

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)