



Wholesome starts with Hoosier

PRODUCT SPECIFICATION

White Cheddar Cheese Powder (25lb)

Item #: HHF851

Physical Composition			
Attribute			Specification
Moisture			5% Max
Salt			7.3% ± 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 CHEESE (Pasteurized Milk, Salt, Cheese Cultures, Enzymes), WHEY PROTEIN CONCENTRATE, BUTTERMILK, WHEY, SALT, CITRIC ACID, LACTIC ACID			

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			
Amy Verheyden VP of Operations and Food Safety			

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