

**B065 – CHEESE, AMERICAN, PASTEURIZED, PROCESS, YELLOW, SLICED, 5 LB**



**Nutrition Information**

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

<b>CATEGORY</b>	<ul style="list-style-type: none"> <li>Meat/Meat Alternates</li> </ul>
<b>PRODUCT DESCRIPTION</b>	<ul style="list-style-type: none"> <li>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.</li> </ul>
<b>PACK/YIELD</b>	<ul style="list-style-type: none"> <li>6/5 lb loaves per case.</li> <li>One 5 lb loaf AP provides about 80.0 1-oz servings sliced cheese.</li> <li>One lb AP provides about 16.0 1-oz servings sliced cheese.</li> <li>CN Crediting: 1 oz cheese provides 1 oz-equivalent meat/meat alternate.</li> </ul>
<b>STORAGE</b>	<ul style="list-style-type: none"> <li>Store cheese in its original container at 41 °F or lower until needed.</li> <li>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.</li> <li>Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</li> </ul>

	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	0.05 mg
Calcium	156 mg
Sodium	422 mg
Magnesium	8 mg
Potassium	48 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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<b>PREPARATION/ COOKING INSTRUCTIONS</b>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Cook dishes containing cheese at low temperatures since cheese toughens and gets stringy at high temperatures.</li> </ul>
<b>USES AND TIPS</b>	<ul style="list-style-type: none"> <li>• Process cheeses can be frozen; however, freezing is not recommended, because there will be changes in body and texture due to crystallization of moisture during freezing.</li> <li>• Serve as is in sandwiches, with fruit, or as a garnish for vegetable and fruit salads.</li> </ul>
<b>FOOD SAFETY INFORMATION</b>	<ul style="list-style-type: none"> <li>• If sliced cheese loaf contains mold, remove a 1 inch section of cheese slices 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.</li> </ul>
<b>BEST IF USED BY GUIDANCE</b>	<ul style="list-style-type: none"> <li>• For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: <a href="http://www.fns.usda.gov/fdd/facts/biubguidance.htm">http://www.fns.usda.gov/fdd/facts/biubguidance.htm</a>.</li> <li>• For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: <a href="http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf">http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf</a>.</li> </ul>

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