

B030 – CHEESE, AMERICAN, PASTEURIZED, PROCESS, BULK, 40 LB

CATEGORY	<ul style="list-style-type: none"> Meat/Meat Alternates
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Pasteurized process American cheese is a blend of fresh and aged natural cheese (such as cheddar, colby, etc.) that has been melted, pasteurized, and mixed with an emulsifier according to FDA's Standard of Identity.
PACK/YIELD	<ul style="list-style-type: none"> 40 lb bulk for processing. One 40 lb case AP yields about 160 cups shredded cheese OR about 80 cups cubed cheese and provides about 640.0 1-oz servings cheese. One lb AP yields about 4 cups shredded cheese OR about 2 cups cubed cheese and provides about 16.0 1-oz servings cheese. CN Crediting: 1 oz cheese provides 1 oz-equivalent meat/meat alternate.
STORAGE	<ul style="list-style-type: none"> Store cheese in its original container at 41 °F or lower until needed. Protect cheeses from mold and dehydration by preventing exposure to air, wrapping tightly with plastic film without air pockets, using new plastic wrap each time opened, placing wrapped cheese in sealed container, and always working in clean area. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Cheese, pasteurized, process, American, without di sodium phosphate

	1 oz (28 g)
Calories	106
Protein	6.28 g
Carbohydrate	0.45 g
Dietary Fiber	0 g
Sugars	0.14 g
Total Fat	8.86 g
Saturated Fat	5.58 g
<i>Trans</i> Fat	N/A
Cholesterol	27 mg
Iron	0.11 mg
Calcium	175 mg
Sodium	184 mg
Magnesium	6 mg
Potassium	46 mg
Vitamin A	272 IU
Vitamin A	72 RAE
Vitamin C	0 mg
Vitamin E	0.08 mg



USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Pasteurized process cheese is milder in flavor and softer in body than the natural cheese from which it was made and has good melting properties. • Loaves of cheese can be easily sliced with a clean meat slicer or wire cutter. Process cheese is marginal for shredding, and is not recommended for grinding or grating. Cheese shreds more easily immediately after being removed from refrigeration. Previously frozen process cheese is best used crumbled or shredded. • To lessen crumbling, cut 40 lb block into smaller blocks with a wire cutter instead of a knife. • Cook dishes containing cheese at low temperatures since cheese toughens and gets stringy at high temperatures.
USES AND TIPS	<ul style="list-style-type: none"> • Serve as is with sandwiches, fruit, in cooked dishes such as sauces, casseroles, or breads and as a garnish for vegetable or fruit salads.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • If cheese loaf contains mold, remove a 1 inch section of cheese around and below the mold spot, and recover the cheese in fresh wrap. When removing contaminated cheese, make sure not to touch the mold itself to avoid cross-contamination with other parts of the cheese.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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