



# Monterey Jack Cheese

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## PRODUCT DESCRIPTION

Meets the definition 21 CFR 133.153 Monterey Jack Cheese.

## TECHNICAL DATA

**Ingredient Listing:** Pasteurized milk, cheese culture, salt, enzymes

### Physical Characteristics

Color: Natural creamy white  
Body, Texture

NCI #1 to #3  
Firm, small mechanical  
openings or a closed body  
Clean  
None

Flavor  
Extraneous Matter

### Chemical Specifications

pH  
Moisture %  
Fat Dry Basis (FDB) %  
Salt %

<u>Minimum</u>	<u>Maximum</u>
4.90	5.40
38.0	44.0
50.0	58.0
1.00	2.30

### Microbiological Specifications

Coliform cfu/gram  
Listeria  
Salmonella

<u>Maximum</u>
<100
Negative/25 grams
Negative/375 grams

## ALLERGEN CLASSIFICATION

Milk

## RECOMMENDED STORAGE CONDITIONS

33-40°F

E10889 Penny Lane ♦ Baraboo, WI 53913-8115 ♦ [www.foremostfarms.com](http://www.foremostfarms.com)  
(800) 362-9196 Fax (608) 355-8693