

ITEM #	STRENGTH	DESCRIPTION	STD ITEM
<b>American Cheese</b>			
30177	5X	<b>American-Type</b> – Intensified, balanced processed American/Cheddar Cheese flavor; light cream color	X
30703	5X	<b>American-Type</b> – Intensified, balanced flavor; creamy, light yellow color	
<b>Blue Cheese</b>			
30100	3X	<b>Blue-Type</b> – Intensified, balanced flavor; light blue-gray color	X
30700	5X	<b>Blue-Type</b> – Intensified, balanced flavor; medium blue-gray color	
31100	10X	<b>Blue Flavor</b> – Intense, well-balanced flavor; medium blue-gray color	X
31115	10X	<b>Blue Flavor</b> – Intense, well-balanced blue cheese flavor; blue-gray color	X
<b>Butter &amp; Cream</b>			
30606	5X	<b>Cream Cheese-Type</b> – Intense, balanced Cream Cheese flavor; creamy off-white color	
30607	5X	<b>Cream Cheese-Type, Kosher</b> – Intense, balanced Cream Cheese flavor; creamy off-white color	
32171	5X	<b>Cream</b> – Intense, balanced creamy flavor; light cream to yellow color	
32173	5X	<b>Cream, Kosher</b> – Intense, balanced creamy flavor; light cream to yellow color	
32189	5X	<b>Butter</b> – Intense, tangy, yet balanced flavor; light cream to yellow color	
32190	5X	<b>Butter, Kosher</b> – Intense, tangy, yet balanced flavor; light cream to yellow color	
<b>Cheddar Cheese</b>			
30200	3X	<b>Cheddar-Type</b> – Intensified, balanced flavor; light cream to white color	X
30206	3X	<b>Aged Cheddar-Type</b> – Intense, balanced flavor; creamy light yellow color	
30210	3X	<b>Cheddar-Type</b> – Intense, sharp Cheddar flavor; cream to light yellow color	X
30281	3X	<b>Cheddar-Type</b> – Intense, sharp Cheddar flavor; light cream to white color	X
32155	3X	<b>Cheddar-Type</b> – Intense, balanced flavor; light cream to white color	X
32821	3X	<b>Cheddar-Type</b> – Intense, balanced flavor; white to light cream colored powder	
30708	5X	<b>Cheddar-Type</b> – Intense, well-balanced flavor developed specifically for bakery applications; creamy, light yellow color	X
30719	5X	<b>Aged Cheddar-Type</b> – Intense, balanced, sharp flavor; light yellow color	
30713	5X	<b>Cheddar-Type, Organic</b> – Made from organic cheese with an intense, balanced flavor; creamy, light yellow color	
30720	5X	<b>Cheddar-Type, Kosher</b> – Intense, well-balanced Cheddar Cheese Flavor; creamy, light yellow color	
30780	5X	<b>Cheddar-Type, Halal</b> – Intensified, balanced Cheddar and American cheese flavor; creamy to light beige color	
31204	10X	<b>Savory Cheddar Flavor</b> – Intense, balanced flavor with a savory, sharp middle note; creamy to light yellow color	
31208	10X	<b>Cheddar Flavor</b> – Typical of pasteurized processed American cheese; cream to light yellow color	X
31209	10X	<b>Sharp Cheddar Flavor</b> – Intense, balanced Cheddar Cheese flavor; cream to light yellow color	
31210	10X	<b>Intense Cheddar Flavor</b> – Typical of pasteurized, processed American Cheese; cream to light yellow color	X
31406	10X	<b>Cheddar Flavor</b> – Intense, balanced cheese flavor and distinct caramelized notes; cream color	
31801	10X	<b>Cheddar Flavor, Halal</b> – Intense, balanced Cheddar and Monterey Jack Cheese flavor; cream to light tan color	
31222	10X	<b>Cheddar Flavor, Kosher</b> – Intense, balanced Cheddar Cheese flavor; creamy color	
31223	10X	<b>Cheddar Flavor, Kosher</b> – Intense, balanced flavor; cream to light yellow color	
31970	10X	<b>Cheddar, Organic</b> – Intensified Cheddar flavor; cream to medium yellow color	

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<b>Hispanic Cheese</b>			
30551	3X	<b>Mexican 4-Cheese Type</b> – Intensified, balanced flavor; light cream to white color	
30559	3X	<b>Cotija-Type</b> – Intense, tart, balanced flavor; creamy white color	
<b>Italian Cheese</b>			
30300	3X	<b>Parmesan-Type</b> – Balanced, standard, intense flavor; creamy white color	X
30310	3X	<b>Parmesan-Type</b> – Intense, but balanced cheese flavor profile; light, creamy white color	
30333	3X	<b>Parmesan-Type, Organic</b> – Balanced, intense flavor; creamy white color	
30320	3X	<b>Provolone-Type</b> – Balanced, standard, sharp flavor; creamy white color	
30400	3X	<b>Romano-Type</b> – Balanced, standard, intense flavor; creamy white color	X
30416	3X	<b>Italian-Type</b> – Intense, balanced flavor; creamy white color	X
30418	3X	<b>Italian-Type</b> – Intense, balanced flavor; creamy white color	
30443	3X	<b>Fontina-Type</b> – Sweet, buttery, balanced flavor; cream to yellow color	
30706	5X	<b>Italian-Type</b> – Intense, clean flavor; creamy, light yellow color	
30717	5X	<b>Romano-Type</b> – Intense, balanced flavor profile; creamy, light yellow color	
30729	5X	<b>Parmesan-Type</b> – Intense, balanced Parmesan flavor; light yellow to off-white color	
30730	5X	<b>Parmesan-Type</b> – Intensified, balanced Parmesan Cheese flavor; off-white color	
30731	5X	<b>Parmesan-Type, Kosher</b> – Intense, well-balanced Parmesan Cheese flavor; creamy beige color	
30733	5X	<b>Parmesan-Type, Halal</b> – Intensified, balanced Parmesan Cheese; creamy, light straw color	
31338	10X	<b>Parmesan Flavor, Kosher</b> – Typical of commercial Parmesan Cheese; creamy beige color	
31356	10X	<b>Parmesan Flavor</b> – Intense flavor typical of commercial Parmesan Cheese; light straw color	
31357	10X	<b>Parmesan Flavor, Halal</b> – Typical of commercial Parmesan Cheese; creamy, light straw color	
31403	10X	<b>Romano Flavor</b> – Intense, well-balanced Romano flavor; creamy to light yellow color	
31302	10X	<b>Mozzarella Flavor</b> – Intense, well-balanced flavor; cream to light yellow color	
31305	10X	<b>Asiago Flavor</b> – Intense, balanced flavor; cream/tan to light yellow color	
<b>Monterey Jack Cheese</b>			
30251	3X	<b>Jack-Type</b> – Intense, balanced flavor; creamy white color	X
30253	3X	<b>Monterey Jack-Type</b> – Intense, balanced flavor profile; creamy light yellow color	
<b>Swiss Cheese</b>			
30490	3X	<b>Gruyere-Type</b> – Balanced flavor; light cream to white color	
30491	3X	<b>Smoked Gouda Type</b> – Intense, balanced cheese flavor profile; creamy light yellow color	
30716	5X	<b>Swiss-Type</b> – Intense, balanced flavor; creamy light yellow color	
31450	10X	<b>Swiss Flavor</b> – Intense, balanced flavor; cream to light yellow color	