

# Cheeses/ Dairy

## American:

- Cultured Milk
- Skim Milk
- Water
- Cream
- Sodium Citrate
- Salt
- Cheese Culture
- Sorbic Acid  
(Preservative)
- Citric Acid
- Acetic Acid
- Enzymes
- Soy Lecithin
- Color Added

## Mozzarella:

- Pasteurized Part Skim Milk
- Cheese Cultures
- Salt
- Enzymes

## Parmesan:

- Romano
- Parmesan Part Skim Cheese Made From:
  - Pasteurized part skim milk
  - Cheese culture
  - Salt
  - Enzymes
  - Powdered cellulose added to prevent caking

## Romano:

- Pasteurized Milk
- Cheese Culture
- Salt
- Enzymes

## Swiss:

- Part Skim Milk
- Cheese Culture
- Enzymes (aged over 60 days)
- Salt

### **Garlic Butter:**

- Whipped Margarine( Liquid Soybean Oil, Partially Hydrogenated Soybean Oil, Water, Salt, Whey, Soy Lecithin, Vegetable Mono, Diglycerides, Potassium Sorbate, Citric Acid (added as preservatives), Artificially Flavored, Colored with Beta Carotene, Vitamin A palmitate added)
- Italian Cheese Blend (Romano cheese, Parmesan Cheese, Part Skim Cheese made from: pasteurized part skim milk, cheese culture, salt and enzymes, powdered cellulose added to prevent caking)
- Chopped Garlic in Oil (Garlic, Water, Soy Oil, and Phosphoric Acid)
- Spices (Salt, Spices, Granulated Garlic)
- Lawry's Seasoned Salt (Salt, Sugar, Spices including paprika and turmeric)
- Onion
- Cornstarch
- Garlic
- Tricalcium Phosphate (prevents caking)
- Natural Flavor
- Soy Lecithin
- Extractives of Paprika (Color)

### **Cheese Spread:**

- Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes)
- Water
- Reduced Lactose Whey
- Cream
- Skim Milk,
- Guar & Zanthan Gum
- Sorbic Acid (to protect flavor)
- Lactic Acid
- Annatto Color
- Cream Cheese (pasteurized milk, cream cheese cultures, salt, stabilizer (locust bean gum), salad dressing seasoning, wheat and egg yolks)

### **Cheddar Cheese:**

- Milk Cheddar Cheese (cultured pasteurized milk, salt, enzymes, annatto (color), potato starch and powdered cellulose (to prevent caking), natamycin (natural mold inhibitor)