

# Cold-Pack Cheese Food



## INGREDIENTS

	Usage Levels (%)
<b>American cheese</b>	<b>85.00</b>
Water	7.40
<b>Reduced-lactose whey</b>	<b>5.00</b>
Citric acid	1.50
Salt	0.50
Xanthan gum	0.30
Sorbic acid	0.30
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	340kcal
<b>Total Fat</b>	27g
Saturated Fat	17g
Trans Fat	0g
Cholesterol	80mg
<b>Total Carbohydrates</b>	6g
Dietary Fiber	0g
Sugars	3g
<b>Protein</b>	20g
Calcium	568mg
Magnesium	30mg
Phosphorus	435mg
Potassium	350mg
Sodium	830mg
Iron	0mg
Vitamin A	819IU
Vitamin C	0mg

## PREPARATION

1. **Grind cheese in cold-pack processing machine.**
2. **Mix in other ingredients using a chopper.**
3. **Package and distribute.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.