



Wholesome starts with Hoosier

PRODUCT SPECIFICATION

## Cheddar Cheese Powder (25lb)

Item #: HHF850

Physical Composition			
Attribute			Specification
Moisture			4% Max
Salt			7.8% ± 1%

Microbiological Analysis			
Attribute			Specification
Standard Plate Count			≤ 50,000 /g
Coliform			≤ 50 /g
Yeast and Mold			≤ 50 /g Each
E. Coli			Negative
Salmonella			Negative

Physical and Organoleptic			
Attribute			Specification
Color			Match Standard
Flavor			Match Standard

Ingredients			
CHEDDAR & BLUE CHEESE (Pasteurized Milk, Salt, Cheese Cultures, Enzymes), WHEY, PALM OIL, SALT, WHEY PROTEIN CONCENTRATE, LACTOSE, MALTODEXTRIN, LACTIC ACID, CITRIC ACID, YELLOW 5, YELLOW 6.			

Country of Origin			
USA			

Allergen Statement			
Product contains: MILK			
<i>Product is packed in a facility that only processes dairy products</i>			

Shelf Life			
Product is packaged with a Best By Date 24 months from the date of production. Best if stored in cool (40°-70°F), dry conditions (<50% humidity). If conditions are met, use up until the Best By Date.			

Date			
January 1, 2024			

Prepared By			
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VP of Operations and Food Safety			

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