

Cheese, Natural and Processed

1.0 Scope

This bid specification establishes minimum requirements for cheese packed in commercially acceptable containers, which will be used by the State of California Institutions.

2.0 Regulations, Codes, and Standards

Regulations, codes, standards, and specifications referenced in this document in effect on the opening of the Invitation for Bid (IFB), form a part of this specification. The products covered by this specification shall comply with all applicable laws, regulations, and industry standards including, but not limited to, the following:

- 2.1 The product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 Plants outside of California shall be approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, United States Department of Agriculture (USDA) and be assigned an official USDA plant number.
- 2.4 Plants located in California shall be licensed and inspected by the California Department of Food and Agriculture (CDFA).
- 2.5 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.6 The product shall meet the requirements for trans-fat in accordance with the Food and Drug Administration (FDA) guidelines, limiting the amount per serving to less than 0.5 grams.

3.0 Requirements

3.1 Quality Requirements

- 3.1.1 The products shall be vegetarian using non-animal derived rennet in producing the cheese.
- 3.1.2 Flavor and Odor. The cheese shall have a mild and pleasing flavor typical of its variety. The cheese may possess slight acid and feed flavors but shall not possess any undesirable flavors or odors.

Cheese, Natural and Processed

- 3.1.3 Color. The cheese shall have a uniform bright color and an attractive sheen appropriate for its variety.
- 3.1.4 Body and Texture. Shredded cheeses shall be free flowing and shall not be matted. Block cheeses shall have the consistency to allow for clean shredding and slicing.
- 3.1.5 Appearance. The products shall be free from all foreign and extraneous materials and any visible signs of mold shall not be allowed.

3.2 Analytical Requirements

The moisture and fat content analyses shall be determined in accordance with the most current edition of "Official Methods of Analysis of the Association of the Official Analytical Chemists (AOAC) International" methods and analysis identified in the Code of Federal Regulations 21, Part 133.5.

3.3 Cheese Types, Fat Content, and Sizes

3.3.1 American Cheese, Pasteurized Processed (Sliced)

- 3.3.1.1 The cheese shall meet the standard of identity specified in the Code of Federal Regulations 21 Part 133.169.
- 3.3.1.2 The minimum fat content of the cheese shall be a minimum of 47% of the total solids by weight.
- 3.3.1.3 The moisture content shall be a maximum 43% by weight.
- 3.3.1.4 The cheese slices shall separate cleanly and yield 96 slices per 5 lb. loaf.

3.3.2 Swiss Cheese, Pasteurized Process (Sliced)

- 3.3.2.1 The cheese shall meet the standard of identity specified in the Code of Federal Regulations 21 Part 133.169.
- 3.3.2.2 The minimum fat content of the cheese shall be a minimum of 43% of the total solids by weight.
- 3.3.2.3 The moisture content shall be a maximum 44% by weight.
- 3.3.2.4 The cheese slices shall separate cleanly and yield 120 slices per 5 lb. loaf.

3.3.3 Cheddar Cheese (40 lb. Block and Shredded)

Cheese, Natural and Processed

- 3.3.3.1 The cheese shall meet the standard of identity specified in the Code of Federal Regulations 21 Part 133.113.
- 3.3.3.2 The cheese shall be fresh (or current) and be rind-less.
- 3.3.3.3 The minimum fat content of the cheese shall be a minimum of 50% of the total solids by weight.
- 3.3.3.4 The moisture content shall be a maximum 39% by weight.
- 3.3.3.5 The shredded cheese shall be packaged in 5 to 10 lb. poly bags.
- 3.3.4 Low sodium Cheddar Cheese (40 lb. Block and Shredded)
 - 3.3.4.1 Low sodium cheddar is the food prepared from the same ingredients and in the same manner prescribed in Part 133.113 for cheddar cheese and complies with all the provisions of Part 133.113, including the requirements for label statement of ingredients, except that:
 - It contains not more than 96 milligrams of sodium per pound of finished food.
 - The name of the food is "low sodium cheddar cheese". The letters in the words "low sodium" shall be of the same size and style of type as the letters in the words "cheddar cheese", wherever such words appear on the label.
 - If a salt substitute is used, the label shall bear the statement "_____ added as a salt substitute", the blank being filled in with the common name or names of the ingredient or ingredients used as a salt substitute.
- 3.3.5 Monterey Jack Cheese (40 lb. Block and Shredded)
 - 3.3.5.1 The cheese shall meet the standard of identity specified in the Code of Federal Regulations 21 Part 133.153.
 - 3.3.5.2 The cheese shall be fresh (or current) and be rind-less.
 - 3.3.5.3 The minimum fat content of the cheese shall be a minimum of 50% of the total solids by weight.
 - 3.3.5.4 The moisture content shall be a maximum 44% by weight.
 - 3.3.5.5 The shredded cheese shall be packaged in 5 to 10 lb. poly bags.
- 3.3.6 Mozzarella Cheese – Low-Moisture Part-Skim (5 lb. Block and Shredded)

Cheese, Natural and Processed

- 3.3.6.1 The cheese shall meet the standard of identity specified in the Code of Federal Regulations 21 Part 133.158.
- 3.3.6.2 The milk fat content of the cheese shall be less than 45% of the total solids but not less than 30% by weight.
- 3.3.6.3 The moisture content shall be more than 45% but not higher than 52% by weight.
- 3.3.6.4 The shredded cheese shall be packaged in 5-pound units.

3.3.7 String Cheese

- 3.3.7.1 String cheese is a popular, snack-sized cylindrical cheese—most commonly made from low-moisture part-skim mozzarella—that is designed to be peeled apart into individual strings before eating. The cheese shall meet the standard of identity specified in the Code of Federal Regulations 21 Part 133.158 for mozzarella cheese regular type.
- 3.3.7.2 The milk fat content of the cheese shall be less than 45% of the total solids but not less than 30% by weight.
- 3.3.7.3 The moisture content shall be more than 45% but not higher than 52% by weight.
- 3.3.7.4 The serving size for String Cheese shall be 1 ounce per stick, packaged in 16 sticks per package.

3.3.8 Parmesan Cheese (Grated)

- 3.3.8.1 The cheese shall meet the standard of identity specified in the Code of Federal Regulations 21 Part 133.165.
- 3.3.8.2 The minimum fat content of the cheese shall be a minimum of 32% of the total solids by weight.
- 3.3.8.3 The moisture content shall be a maximum 32% by weight.
- 3.3.8.4 The grated cheese shall be packaged in 5-pound units.

4.0 Preservation, Packaging, Labeling and Marking

4.1 PRESERVATION

- 4.1.1 Products shall be properly handled and stored to maintain product quality.

Cheese, Natural and Processed

- 4.1.2 All products shall be manufactured, packaged, and delivered in a time frame to assure adequate post-delivery shelf life for each purchaser. The State's minimum shelf life at each facility shall be defined as the number of days in the facility's delivery cycle plus an additional 15 calendar days (e.g., 45 days for a facility that receives these products monthly).

4.2 PACKAGING

- 4.2.1 Shipping containers shall not exceed 50 lbs. per unit case/bulk package.

- 4.2.2 Each primary shipping container should include information indicating nutrition facts and ingredients and preparation/cooking instructions.

4.3 LABELING and MARKING

As a minimum, the exterior of each shipping case shall be labeled with the product's name, brand name, net weight, nutrition and ingredients information, unit count, include a clearly visible final assembly date and a manufacturer's lot/batch number. If cases contain additional cartons or boxes all information should be duplicated on each container.

5.0 Acceptance and Testing

5.1 ACCEPTANCE

At the time of delivery or inspection, the State may review the product to ensure the product meets requirements set forth in this specification.

5.2 TESTING

In the event the product does not meet this specification or appears to be substandard, the supplier will be notified, and the State may require the product to be submitted to a qualified lab of the State's choosing for testing. If product fails inspection or testing, the supplier shall bear the costs of the analysis.