

SINCE 1963  
  
**PINE RIVER**  
PRODUCT SPECIFICATION

Date Revised/Reviewed: May 30, 2017

By: Scott Caliebe

1. **Product Code: 35-01643**
2. **Product Picture:**



3. **Specification Name:** 12/16oz Sharp Cheddar Cold Pack Cheese Food

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

Product Brand: Pine River

Product Name: 12/16 oz Sharp Cheddar CPCF

Product Code: 35-01643

UPC Code: 0 25231 01643 9

Case Bar Code: (01) 1 0025231 01643 6 (3202) 001200 (15) YYMMDD (240) P350

\*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 blue 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.  
Flavor: Sharp Cheddar  
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, SORBIC ACID (A PRESERVATIVE), SEA SALT, NATURAL FLAVOR, LACTIC ACID, GUAR GUM, ANNATTO COLOR.
- 14. Allergen Statement:**  
**ALLERGENS: MILK, MAY CONTAIN TRACES OF SOY, 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	
<b>Calories</b> 90	Calories From Fat 70
% Daily Value*	
<b>Total Fat</b> 7g	11%
Saturated Fat 4.5g	23%
Trans Fat 0g	
<b>Cholesterol</b> 25mg	8%
<b>Sodium</b> 220mg	9%
<b>Total Carbohydrate</b> 3g	1%
Dietary Fiber 0g	1%
Sugars 2g	
<b>Protein</b> 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

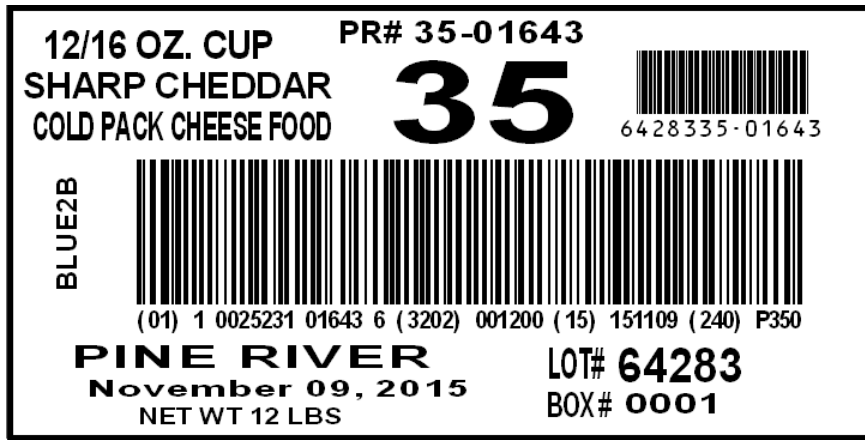
## 19. Side Label:



## 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.

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

2<sup>nd</sup> digit = last digit of the year

3<sup>rd</sup>, 4<sup>th</sup> & 5<sup>th</sup> digits = day of the year

3= Tuesday

1 = 2011

035 = February 4<sup>th</sup> (35<sup>th</sup> day of the year)

31035 = Tuesday, February 4<sup>th</sup>, 2011

-The next 4 digit number represents the cup number for the batch (432<sup>nd</sup> 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

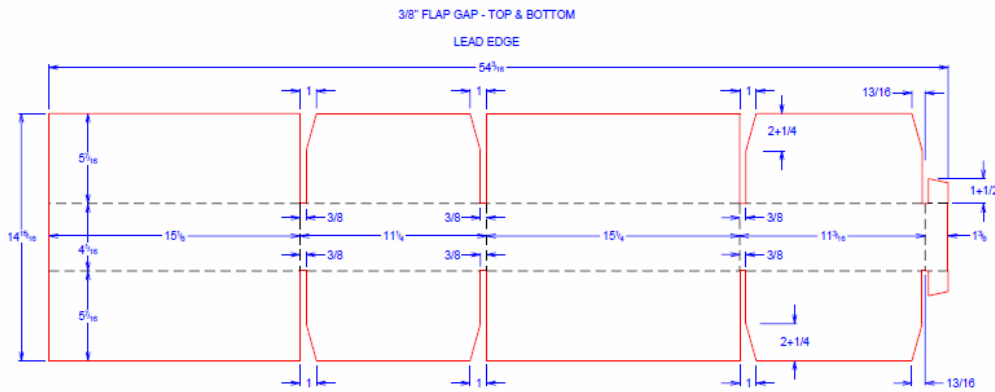
PRINT PLATE SUPPLIER PRINTRON	ARTWORK CHANGED <input type="checkbox"/>
SUPPLIERS JOB NO'S & DATES	
1. <u>289458-A 12/13/11</u>	
2. _____	

### 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