturated Fat	4g		20 %
Trans fat	0g		
Cholesterol	20mg		7 %
Sodium	150mg		6 %
Total Carbohydrate	1g		0 %
Dietary Fiber	0g		0 %
Sugar	0g		
Protein	8g		
Vitamin A	4 %	Calcium	15%
Vitamin C	0 %	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.			
	Calories	2,000	2,500
Total Fat	Less Than	85g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	376g
Dietary Fiber		25g	30g

By calculation

INGREDIENTS: CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES

CONTAINS MILK



PACIFIC CHEESE CO., INC.
 PO BOX 56598 21090 CABOT BLVD.
 PHONE: (510) 784-8800 - FAX: (510) 784-8846

Cheddar
 Ingredients: Pasteurized Milk, Cheese Cultures, Salt, Calcium Chloride, Enzymes and Annatto
 05/30/07
 VAT 38
 BLOCK 157
 WT. 43.57 LB 19.76 KG

01: 960065000101 (11) 041530 (3202) 044357 (21) 3/1502654 02

PLANT NO. 00500
 MADE FROM PASTEURIZED MILK

This product is classified as a Dairy Allergen.

PC Code: 01030
 UPC Code: N/A
 Description: This product is processed and packed in accordance with the Food and Drug Administration and meets all Food Drug and Cosmetic Act guidelines.

Texture: Color is yellow. Body reasonably firm, with some small openings.

Flavor: Fine, pleasing flavor with no off flavors or odors.

Dimensions: 14.00 X 11.00 X 7.00
 Target Weight: 44.00 lbs
 Weight Range: 43.00 - 45.00 lbs
 Shelf Life: 90 days, maintain product at -33 - 40F

28g Nutrition Facts

Serving Size (28g)
 Servings per Container

Amount per Serving		% Daily Value*
Calories 110	Calories from Fat 60	
Total Fat 9 g		14 %
Saturated Fat 5 g		25 %
Trans Fat 0 g		
Cholesterol 30 mg		10 %
Sodium 170 mg		7 %
Total Carbohydrate 1 g		0 %
Dietary Fiber 0 g		0 %
Sugars 0 g		
Protein 7 g		
Vitamin A 5 %	+ Vitamin C 0 %	
Calcium 20 %	+ Iron 0 %	

100g Nutrition Facts

Serving Size (100g)
 Servings per Container

Amount per Serving		% Daily Value*
Calories 323	Calories from Fat 206	
Total Fat 32 g		49 %
Saturated Fat 19 g		89 %
Trans Fat 0 g		
Cholesterol 107 mg		36 %
Sodium 607 mg		25 %
Total Carbohydrate 4 g		1 %
Dietary Fiber 0 g		0 %
Sugars 0 g		
Protein 25 g		
Vitamin A 21 %	+ Vitamin C 0 %	
Calcium 71 %	+ Iron 0 %	

Code Date Formats

Seam Code: N/A
 Product Code: N/A
 Case Code: Make Date

Case Information

Dimensions:	14 x 11 x 7	Pack:	1 / 44.00
Gross Weight:	45.50	Cases/Layer:	9
Net Weight:	44.00	Layers/Pallet:	6
Cube:	0.6240	Cases/Pallet:	54

Ingredient Statement

Pasteurized Milk, Cheese Cultures, Salt, Calcium Chloride, Enzymes and Annatto.

Chemical Standards

Moisture:	36.0 - 39.0%	AOAC 926.08
Fat (FDB):	52.0 - 56.0%	AOAC 16.065
pH:	5.0 - 5.4	AOAC 981.12
Salt:	1.4 - 2.0%	AOAC 971.19

Microbiological Standards

Salmonella:	Negative	BAM Ch 5
Listeria Species:	Negative	BAM Ch 10
Staph. Aureus (coag+):	Negative	BAM Ch 12
Yeast/Mold:	<100 cfu/g	DSM 9.7
Coliforms:	<100 cfu/g	BAM Ch 4
E. coli:	<10 cfu/g	AOAC 991.14

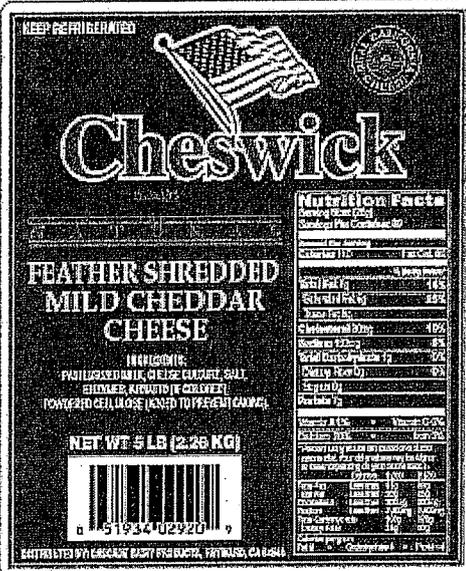
Metal Detection

Ferrous:	2.5mm
Non-Ferrous:	3.0mm
Stainless Steel:	4.0mm

Approved By: Glenn Hatcher, Director QA
 Signature: _____ Date: _____



PACIFIC CHEESE CO., INC.
 PO BOX 56598 21090 CABOT BLVD.
 PHONE: (510) 784-8800 - FAX: (510) 784-8846



This product is classified as a Dairy Allergen.

PC Code: 02920
 UPC Code: 0 51934 02920 9
 Description: This product is processed and packed in accordance with the Food and Drug Administration and meets all Food, Drug, and Cosmetic Act Guidelines.
 Texture: Firm, smooth, some slight mechanical openness allowed.
 Flavor: A clean, mild balanced dairy flavor with no off or rancid odors.
 Dimensions: 2.00 X 0.13 X 0.19
 Target Weight: 2268.00 g
 Weight Range: 2249.00 - 2313.00 g
 Shelf Life: 90 days

28g Nutrition Facts

Serving Size (28g)		Servings per Container	
Amount per Serving		Calories from Fat 80	
Calories	110	Calories from Fat	80
% Daily Value*			
Total Fat	9 g		14 %
Saturated Fat	5 g		25 %
Trans Fat	0 g		
Cholesterol	30 mg		10 %
Sodium	180 mg		8 %
Total Carbohydrate	1 g		0 %
Dietary Fiber	0 g		0 %
Sugars	0 g		
Protein	7 g		
Vitamin A	6 %	Vitamin C	0 %
Calcium	20 %	Iron	0 %

100g Nutrition Facts

Serving Size (100g)		Servings per Container	
Amount per Serving		Calories from Fat 266	
Calories	393	Calories from Fat	266
% Daily Value*			
Total Fat	32 g		49 %
Saturated Fat	18 g		89 %
Trans Fat	0 g		
Cholesterol	107 mg		36 %
Sodium	643 mg		27 %
Total Carbohydrate	4 g		1 %
Dietary Fiber	0 g		0 %
Sugars	0 g		
Protein	25 g		
Vitamin A	21 %	Vitamin C	0 %
Calcium	71 %	Iron	0 %

Code Date Formats

Seam Code: N/A
 Product Code: JULIAN - PLANT # - PC LINE # - TIME
 Case Label: 02920 4/5 LB CHES MILD CHED FTTHR
 Case Code: PACK ON(MM/DD/YY)(TIME)(COUNT)(LOT #)(PLT #)

Case Information

Dimensions: 11.563 X 9.313 X 14.750 Pack: 4 / 5.00
 Gross Weight: 21.50 Cases/Layer: 17
 Net Weight: 20.00 Layers/Pallet: 5
 Cube: 0.9191 Cases/Pallet: 85

Ingredient Statement

Pasteurized Milk, Cheese Culture, Salt, Enzymes, and Annatto (if colored), Powdered Cellulose (added to prevent caking).

Chemical Standards

Moisture: 37.0 - 39.0 AOAC 926.08
 Fat (FDB): 52.0 - 56.5 AOAC 16.065
 pH: 5.0 - 5.3 AOAC 981.12
 Salt: 1.4 - 1.9 AOAC 971.19

Microbiological Standards

Salmonella: Negative BAM Ch 5
 Listeria Species: Negative BAM Ch 10
 Staph. Aureus (coag+): Negative BAM Ch 12
 Yeast/Mold: <100 cfu/g DSM 9.7
 Coliforms: <100 cfu/g BAM Ch 4
 E. coli: <10/cfu/g AOAC 991.14

Metal Detection

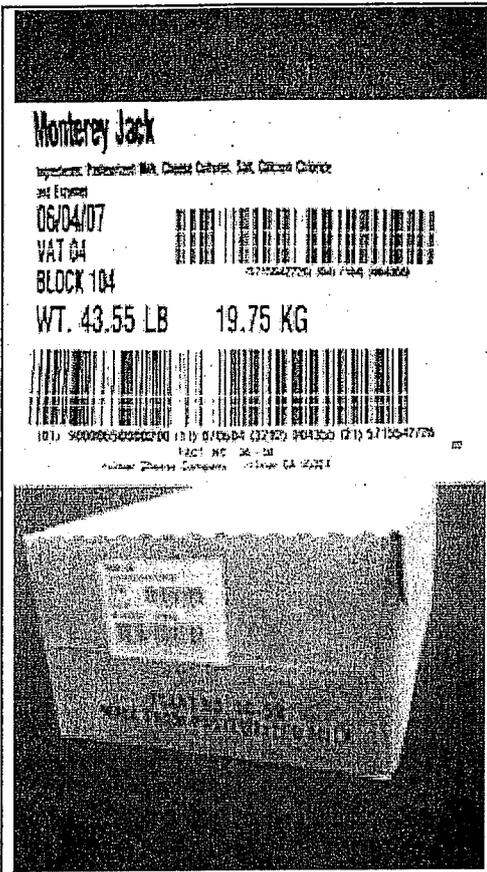
Ferrous: 2.5mm
 Non-Ferrous: 3.0mm
 Stainless Steel: 4.0mm

Approved By: Glenn Hatcher, Director QA

Signature: _____ Date: _____



PACIFIC CHEESE CO., INC.
 PO BOX 56598 21090 CABOT BLVD.
 PHONE: (510) 784-8800 - FAX: (510) 784-8846



This product is classified as a Dairy Allergen.

PC Code: 01842
 UPC Code: N/A
 Description: This product is processed and packed in accordance with the Food and Drug Administration and meets all Food Drug and Cosmetic Act guidelines.
 Texture: Color is natural white. Body reasonably firm with some small openings.
 Flavor: Fine, pleasing flavor with no off flavors or odors.
 Dimensions: 14.00 X 11.00 X 7.00
 Target Weight: 44.00 lbs
 Weight Range: 43.00 - 45.00 lbs
 Shelf Life: 60 days, maintain product at 33 - 40F

28g Nutrition Facts

Serving Size (28g)
 Servings per Container

Amount per Serving		% Daily Value*
Calories	110	Calories from Fat 80
Total Fat 9 g 14 %		
Saturated Fat 5 g 25 %		
Trans Fat 0 g		
Cholesterol 30 mg 10 %		
Sodium 170 mg 7 %		
Total Carbohydrate 1 g 0 %		
Dietary Fiber 7 g 0 %		
Sugars 0 g		
Protein 7 g		
Vitamin A 6 % + Vitamin C 0 %		
Calcium 20 % + Iron 0 %		

100g Nutrition Facts

Serving Size (100g)
 Servings per Container

Amount per Serving		% Daily Value*
Calories	393	Calories from Fat 285
Total Fat 32 g 49 %		
Saturated Fat 18 g 89 %		
Trans Fat 0 g		
Cholesterol 107 mg 36 %		
Sodium 607 mg 25 %		
Total Carbohydrate 4 g 1 %		
Dietary Fiber 25 g 100 %		
Sugars 0 g		
Protein 25 g		
Vitamin A 21 % + Vitamin C 0 %		
Calcium 71 % + Iron 0 %		

Code Date Formats

Seam Code: N/A
 Product Code: N/A
 Case Code: Make Date

Case Information

Dimensions: 14 x 11 x 7 Pack: 1 / 44.00
 Gross Weight: 45.50 Cases/Layer: 9
 Net Weight: 44.00 Layers/Pallet: 6
 Cube: 0.6240 Cases/Pallet: 54

Ingredient Statement

Pasteurized Milk, Cheese Culture, Salt, Calcium Chloride and Enzymes.

Chemical Standards

Moisture: 40.0 - 42.0% AOAC 926.08
 Fat (FDB): 50.0 - 54.0% AOAC 16.065
 pH: 5.00 - 5.45 AOAC 981.12
 Salt: 1.4 - 2.0% AOAC 971.19

Microbiological Standards

Salmonella: Negative BAM Ch 5
 Listeria Species: Negative BAM Ch 10
 Staph. Aureus (coag+): Negative BAM Ch 12
 Yeast/Mold: <100 cfu/g DSM 9.7
 Coliforms: <100 cfu/g BAM Ch 4
 E. coli: <10 cfu/g AOAC 991.14

Metal Detection

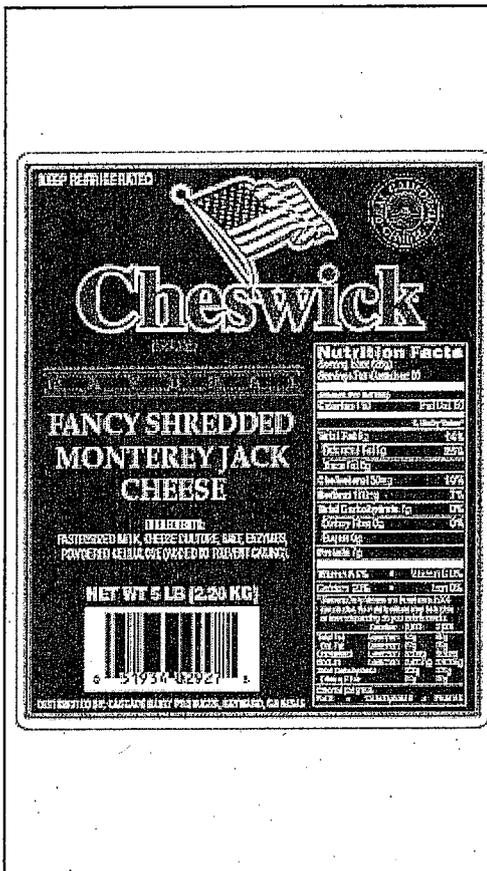
Ferrous: 2.5mm
 Non-Ferrous: 3.0mm
 Stainless Steel: 4.0mm

Approved By: Glenn Hatcher, Director QA

Signature: _____ Date: _____



PACIFIC CHEESE CO., INC.
 PO BOX 56598 21090 CABOT BLVD.
 PHONE: (510) 784-8800 - FAX: (510) 784-8846



This product is classified as a Dairy Allergen.

PC Code: 02927
 UPC Code: 0 51934 02927 8

Description: This product is processed and packed in accordance with the Food and Drug Administration and meets all Food, Drug, and Cosmetic Act Guidelines.

Texture: Firm, smooth, some slight mechanical openness allowed.

Flavor: A clean, mild balanced dairy flavor with no off or rancid odors.

Dimensions: 2.00 X 0.06 X 0.06

Target Weight: 2268.00 g

Weight Range: 2249.00 - 2313.00 g

Shelf Life: 90 days **CONFIDENTIAL** 33-40F

28g Nutrition Facts

Serving Size (28g)
 Servings per Container

Amount per Serving		% Daily Value*
Calories	110	Calories from Fat 80
Total Fat	9 g	14 %
Saturated Fat	5 g	25 %
Trans Fat	0 g	
Cholesterol	30 mg	10 %
Sodium	170 mg	7 %
Total Carbohydrate	1 g	0 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Protein	7 g	
Vitamin A	6 %	Vitamin C 0 %
Calcium	20 %	Iron 0 %

100g Nutrition Facts

Serving Size (100g)
 Servings per Container

Amount per Serving		% Daily Value*
Calories	393	Calories from Fat 286
Total Fat	32 g	49 %
Saturated Fat	18 g	89 %
Trans Fat	0 g	
Cholesterol	107 mg	36 %
Sodium	607 mg	25 %
Total Carbohydrate	4 g	1 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Protein	25 g	
Vitamin A	21 %	Vitamin C 0 %
Calcium	71 %	Iron 0 %

Code Date Formats

Seam Code: N/A

Product Code: JULIAN - PLANT # - PC LINE # - TIME

Case Label: 02927 4/5 LB CHES JACK FNCY

Case Code: PACK ON(MM/DD/YY)(TIME)(COUNT)(LOT #)(PLT #)

Case Information

Dimensions:	11.563 X 9.313 X 14.750	Pack:	4 / 5.00
Gross Weight:	21.50	Cases/Layer:	17
Net Weight:	20.00	Layers/Pallet:	5
Cube:	0.9191	Cases/Pallet:	85

Ingredient Statement

Pasteurized Milk, Cheese Culture, Salt, Enzymes. May contain one or more of the following: Powdered Cellulose, Potato Starch, Corn starch or Calcium Sulfate (added to prevent Caking).

Chemical Standards

Moisture:	39.0 - 44.0	AOAC 926.08
Fat (FDB):	51.0 - 56.0	AOAC 16.065
pH:	5.0 - 5.4	AOAC 981.12
Salt:	1.4 - 1.9	AOAC 971.19

Microbiological Standards

Salmonella:	Negative	BAM Ch 5
Listeria Species:	Negative	BAM Ch 10
Staph. Aureus (coag+):	Negative	BAM Ch 12
Yeast/Mold:	<100 cfu/g	DSM 9.7
Coliforms:	<100 cfu/g	BAM Ch 4
E. coli:	<10/cfu/g	AOAC 991.14

Metal Detection

Ferrous:	2.5mm
Non-Ferrous:	3.0mm
Stainless Steel:	4.0mm

Approved By: Glenn Hatcher, Director QA

Signature: _____ Date: _____



PACIFIC CHEESE CO., INC.
 PO BOX 56598 21090 CABOT BLVD.
 PHONE: (510) 784-8800 - FAX: (510) 784-8846

This product is classified as a Dairy Allergen.

PC Code: 02401
 UPC Code: N/A
 Description: This product is processed and packed in accordance with the Food and Drug Administration and meets all Food Drug and Cosmetic Act guidelines.

*Mozzarella
10 of*

Texture: White to Lt. Cream color w/variation due to salt penetration

Flavor: Mild pleasing flavor

Dimensions: 16.50 X 11.50 X 7.75

Target Weight: 5.50 lbs

Weight Range: 5.45 - 5.55 lbs

Shelf Life: 30 days maximum product at 33 - 40F.

28g Nutrition Facts

Serving Size (28g)		Servings per Container	
Amount per Serving			
Calories	80	Calories from Fat	50
% Daily Value*			
Total Fat	6 g		9 %
Saturated Fat	4 g		20 %
Trans Fat	0 g		
Cholesterol	25 mg		8 %
Sodium	150 mg		7 %
Total Carbohydrate	1 g		0 %
Dietary Fiber	0 g		0 %
Sugars	0 g		
Protein	7 g		
Vitamin A 4 % + Vitamin C 0 %			
Calcium 20 % + Iron 0 %			

100g Nutrition Facts

Serving Size (100g)		Servings per Container	
Amount per Serving			
Calories	286	Calories from Fat	179
% Daily Value*			
Total Fat	21 g		33 %
Saturated Fat	14 g		71 %
Trans Fat	0 g		
Cholesterol	60 mg		30 %
Sodium	571 mg		24 %
Total Carbohydrate	4 g		1 %
Dietary Fiber	0 g		0 %
Sugars	0 g		
Protein	25 g		
Vitamin A 14 % + Vitamin C 0 %			
Calcium 71 % + Iron 0 %			

Code Date Formats

Seam Code: N/A
 Product Code: Month/day/year
 Case Code: Month/day/year

Case Information

Dimensions: 16.5 x 11.5 x 7.75 Pack: 8 / 5.50
 Gross Weight: 45.50 Cases/Layer: 9
 Net Weight: 44.00 Layers/Pallet: 6
 Cube: 0.8510 Cases/Pallet: 54

Ingredient Statement

Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes.

Chemical Standards

Moisture: 48.5 - 50.5% AOAC 926.08
 Fat (FDB): 37.5-40.5 AOAC 16.065
 pH: 5.18-5.36 AOAC 981.12
 Salt: 1.4-2.0 AOAC 971.19

Microbiological Standards

Salmonella: Negative BAM Ch 5
 Listeria Species: Negative BAM Ch 10
 Staph. Aureus (coag+): Negative BAM Ch 12
 Yeast/Mold: <100 cfu/g DSM 9.7
 Coliforms: <100 cfu/g BAM Ch 4
 E. coli: <10 cfu/g AOAC 991.14

Metal Detection

Ferrous: 2.5mm
 Non-Ferrous: 3.0mm
 Stainless Steel: 4.0mm

Approved By: Glenn Hatcher, Director QA

Signature: _____ Date: _____

CONFIDENTIAL



PACIFIC CHEESE CO., INC.
 PO BOX 56598 21090 CABOT BLVD.
 PHONE: (510) 784-8800 - FAX: (510) 784-8846

KEEP REFRIGERATED

NATURAL

SHREDDED LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE

INGREDIENTS:
 PASTEURIZED PART-SKIM MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE (ADDED TO PREVENT CAKING).

NET WT 5 LB (2.26 KG)

0 51934 02912 4

DISTRIBUTED BY: CASARCI DAIRY PRODUCTS, JUPITER, FL 33458

Per 1 oz (28g)		Per 5 lb (2268g)	
Total Fat	5g	22.7g	80%
Saturated Fat	3.5g	15.8g	70%
Trans Fat	0g	0g	0%
Cholesterol	20mg	100mg	40%
Sodium	200mg	1000mg	40%
Total Carbohydrate	1g	5g	10%
Dietary Fiber	0g	0g	0%
Sugars	0g	0g	0%
Protein	7g	35g	70%

This product is classified as a Dairy Allergen.

PC Code: 02912

UPC Code: 0 51934 02912 4

Description: This product is processed and packed in accordance with the Food and Drug Administration and meets all Food, Drug, and Cosmetic Act Guidelines.

Texture: Firm, smooth, some slight mechanical openness allowed.

Flavor: A clean, mild balanced dairy flavor with no off or rancid odors.

Dimensions: 2.00 X 0.13 X 0.13

Target Weight: 2268.00 g

Weight Range: 2249.00 - 2313.00 g

Shelf Life: 90 days maintain product at 33-40F

28g Nutrition Facts

Serving Size (28g)
 Servings per Container

Amount per Serving		% Daily Value*	
Calories	80	Calories from Fat	50
% Daily Value*			
Total Fat	5 g		8 %
Saturated Fat	3.5 g		18 %
Trans Fat	0 g		
Cholesterol	20 mg		5 %
Sodium	200 mg		8 %
Total Carbohydrate	1 g		0 %
Dietary Fiber	0 g		0 %
Sugars	0 g		
Protein	7 g		
Vitamin A	4 %	Vitamin C	0 %
Calcium	25 %	Iron	0 %

100g Nutrition Facts

Serving Size (100g)
 Servings per Container

Amount per Serving		% Daily Value*	
Calories	286	Calories from Fat	179
% Daily Value*			
Total Fat	18 g		27 %
Saturated Fat	13 g		63 %
Trans Fat	0 g		
Cholesterol	71 mg		21 %
Sodium	714 mg		30 %
Total Carbohydrate	4 g		1 %
Dietary Fiber	0 g		0 %
Sugars	0 g		
Protein	26 g		
Vitamin A	14 %	Vitamin C	0 %
Calcium	69 %	Iron	0 %

Code Date Formats

Seam Code: N/A

Product Code: Julian - Plant# - Line#-Time

Case Code: (MM/DD/YY)(TIME)(COUNT)(LOT #)(PLT #)

Case Information

Dimensions: 11.563 X 9.313 X 14.750 Pack: 4 / 5.00

Gross Weight: 21.50 Cases/Layer: 17

Net Weight: 20.00 Layers/Pallet: 5

Cube: 0.9191 Cases/Pallet: 85

Ingredient Statement

Pasteurized Cultured Part Skim Milk, Salt, Enzymes, Powdered Cellulose (to prevent caking).

Chemical Standards

Moisture:	45.0 - 50.0	AOAC 926.08
Fat (FDB):	30.0 - 45.0	AOAC 16.065
pH:	5.1 - 5.4	AOAC 981.12
Salt:	1.4 - 1.9	AOAC 971.19

Microbiological Standards

Salmonella:	Negative	BAM Ch 5
Listeria Species:	Negative	BAM Ch 10
Staph. Aureus (coag+):	Negative	BAM Ch 12
Yeast/Mold:	<100 cfu/g	DSM 9.7
Coliforms:	<100 cfu/g	BAM Ch 4
E. coli:	<10/cfu/g	AOAC 991.14

Metal Detection

Ferrous:	2.5mm
Non-Ferrous:	3.0mm
Stainless Steel:	4.0mm

Approved By: Gregory Peterson, Quality Assurance Manager

Signature: _____ Date: _____



MASSON CHEESE CORPORATION

Plants In Wyoming & California • Specializing in Italian Cheeses

6180 Alcoa Ave / Vernon, CA. 90058 (323) 583-1251 • Fax (323) 585-8765

GRATED PARMESAN CHEESE STANDARDS

0718/07

I Description

Grated Parmesan cheese is natural Parmesan cheese (aged 10 months or more), that is freshly grated.

II Standards Chemical and Physical

- 1. Color: Light Straw
- 2. Texture: Grated to uniformly sized particles
- 3. Flavor and Aroma: Slightly Sweet, Mellow "Nut Like" cheese flavor
- 4. Moisture: 32%
- 5. Fat: 32% (% of dry matter)
- 6. Salt: 3.0% - 5.0%
- 7. pH: 5.0 to 5.6
- 8. Ash: 6%
- 9. Carbohydrate: 4%

III Bacteriological Specification

- E. Coli Negative
- Heterofermentative Negative
- Listeria Negative
- Salmonella Negative
- Coliform <10
- Yeast <10
- Mold <10

IV Storage

Ship and store refrigerated at 36 to 40 degrees.
Product should be used within sixty (60) days.

V Ingredients

Parmesan Cheese (aged 10 months or more) Pasteurized Part Skim Cow's Milk, "Milk", Salt, Culture, Enzymes, Microcrystalline Cellulose added to prevent caking

Federal Standards: Fats may be higher and moistures may be lower



MASSON CHEESE CORPORATION

Plants In Wyoming & California • Specializing in Italian Cheeses
 6180 Alcoa Ave / Vernon, CA. 90058 (323) 583-1251 • Fax (323) 585-8765

NUTRITION FACTS GRATED PARMESAN CHEESE

Serving Size		1 Tbsp. (5g)	
Article I. Serving per Container			
Amount per Serving			
Calories 25		Calories from Fat 15	
% Daily Value *			
Total Fat	2 g		3%
Saturated Fat	1 g		5%
Trans Fat	0 g		
Cholesterol	5 mg		2%
Sodium	95 mg		4%
Total Carbohydrate	0 g		0%
Dietary Fiber	0 g		0%
Sugars	0 g		0%
Protein	2 g		
Vitamin A	0%	Vitamin C	0%
Calcium	8%	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.			
	Calories	2,000	2,500
Total Fat	Less Than	65 g	80 g
Sat Fat	Less Than	20 g	25 g
Cholesterol	Less Than	300 mg	300 mg
Sodium	Less Than	2,400 mg	2,400 mg
Total Carbohydrate	Less Than	300 g	375 g
Dietary Fiber	Less Than	25 g	30 g
Calories per Gram:			
Fat	9	Carbohydrates	4
		Protein	4



MASSON CHEESE CORPORATION

Plants In Wyoming & California • Specializing in Italian Cheeses
6180 Alcoa Ave / Vernon, CA. 90058 (323) 583-1251 • Fax (323) 585-8765

GRATED ROMANO CHEESE STANDARDS

4/04/07

I DESCRIPTION

Grated Romano cheese is natural Romano (aged 10 months or more), That is grated and then dehydrated.

II STANDARDS CHEMICAL AND PHYSICAL

- 1. Color: Cream
- 2. Texture: Grated to uniformly sized particles
- 3. Flavor and Aroma: Slightly Sharp, Pungent cheese flavor
- 4. Moisture: 16% - 18% Maximum
- 5. Fat: 38% (of dry matter)
- 6. Salt: 3.5 - 5.0 %
- 7. PH: 5.0 - 5.4
- 8. Ash: 6%
- 9. Carbohydrate: 4%

III MICROBIOLOGICAL SPECIFICATION

- E.Coli Negative
- Salmonella Negative
- Coliform <10
- Yeast <100
- Mold <100

IV STORAGE

Ship and store in cool dry place.
Product should be used within six (6) months.

V INGREDIENTS

Romano Cheese (aged 10 months or more), Pasteurized Whole Cow's Milk, "Milk", Salt, Culture, Enzymes, Microcrystalline Cellulose added to prevent caking

Federal Standards: Fats may be higher and moistures may be lower



MASSON CHEESE CORPORATION

Plants In Wyoming & California • Specializing in Italian Cheeses
 6180 Alcoa Ave / Vernon, CA, 90058 (323) 583-1251 • Fax (323) 585-8765

NUTRITION FACTS

GRATED ROMANO CHEESE

Serving Size 1 Tbsp. (5g)			
Article I. Serving per Container			
Amount per Serving			
Calories 26	Calories from Fat 18		
% Daily Value *			
Total Fat	2 g 3%		
Saturated Fat	1 g 5%		
Trans Fat	0 g		
Cholesterol	6 mg 2%		
Sodium	95 mg 4%		
Total Carbohydrate	0 g 0%		
Dietary Fiber	0 g 0%		
Sugars	0 g 0%		
Protein	2 g		
Vitamin A 0%	Vitamin C 0%		
Calcium 7%	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.			
	Calories	2,000	2,500
Total Fat	Less Than	65 g	80 g
Sat Fat	Less Than	20 g	25 g
Cholesterol	Less Than	300 mg	300 mg
Sodium	Less Than	2,400 mg	2,400 mg
Total Carbohydrate	Less Than	300 g	375 g
Dietary Fiber	Less Than	25 g	30 g
Calories per Gram:			
Fat	9	Carbohydrates	4
		Protein	4