



PINE RIVER

PRODUCT SPECIFICATION

Date Revised/Reviewed: May 30, 2017

By: Scott Caliebe

1. Product Code: 56-01667

2. Product Picture:



3. Specification Name: 12/16 oz Smokey Bacon Cold Pack Cheese Food

4. Product Brand, Product Name, and Product Code:

Product Brand: Pine River

Product Name: 12/16 oz Smokey Bacon CPCF

Product Code: 56-01667

UPC Code: 0 25231 01667 5

Case Bar Code: (01) 1 0025231 01667 2 (3202) 001200 (15) YYMMDD (240) P560

*YYMMDD is pull date

5. Packaging Dimensions:

Case:

Case Pack: 12/16 oz

Case L x W x H: 15.125" x 11.375" x 4.313"

Stacked: 10 per tier x 12 high

Cases per Pallet: 120

Net Weight: 12 lbs

Gross Weight: 13.25 lbs

Case Cube: .4294'

Item:

Diameter x Height: 3.6875" x 3.75"

Net Weight: 16 ounces (1.0 lbs)

Gross Weight: 16.8 ounces (1.05 lbs)

6. Description of Product: A refrigerated, spreadable cold pack cheese food packed into a 16 ounce polyethylene cup, with a polyethylene laminated seal and a brown polyethylene lid. It has a Pine River side and top label and is packed in a white with green print RSC box and labeled with two 3x6 white informational labels.

7. Physical Characteristics:

Color: Yellow similar to natural colored cheddar, with brown bacon pieces

Flavor: Cheddar with medium smoke flavor

Body and Texture: Creamy, smooth and spreadable

Odor: Dairy, mild

8. Expected Shelf Life: 395 days after make date

9. Cases Per Batch: 560 cups (45 cases)

10. Chemical:

Typical Analysis

Moisture: 42.0% – 44.0%

Fat Content: Minimum 23%

pH: 5.10 – 5.20

Salt: 1.50% – 2.0%

11. Microbiological:

Typical Analysis

Routinely tested with the following results:

Coliform: <100 cfu/gram

Yeast: <150 cfu/gram

Mold: <100 cfu/gram

All raw materials used in this product must have C.O.A.'s

12. Storage Temperature: 34-42 degrees Fahrenheit

13. Ingredients: SHARP CHEDDAR CHEESE AGED 9 MONTHS (MADE FROM PASTEURIZED CULTURED MILK, SALT, AND ENZYMES), WATER, REDUCED LACTOSE WHEY, CREAM, WHEY, IMITATION BACON BITS (TEXTURED SOY FLOUR, PARTIALLY HYDROGENATED SOYBEAN OIL, SALT, NATURAL AND ARTIFICIAL FLAVOR, DEXTROSE, RED #3, RED #40), SORBIC ACID (A PRESERVATIVE), SEA SALT, LACTIC ACID, GUAR GUM, ANNATTO COLOR, SMOKE FLAVOR.

14. Allergen Statement:

ALLERGENS: MILK, SOY, MAY CONTAIN TRACES OF WHEAT, EGGS AND TREE NUTS

15. Gluten Statement: No ingredient contains gluten, but we cannot guarantee absence of gluten.

16. GMO Statement: Per European Union regulations 1829/2003 and 1830/2003, this product is considered free of GMOs

17. rBST Statement: Made from products which may contain milk derived from rBST treated animals

18. Nutritional Facts:

Nutrition Facts	
Serving Size: 2 Tbsp. (28g)	
Servings Per Container: 16	
Amount Per Serving	
Calories 90	Calories From Fat 70
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 220mg	9%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	1%
Sugars 2g	
Protein 4g	
Vitamin A 4%	• Vitamin C 0%
Calcium 15%	• 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

19. Side Label:



20. Top Label:



21. Case Label:



22. Preparation Instructions: Ready to Eat

23. Kosher/Halal Certification: N/A

24. Third Party Food Safety Audit: SQF Certified Level 3 as of 4/19/2017

25. Product Liability Insurance: Rural Mutual Insurance Co.

26. Code Dates Explanation:

Example Code:

03 05 12

31035 0432 16

-The top line represents the sell by date (MM DD YY)

-The bottom line begins with the manufactured date, which is a 5 digit lot number that corresponds to the year and day of the year.

1st digit = Day of the week (1=Sunday, 2=Monday... etc.)

2nd digit = last digit of the year

3rd, 4th & 5th digits = day of the year

3= Tuesday

1 = 2011

035 = February 4th (35th day of the year)

31035 = Tuesday, February 4th, 2011

-The next 4 digit number represents the cup number for the batch (432nd cup of batch)

-The last 2 digit number represents the batch number for that specific day (16 = batch 16)

27. General Requirements: This product shall be free of extraneous matter of any significance. The product shall meet all Food and Drug Administration Good Manufacturing Practices and comply with all FSMA standards.

28. Standard of Identity: This product conforms to the Cold Pack Cheese Food Standard of Identity as defined in CFR title 21 paragraph(s) 133.124.

29. Plant Location: Newton, WI

30. Master Case Print Card:

CUSTOMER PINE RIVER PRE-PACK
 BOX NO SEE ORDER
 PLATES RECEIVED 10/22/08 CUST. GBP
 TRANSPARENCY _____
 PLATES USED ON _____
 REPLACES _____

PRINT CARD



Green Bay Packaging
SHIPPING CONTAINER

PRINT CARD NO. **P-5953**
 LOCATION H-23-O
 PANELS 3 COLORS 1
 1. GREEN 2. _____
 3. _____ 4. _____



REMARKS USED ON DIFFERENT SIZES

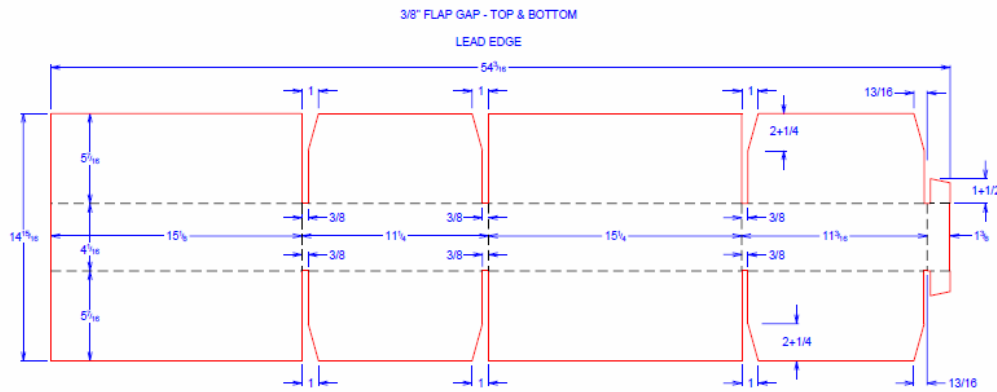
PRINT PLATE SUPPLIER PRINTRON	ARTWORK CHANGED <input type="checkbox"/>
SUPPLIERS JOB NO'S & DATES	
1. <u>289458-A 12/13/11</u>	
2. _____	

31. Master Case Dimensions:

A.
B.
C.
D.

FORM 2 - REVISED 5/00
 USABLE %: 96.098
 DESIGN #: 14931K
 C/D #:
 REPLACES:

SPEC. #(S)
 590978
 618592
 623482



NOTE: USE THIS SCORING FOR SETTING UP SLOTTING HEADS ONLY:
 16 5/16 X 10 7/8 X 16 5/8 X 11 X 1 3/8

SC. RULE: 121+5/8
 I. O. R.: 326.359

** DRAWING SHOWS INSIDE OF SHEET**

CORR: vertical

DATE: 3/2/2011

CUSTOMER: PINE RIVER PRE-PACK	MFG. JOINT: GLUED INSIDE	SHEET SIZE: 14+15/16 x 54+3/16	
STYLE: RSC (Inline Diecut)	FLUTE: B	BOX SIZE: 15+1/8 x 11+1/8 x 3+13/16	
BOX NO. 1216 (3/8" gap)	ECT: 32 ARK-BRITE	CHECKED BY:	WENDT
D/C SHEET SIZE: 14 13/16 X 54 3/16	NUMBER UP: 1	MACHINE: PARTIAL C/DIE - #4 FLEXXO	MAJETICH