

PROCESSED VS. IMITATION CHEESE

According to Wisconsin Milk Marketing Board (WMMB), processed cheeses are a smooth blend of assorted natural cheeses that have been combined and pasteurized to the point where further ripening stops—which results in a longer shelf life than most natural cheeses. Processed cheese is still a natural cheese that has simply been blended with the aid of heat to create a very mild flavor with a semi-soft, elastic smooth texture. Processed cheese prices are based off the Block market prices.

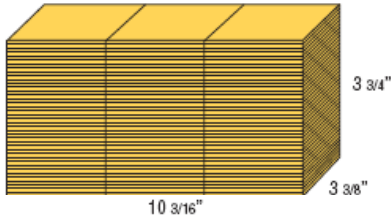
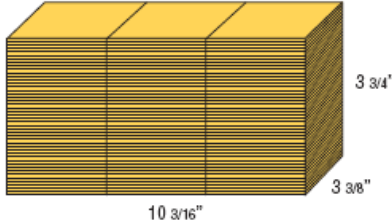
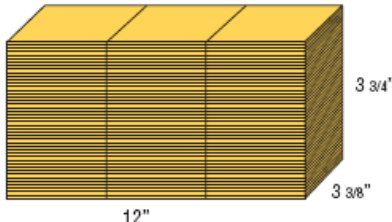
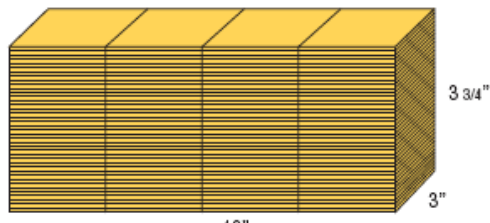
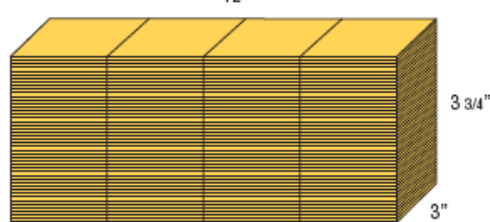
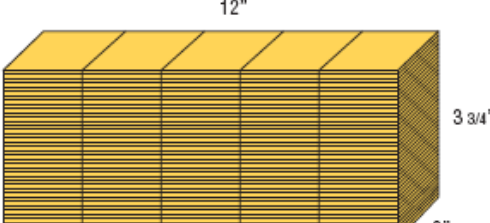
Imitation cheese is often thought to be the same as substitute cheese, although there is a difference between the two. Substitute cheese is usually made with a low content of milk solids while imitation cheese—by contrast—relies on a combination of casein and vegetable oil that is used instead of milk solids. While the taste of the two types of cheese products is similar, there is often a slight difference in texture with imitation being less flexible.

Imitation cheese is known to lack the same level of nutrition found in real cheese or even with substitute cheese. Seeing there is a marked absence of dairy products in the formula for imitation cheese, the product has very little food value.

The main advantages of imitation cheese have to do with shelf life and lack of melt ability. The lack of dairy helps the product last a long time, even without refrigeration. This also allows shreds on a salad bar to maintain a better appearance as the product doesn't melt together after sitting out at room temperature, or slices on a sandwich to maintain their form on a hot burger.

A common misconception surrounding imitation cheese is that it is always a significantly cheaper alternative to actual cheese. In reality, as the cheese markets prove volatile with prices remaining lower and casein markets at slightly higher levels, there is a very small difference in price between the two products.

GUIDE TO SCHREIBER CASTED SLICES

<p>120 Slice 3 Stacks of 40 Approximate Slice Weight: 0.67 oz.</p>	<p>10 3/16"</p>  <p>10 3/16"</p>
<p>135 Slice 3 Stacks of 45 Approximate Slice Weight: 0.60 oz.</p>	<p>10 3/16"</p>  <p>10 3/16"</p>
<p>144 Slice 3 Stacks of 48 Approximate Slice Weight: 0.56 oz.</p>	<p>12"</p>  <p>12"</p>
<p>160 Slice 4 Stacks of 40 Approximate Slice Weight: 0.49 oz.</p>	<p>12"</p>  <p>12"</p>
<p>184 Slice 4 Stacks of 46 Approximate Slice Weight: 0.42 oz.</p>	<p>12"</p>  <p>12"</p>
<p>200 Slice 5 Stacks of 40 Approximate Slice Weight: 0.39 oz.</p>	<p>12"</p>  <p>12"</p>

