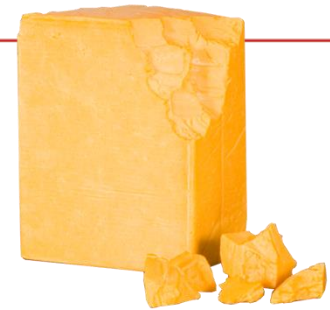




Darigold Bulk Cheese



Our Milk is Fresh and Local

- Darigold farmer owners produce 2.6 million gallons of milk a day, giving us an endless supply of fresh, local milk to make the best dairy products possible
- We control the milk supply from the farm all the way through the plant and to our customers dock. This is a key competitive advantage

Our Cheddar Process is Milled Curd

A true cheddar process. It's a premium process.

Milled curd is superior because it delivers:

- Flavor
- Texture
- Consistency – better protein structure
- Higher Yield

Medium Cheddar Cheese Aged greater than or equal to 60 days (with no top end to Medium age). Product should be stored at 35-40 ° F. Product should be shipped in a clean trailer with the temperature maintained between 35-40 ° F.

Mild Cheddar Cheese Aged < = 30 days. Product should be stored at 35-40 ° F. Product should be shipped in a clean trailer with the temperature maintained between 35-40 ° F.

Monterey Jack Cheese Aged less than 30 days. Product should be stored at 35-40 ° F. Product should be shipped in a clean trailer with the temperature maintained between 35-40 ° F.

Cheese Package/Pallet Specifications

Item #	Description	UPC	GTIN
310157	Darigold Medium Cheddar Cheese	0-26400-06110	10026400-061103
310158	Darigold Mild Cheddar Cheese	0-26400-06120	10026400-061202
310159	Darigold Monterey Jack Cheese	0-26400-06140	10026400-061400

Case Dimensions

Pallet Dimensions

Pkg.	Wt.	L	W	H	Case Pk.	C/L	L/P	C/P	Pall. Wt.
40 Lb Block	44.05	15	12	7.5	1	10	6	60	2643

