### Nutrition Facts

80 servings per container  
Serving size 1 oz (1/4 Cup) (28g)

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>90</td>
</tr>
<tr>
<td>% Daily Value</td>
<td></td>
</tr>
</tbody>
</table>
| Total Fat          | 6g | 8%  
| Saturated Fat      | 3.5g | 18% |
| Trans Fat          | 0g | 0%  
| Cholesterol        | 20mg | 7% |
| Sodium             | 210mg | 9% |
| Total Carbohydrate | 2g | 1%  
| Dietary Fiber      | 0g | 0%  
| Total Sugars       | 1g | 0%  
| Protein            | 7g | 0%  
| Vitamin D          | 0mcg | 0%  
| Calcium            | 195mg | 15% |
| Iron               | 0mg | 0%  
| Potassium          | 53mg | 2%  

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES

### Ingredients

Pasteurized milk, cheese culture, salt, enzymes

### Storage & Handling

For best performance, keep refrigerated under 42°F. Product should not be frozen. Make sure cheese is being properly rotated to ensure performance. The first four digits of the quality code are the month and day the cheese was made.

### Preparation

Prepped cheese should be kept cold and not allowed to sit at room temperature for extended periods of time. Always keep covered and refrigerate when possible.

### Shelf Life

For best results, use within 42 Days.

### Quality Code

Manufactured Date

### Packaging

Tray Bag - 6 x 5 LB  
Nt. Wt. 30 lbs.  
Gross Wt. 31.25 lbs.  
Case Length 17"  
Case Width 11.25"  
Case Height 11"  
Ti/Hi 9/5  
Cases/Pallet 45  
Pallet height 60"