## Item # 371668

<b>Nutrition Facts</b>
Serving Size :
Serving Per Container :

1Z(28G) 480

## Amount Per Serving

Calcium

Fat 9

Calories :	80.0	Calories from Fat: 40		
		Per Serving	%Daily Value*	
Total Fat		4.5	7%	
Saturated Fat		3.0	15 %	
Trans Fat		0.0 g		
Cholesterol		15.0 mg	5%	
Sodium		440.0 mg	18%	
Total Carbohy	drate	2.0 g	1 %	
Dietary Fiber		0.0 g	0 %	
Sugars		2.0 g	0%	
Protein		6.0 g		
	Per Srv		Per Srv	
Vitamin A	4	% Vitamin 0	0%	

\*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Iron

15 %

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat. Fat	Less Than	20g	25g
Cholesterol	Less Than	300g	300g
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g
Calories per gram			

Carbohydrate 4

## **School Equivalents**

Serving Size	1Z(28G)
Meat/Meat Alternatives	.5
Fruit/Vegetables	
Grain/Bread	
Milk	
Child Nutrition*	PFS

\*Key: USDA=Item has USDA CN label

BG=Item is in the USDA Buyers Guide for Child Nutrition Program
PFS=Manufacturer has provided a Product Formulation Statement

Product Specifications:				
MFG Product	UPC	Units/Case	UnitSize/Measure	Serving/Case
10132-1	00710781013266	6.0	5LB	480

Brand	Class	PBH	
BONGARDS	DAIRY PROD & SUBS	CHEESE	

Gross Wt	Net Wt	Origin	Kosher	Child Nutrition
30.59	30.0			Υ

## **Shipping Information:**

LenXWidthXHt	TiHi	ShelfLife	TempZone	Wt Flag
11.0X11.0X7.25	1205	365	REFRIGERATED	N

#### Allergens

Contains	May contain	

Milk

0%

Protein 4

## **Handling Suggestions:**

KEEP REFRIGERATED. APPROXIMATE REFRIGERATED SHELF LIFE, 365 DAYS FROM MANUFACTURE.

### Benefits:

PROCESS AMERICAN YELLOW CHEESE THAT IS REDUCED FAT. CONTAINS 25% LESS FAT THAN REGULAR PROCESS AMERICAN YELLOW CHEESE. 160 SLICES PER 5# PACKAGE. EACH SLICE MEASURE 3-3/8" $\times$ 2-5/8".

# Additional Information:

PEANUT FREE INGREDIENTS

## Ingredients:

CULTURED MILK, AND SKIM MILK, SALT, SODIUM CITRATE, ARTIFICIAL COLOR (IF COLORED), SODIUM PHOSPHATE, SORBIC ACID (PRESERVATIVE), ENZYMES, SOY LECITHIN (NON-STICKING AGENT)

