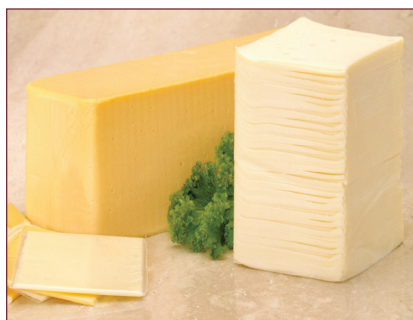


Pasteurized Processed American Cheese Food



Nutrition Content per 100 g

Calories	280 kcal
Total Fat	18 g
Saturated Fat	12 g
Trans Fat	0 g
Cholesterol	55 mg
Total Carbohydrates	12 g
Dietary Fiber	0 g
Sugars	6 g
Protein	16 g
Calcium	619 mg
Magnesium	15 mg
Phosphorus	246 mg
Potassium	1910 mg
Sodium	400 mg
Iron	0 mg
Vitamin A	585 IU
Vitamin C	1 mg

Ingredients	% Weight
Cheddar cheese	65.85
Water	19.50
Skimmed milk powder	5.00
Sweet whey powder	4.00
Sodium citrate	2.40
Cream, sweet	2.00
Disodium phosphate	0.50
Salt	0.50
Sorbic acid	0.19
Color	0.06

Procedure

1. Grade, clean and pass cheese through a grinder to an approximate diameter of 25 mm (1").
2. Blend the ground cheese with color, sorbic acid and cream in an industrial mixer until uniform.
3. Add 1/3 of the water to the blender and mix until uniform.
4. Prepare a slurry of sweet whey powder and skimmed milk powder with 1/3 water.
5. Transfer the uniform cheese blend to a heating vessel and while agitating add phosphate and citrate emulsifiers and salt as the blend is being heated.
6. When the blend is about 60°C (140°F), slowly add the remaining water and the whey/skimmed milk powder slurry. Continue agitation.
7. Heat sufficiently to about 82°C (180°F) to ensure pasteurization.
8. Pour molten cheese food into a form. Cover. Seal. Cool.
9. Keep refrigerated during transfer, storage and distribution.