

COMMONWEALTH OF PENNSYLVANIA - DEPARTMENT OF HUMAN SERVICES  
COMMODITY LISTINGS FOR LOCAL PURCHASE PROPOSAL

COMMODITY CLASS		NAME OF FACILITY
CHEESE		WERNERSVILLE STATE HOSPITAL
ITEM NUMBER	DESCRIPTION OF COMMODITY	UNIT

1. CHEESE, AMERICAN - Reference: Federal Food and Drug Administration's Standard of Identify, 21 CFR 133.169. Processed, pasteurized, chilled. Shall consist of one or more lots of natural cheese blended into a homogenous mass with a medium firm, smooth body free from uncooked cheese particles. It shall be free from pinholes or openings except those caused by trapped steam. The cheese shall slice freely when cut into approximately 1/8" slices. It shall be uniform in shape and size with practically straight edges and flat sides. Surface shall be dry and free from mold, cracks or other surface defects. Yellow American shall have a uniform medium-yellow to medium-orange color. Processed American cheese shall have a mild to medium cheese flavor and shall be free from any undesirable tastes and odors. Product may be ordered sliced. Slices shall separate readily and in whole slices. Individual slices shall be unwrapped. Products in either sliced or unsliced form shall be wrapped and cartoned. Color: Yellow or White; Style: A) Unsliced, 5 lb. Loaf; B) Sliced, 24 or 32 slices per lb.; or C) Shredded and packed in vacuum packed bags. (Buyer to specify color, style and portion size [# slices /lb.] - for sliced). LB.

2. AMERICAN, REDUCED SODIUM/REDUCED FAT - Reference: CFR 133.169 Chilled. Product to be made from part-skim milk and contain not more than 200 mg. Sodium and 6 gm. fat per oz. of finished product (Buyer to specify style and color.) LB.

3. CHEDDAR, NATURAL - Reference: Federal Food and Drug Administration's, HHS Standard of Identify, Code of Federal Regulation (CFR) Title 21,133,113. (Medium-cured, mild cheddar flavor). Chilled. Shall be produced from cow's milk and shall contain no more than 39% moisture and 50% milk fat and shall be free from rind development. Color: Yellow; Style: A) Cubed 2/5 lb. Bags per case B) Shredded and packed in 4 or 5 lb. Vacuum packed bags. (Buyer to specify style.) LB.

4. CHEDDAR, REDUCED SODIUM REDUCED FAT - Reference: CFR 133.116. CHILLED. Product will have no more than 100 mg of sodium and 5 gm of fat per oz. of finished product. (Buyer to specify color.) LB.

5. MOZZARELLA - Reference: Federal Food and Drug Administration's, HHS, Standard of Identify, Code of Federal Regulation (CFR) Title 21, 133.156, 133.157. Natural, low moisture, part skim. Chilled. Shall be LB.

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produced from pasteurized milk only. Finished product shall be free from objectionable flavors and odors and free from visible signs of mold on the exterior or interior of the cheese. Shall possess a characteristic milk, bland milk, bland flavor, a soft pliable body and texture and when melted shall be of a stringy consistency. Shall contain more than 45% and less than 52% moisture, but not less than 30% milk fat on a solid basis. Style: A) Unsliced, 5 to 10. loaf; B) Shredded and packed in 4 or 5 lb. vacuum bags.  
(Buyer to specify style.)

6. MOZZARELLA, REDUCED SODIUM/REDUCED FAT - Reference LB.  
FAT - Reference: CFR 133.156, 133.157. Chilled.  
Product will have no more than 75 mg of sodium and  
5 gm fat per oz. of finished product.

7. SWISS - Reference: Federal Food and Drug LB.  
Administration's, HHS, Standard of Identity, Code of  
Federal Regulation (CFR) Title 21, 133.195. Natural.  
Chilled. Shall contain not more than 41% moisture and not  
less than 43% milk fat. Shall be free from mold and other  
surface conditions which detract from utilization of the  
entire cheese. Style: A) Unsliced, 5 to 10 lb. loaf;  
B) Sliced; C) Shredded and packed in 4 or 5 lb. vacuum bags.  
(Buyer to specify style.)

8. SWISS, REDUCED SODIUM/REDUCED FAT - REDUCED FAT - LB.  
Reference: CFR 133.195. Chilled. Product will have  
no more than 35 mg. of sodium and 6 gm. fat per oz. of  
finished product.

9. PIZZA BLEND - May contain mozzarella, provolone, yellow LB.  
cheddar, parmesan and romano cheese. (NO imitation cheese  
permitted.) Chilled. Style: Shredded.

10. Provolone - Chilled, Lo-Fat, Style:12# Solid Log, 3 per  
case.

11. Monterrey Jack - Cheese Cubes,  $\frac{1}{2}$  inch in size, 2/5 LBS.  
bags per 10# case.