



SWISS CHEESE, MONTEREY, PEPPER AND COLBY JACK

NATURE'S HELPER.

SWISS CHEESE: PRECISE BACTERIA CONTROL-NATURE'S HELPER ■ CAREFUL CURING AND HANDLING-NATURE'S HELPER ■ TRIMMING NON-EYED EDGES-NATURE'S HELPER.

JACK CHEESE: PRECISE TEMPERATURE CONTROL-NATURE'S HELPER ■ RAPID WHEY REMOVAL-NATURE'S HELPER ■ LOW-PRESSURE PRESSING-NATURE'S HELPER.





PAULY CHEESEMAKERS HELP NATURE MAKE THE BEST SWISS CHEESE.

- Careful curing and handling.
 - Assures larger, more consistent eye formation.
- Rigid quality standards.
 - 4-6 eyes for appealing appearance even in thin slices.
- Thorough testing after curing.
 - Assures creamy, firm texture and nut-like flavor characteristics.
- Consistent appearance.
 - Less-than-perfect eyes on outer edges of form trimmed off before packaging.
- Ripening: minimum 60 days.
- Shelf life depends on desired flavor.

PAULY CHEESEMAKERS HELP NATURE MAKE THE FINEST MONTEREY, PEPPER, AND COLBY JACK.

- Made from smaller cheese forms.
 - Allows for use of more precise temperature control throughout the cheese.
 - Allows for more rapid whey removal without sacrificing texture to high-pressure pressing.
 - Precise temperatures control the bacterial action to keep it from going beyond the level of peak flavor development.
 - Rapid and complete whey removal keeps peak flavor characteristics from being tainted by the aftertaste of whey residue.
 - Less-pressure pressing results in a uniform texture with an excellent knit for consistent shredding and slicing.
 - Shelf life depends on desired flavor.
- Pauly Monterey Jack**
- Creamy white color and gentle, mild flavor.
 - Excellent ingredient in Mexican foods; in sandwiches, salads, or as an appetizer or dessert with melons or other fruits.
 - Ripening: 10-30 days.
- Pauly Pepper Jack**
- Unique blend of red and green bell, and jalapeno peppers for more extensive flavor profile and extra eye appeal.
 - ¼-inch size peppers assures a full complement of peppers even in thin-slice servings.
 - Ripening: 10-30 days.
- Pauly Colby Jack**
- Colorful, marbled combination of Colby and Monterey Jack.
 - Mild flavored; eye pleasing addition to any cheese appetizer platter.
 - Ripening: 10-30 days.

SPECIFICATIONS

	Max. Moisture	Min. Dry Fat	Typical pH	Typical Salt
Pauly Monterey, Pepper & Colby Jack	42%	50%	5.2	1.8%
Pauly Swiss	41%	43%	5.2	1.8%

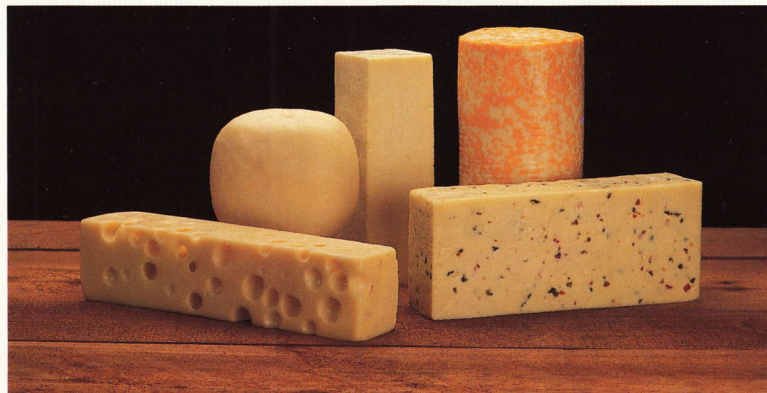
NUTRITIONAL CONTENT PER 1-OZ. SERVING

	Calories	Protein	Carbohydrates	Fat	Sodium	Potassium
Pauly Monterey Jack	110	7 g.	1 g.	9 g.	152 mg.	23 mg.
Pauly Pepper Jack	110	7 g.	1 g.	9 g.	152 mg.	24 mg.
Pauly Colby Jack	110	7 g.	1 g.	9 g.	145 mg.	23 mg.
Pauly Swiss	110	8 g.	1 g.	8 g.	74 mg.	31 mg.

PERCENTAGE OF U.S. RDA

	Protein	Vitamin A	Vitamin C	Thiamin	Riboflavin	Niacin	Calcium	Iron
Pauly Monterey & Pepper Jack	16%	5%	*	*	6%	*	15%	*
Pauly Colby Jack	15%	4%	*	*	6%	*	17%	*
Pauly Swiss	15%	4%	*	*	4%	*	25%	*

*Contains less-than 2% U.S. RDA.



Left to right: 7# Swiss, 5# Baby Swiss Round, 5# Monterey Jack Loaf, 13# Colby Jack Horn and 10# Pepper Jack Print. Many items also available in 9# Half Horns and 40# Blocks.