



Monterey Jack Cheese

PRODUCT DESCRIPTION

Meets the definition 21 CFR 133.153 Monterey Jack Cheese.

TECHNICAL DATA

Ingredient Listing: Pasteurized milk, cheese culture, salt, enzymes

Physical Characteristics

Color: Natural creamy white
Body, Texture

NCI #1 to #3
Firm, small mechanical
openings or a closed body
Clean
None

Flavor
Extraneous Matter

Chemical Specifications

pH
Moisture %
Fat Dry Basis (FDB) %
Salt %

| <u>Minimum</u> | <u>Maximum</u> |
|----------------|----------------|
| 4.90 | 5.40 |
| 38.0 | 44.0 |
| 50.0 | 58.0 |
| 1.00 | 2.30 |

Microbiological Specifications

Coliform cfu/gram

Maximum
<100

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-40°F