

Item: **Cheese Spread, Cheddar, Fortified, With Bacon (CSB)**

Document: **PCR-C-039, Cheese Spread, Cheddar, Fortified, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **110**

Component Classification: **Primary**

Estimated Shelf Life: **36 months at 80°F**

### **Item Characteristics**

Appearance: Smooth, homogenous, slightly plastic, light to medium yellow-orange color (between No. 6 and No. 10 of National Cheese Institute Color Standard) with small reddish-brown colored bacon pieces distributed throughout and a uniform surface sheen. No evidence of mottling, curdling, or oiling off or excessive heating (materially darkened or scorched). Free from foreign materials.

Odor: Medium cured cheddar, smoky bacon and a slightly buttery odor. Free from foreign odors.

Flavor: Medium cured cheddar, smoky bacon, salty and a slightly buttery flavor. Free from foreign flavors.

Texture: Smooth, homogenous, and easily spreadable (after kneading pouch) with soft to slightly firm bacon pieces and may be chewy. Not grainy.

### **Possible Deteriorative Changes**

Appearance: Excessive darkening, scorched, mottled, curdled, or excessive oiliness.

Odor: Old cheddar, scorched milk, or sour.

Flavor: Bitter, overcooked/scorched milk, slight metallic, acidic/sour, or high smoke flavor.

Texture: Curdled, grainy, rubbery, excessively thick or excessively oily (oiled off), or chewy or hard bacon pieces.

### **Unique Examination/Test Procedures:**

Package must be kneaded prior to opening for examination of this product. If mold growth is observed, examine the package closely for holes, cuts and tears, especially at the juncture of the product edge of the seals and the body of the pouch. If pouch integrity is compromised, score the pouch defect and note findings in the narrative (evidence of mold, desiccation, dark color, etc.).

**Special Notes:** NA