



Meyer 2% Lowfat Milk

Item Code 102020

Plant code 39-112 Cincinnati, OH 45215

**Nutrition Information:**

Serving size	1 cup
Calories	130
Calories from fat	45

**Percent Daily Values:**

Total Fat 5g	8%
Saturated Fat 3g	8%
Trans Fat 0g	0%
Cholesterol 20mg	7%
Sodium 125mg	5%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	
Sugars 13g	
Protein 8g	17%

Size & Pack Info

hpt(50/case) = 30.5lbs., hpt(20/case) = 16 lbs.

4 x 1 gallon / case

case cube (50/case) 1.12'

case cube (20/case) .32'

cases per layer 9

layers per pallet 6

Case dimension (50/case) 13" x 13" x 11.5"

Case dimension (20/case) 13" x 7" x 11.5"

**H. MEYER DAIRY, LLC.**



1% Lowfat Milk

**Nutrition Information:**

Serving size	1 cup
Calories	110
Calories from fat	20

**Percent Daily Values:**

Total Fat 2.5g	4%
Saturated Fat 1.5g	8%
Cholesterol 15mg	4%
Sodium 125mg	5%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	
Sugars 13g	
Protein 8g	17%

**Size & Pack Info**

Gallon, ½ gallon, hpt.

case cube .64'

cases per layer 9

layers per pallet 6

Case dimension 13" x 13" x 11.5"

**H. MEYER DAIRY, LLC.**



Fat Free (Skim) Milk

Item Code 105070

Plant code 39-112 Cincinnati, OH 45215

**Nutrition Information:**

Serving size	1 cup
Calories	90
Calories from fat	0

**Percent Daily Values:**

Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 5mg	2%
Sodium 125mg	5%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	
Sugars 12g	
Protein 8g	17%

**Size & Pack Info**

case cube	1.12'
cases per layer	9
layers per pallet	6
Case dimension	13" x 13" x 11.5"

**H. MEYER DAIRY, LLC.**

415 John Street Cincinnati, OH 45215-5481 Bus: 513-948-2600 Fax: 513-948-2667 [www.meyerdairy.com](http://www.meyerdairy.com)



1% Lowfat Chocolate Milk

**Nutrition Information:**

Serving size	1 cup
Calories	150
Calories from fat	20

**Percent Daily Values:**

Total Fat 2.5g	4%
Saturated Fat 1.5g	8%
Cholesterol 10mg	3%
Sodium 190mg	8%
Total Carbohydrate 25g	8%
Dietary Fiber 0g	
Sugars 25g	
Protein 8g	17%

**Size & Pack Info**

Gallon, pint, hpt	
case cube	1.12'
cases per layer	9
layers per pallet	6
Case dimension	13" x 13" x 11.5"

**H. MEYER DAIRY, LLC.**



1% Lowfat Strawberry Milk

Plant code 39-112, H. Meyer Dairy Cincinnati, OH

**Nutrition Information:**

Serving size	1 cup
Calories	170
Calories from fat	20

**Percent Daily Values:**

Total Fat 2.5g	4%
Saturated Fat 1.5g	8%
Cholesterol 10mg	3%
Sodium 190mg	8%
Total Carbohydrate 31g	9%
Dietary Fiber 0g	
Sugars 31g	
Protein 8g	17%

**Size & Pack Info**

50 half pint cartons per case

case cube 1.12'

cases per layer 9

layers per pallet 6

case weight 25lbs.

Case dimension 13" x13" x11.5"

**H. MEYER DAIRY, LLC.**

H. Meyer Dairy  
 415 John Street  
 Cincinnati, OH 45215

Product Description Form	
Formal Product Name:	Whole Vitamin D Milk
Ingredient Statement:	Milk with Vitamin D3 Added
Packaging Used:	High Density Polyethylene (HDPE) gallon, and half-gallon with a polypropylene screw on/screw off tamper evident cap for the gallon and half-gallon. Labels are self-adhesive and applied prior to filling. Code date ink jetted on bottle side before filling. High Density Polyethylene (HDPE) white quart, Polyester (PET) quart with a polypropylene screw on/screw off tamper evident cap. Labels are wrap around and applied prior to filling. Code date ink jetted on side of bottle before filling. Polyethylene coated paperboard. Code date is printed on the gable of the carton after filling and sealing.
Allergen/Other Labeling:	Keep Refrigerated; Grade A, Pasteurized, Homogenized, Vitamin D added
Storage and Distribution:	Product is cased in standard milk cases - four one-gallon units per case; nine half-gallon units per case; twelve quart units per case; twenty pint units per case; fifty half-pint units per case; and seventy-five 4 oz. units per case. Temperature of storage is < 45°F. Distributed using refrigerated trucks (< 45°F) to wholesale and retail outlets.
Intended Consumers:	Consumers of all ages consume this product except those allergic to milk protein.
Shelf Life:	18 days under refrigeration for paper containers. 19 days under refrigeration for plastic containers.

**Regulatory:** This product is received, processed, packaged and distributed under the following legislative and regulatory requirements:

- Ohio Revised Code, Title 9, Chapters 901 and 917
- Grade A Pasteurized Milk Ordinance, Food and Drug Administration, Public Health Service, U. S. Department of Health and Human Services
- 21CFR 101 Labeling, 21CFR 110 Good Manufacturing Practices, 21CFR 130 General Food Standards, 21CFR 131 Milk and Cream

**Chemical Parameters**

- Butterfat 3.25% min.
- Total solids 11.75% approx.
- Antibiotic residue Neg.
- Flavor No off flavor

**Microbiological Parameters**

- Standard plate count <10,000 CFU/ml
- Mosley plate count <20,000 CFU/ml
- Coliform ≤10 CFU/ml

Reviewed/revised: 4/5/11

SQF Practitioner: Michelle Goodrich Cert. #11764

4.3.6-.004-080608B

<b>Product Description Form</b>	
<i>Formal Product Name:</i>	<b>Reduced Fat Milk (2%)</b>
<i>Ingredient Statement:</i>	Reduced Fat Milk, Vitamin A Palmitate and Vitamin D3 Added.
<i>Packaging Used:</i>	High Density Polyethylene (HDPE) gallon, and half-gallon container with a polypropylene screw on/screw off tamper evident cap. Labels are self-adhesive and applied prior to filling. Code date ink jetted on bottle side before filling. High Density Polyethylene (HDPE) white quart, Polyester (PET) quart, and ½ pint container with a polypropylene screw on/screw off tamper evident cap. Labels are wrap around and applied prior to filling. Code date ink jetted on bottle side before filling. Polyethylene coated paperboard. Code date printed on gable of carton after filling and sealing. Bulk plastic bags. Code date printed on label before filling.
<i>Allergen/Other Labeling:</i>	Contains milk. Keep Refrigerated; Grade A, Pasteurized, Homogenized, Vitamin A & D added, 37% less fat than regular milk, fat reduced from 8 g to 5 gm.
<i>Storage and Distribution:</i>	Product is cased in standard milk cases - four one-gallon units per case; nine half-gallon units per case; twelve quart units per case; fifty half-pint units per case; seventy-five 4 oz. units per case; and one bulk plastic bag per case. Temperature of storage is < 45°F. Distributed using refrigerated trucks (< 45°F) to wholesale and retail outlets.
<i>Intended Consumers:</i>	Consumers of all ages consume this product. Product not to be used by consumers allergic to milk protein.
<i>Shelf Life:</i>	18 days under refrigeration for paper containers. 19 days under refrigeration for plastic containers.

*Regulatory:* This product is received, processed, packaged and distributed under the following legislative and regulatory requirements:

- Ohio Revise Code, Title 9, Chapters 901 and 917
- Grade A Pasteurized Milk Ordinance, Food and Drug Administration, Public Health Service, U. S. Department of Health and Human Services
- 21CFR 101 Labeling, 21CFR 110 Good Manufacturing Practices, 21CFR 130 General Food Standards, 21CFR 131 Milk and Cream

*Chemical Parameters*

- Butterfat 1.90 % min.
- Total solids 10.50% approx.
- Antibiotic residue Neg.
- Flavor No off flavor

*Microbiological Parameters*

- Standard plate count <10,000 CFU/ml
- Mosley plate count <20,000 CFU/ml
- Coliform ≤10 CFU/ml

Reviewed/revised: 4/5/11

SQF Practitioner: Michelle Goodrich Cert. #11764

4.3.6-.003-080608A

<b>Product Description Form</b>	
<i>Formal Product Name:</i>	<b>Low Fat Milk (1%)</b>
<i>Ingredient Statement:</i>	Low Fat Milk, Vitamin A Palmitate and Vitamin D3 Added.
<i>Packaging Used:</i>	High Density Polyethylene (HDPE) gallon, and half-gallon container with a polypropylene screw on/screw off tamper evident cap. Labels are self-adhesive and applied prior to filling. Code date ink jetted on bottle side before filling. High Density Polyethylene (HDPE) white quart, Polyester (PET) quart, pint and ½ pint container with a polypropylene screw on/screw off tamper evident cap. Labels are wrap around and applied prior to filling. Code date ink jetted on bottle side before filling. Polyethylene coated paperboard. Code date printed on gable of carton after filling and sealing. Bulk plastic bags. Code date printed on label before filling.
<i>Allergen/Other Labeling:</i>	Contains milk. Keep Refrigerated, Grade A, Pasteurized, Homogenized, Vitamin A & D added, Lowfat.
<i>Storage and Distribution:</i>	Product is cased in standard milk cases - four one-gallon units per case; nine half-gallon units per case; twelve quart units per case; fifty half-pint units per case; seventy-five 4 oz. units per case; and one plastic bag per case. Temperature of storage is < 45°F. Distributed using refrigerated trucks (< 45°F) to wholesale and retail outlets.
<i>Intended Consumers:</i>	Consumers of all ages consume this product except those who allergic to milk protein.
<i>Shelf Life:</i>	18 days under refrigeration for paper containers. 19 days under refrigeration for plastic containers.

*Regulatory:* This product is received, processed, packaged and distributed under the following legislative and regulatory requirements:

- Ohio Revised Code, Title 9, Chapters 901 and 917
- Grade A Pasteurized Milk Ordinance, Food and Drug Administration, Public Health Service, U. S. Department of Health and Human Services
- 21CFR 101 Labeling, 21CFR 110 Good Manufacturing Practices, 21CFR 130 General Food Standards, 21CFR 131 Milk and Cream

*Chemical Parameters*

- Butterfat 0.90 % min.
- Total solids 9.50 % approx.
- Antibiotic residue Neg.
- Flavor No off flavor

*Microbiological Parameters*

- Standard plate count <10,000 CFU/ml
- Mosley plate count <20,000 CFU/ml
- Coliform ≤10 CFU/ml

Reviewed/revised: 4/5/11 SQF Practitioner: Michelle Goodrich Cert. #11764

4.3.6-.002-080608B

<b>Product Description Form</b>	
<b>Formal Product Name:</b>	<b>Fat Free Milk</b>
<b>Ingredient Statement:</b>	Fat Free Milk, Vitamin A Palmitate and Vitamin D3 Added.
<b>Packaging Used:</b>	High Density Polyethylene (HDPE) gallon, and half-gallon container with a polypropylene screw on/screw off tamper evident cap. Labels are self-adhesive and applied prior to filling. Code date ink jetted on bottle side before filling. High Density Polyethylene (HDPE) white quart, Polyester (PET) quart, and ½ pint container with a polypropylene screw on/screw off tamper evident cap. Labels are wrap around and applied prior to filling. Code date ink jetted on bottle side before filling. Polyethylene coated paperboard. Code date printed on gable of carton after filling and sealing. Bulk plastic bags. Code date printed on label before filling.
<b>Allergen/Other Labeling:</b>	Contains milk. Keep Refrigerated, Grade A, Pasteurized, Homogenized, Vitamin A & D added, Fat Free.
<b>Storage and Distribution:</b>	Product is cased in standard milk cases - four one-gallon units per case; nine half-gallon units per case; twelve quart units per case; twenty pint units per case; fifty half-pint units per case; seventy-five 4 oz. units per case; and one plastic bag per case. Temperature of storage is < 45°F. Distributed using refrigerated trucks (< 45°F) to wholesale and retail outlets.
<b>Intended Consumers:</b>	Consumers of all ages consume this product except those allergic to milk protein.
<b>Shelf Life:</b>	18 days under refrigeration for paper containers. 19 days under refrigeration for plastic containers.

**Regulatory:** This product is received, processed, packaged and distributed under the following legislative and regulatory requirements:

- Ohio Revise Code, Title 9, Chapters 901 and 917
- Grade A Pasteurized Milk Ordinance, Food and Drug Administration, Public Health Service, U. S. Department of Health and Human Services
- 21CFR 101 Labeling, 21CFR 110 Good Manufacturing Practices, 21CFR 130 General Food Standards, 21CFR 131 Milk and Cream

**Chemical Parameters**

- Butterfat 0.20 % max.
- Total solids 9.00 % approx.
- Antibiotic residue Neg.
- Flavor No off flavor

**Microbiological Parameters**

- Standard plate count <10,000 CFU/ml
- Mosley plate count <20,000 CFU/ml
- Coliform ≤10 CFU/ml

Reviewed/ revised: 4/5/11

SQF Practitioner: Michelle Goodrich Cert. #11764

4.3.6-.001.080608B

H. Meyer Dairy  
 415 John Street  
 Cincinnati, OH 45215

Product Description Form	
Formal Product Name:	Chocolate Milk
Ingredient Statement:	Milk, High Fructose Corn Syrup, Cocoa (Processed with Alkali), Corn Starch, Salt, Carrageenan, Natural and Artificial Flavors, Vitamin A Palmitate and Vitamin D3.
Packaging Used:	Half-gallon container with a polypropylene screw on/screw off tamper evident cap. Labels are self-adhesive and applied prior to filling. Code date ink jetted on bottle side before filling. Polyester (PET) quart container with a polypropylene snap on snap off tamper evident cap. Labels are wrap around and applied prior to filling. Code date ink jetted on bottle side before filling.
Allergen/Other Labeling:	Contains milk. Keep Refrigerated, Grade A, Pasteurized, Homogenized, Vitamin D.
Storage and Distribution:	Product is cased in standard milk cases- nine half-gallon units per case; twelve quart units per case. Temperature of storage is < 45°F. Distributed using refrigerated trucks (< 45°F) to wholesale and retail outlets.
Intended Consumers:	Consumers of all ages consume this product except those allergic to milk protein.
Shelf Life:	19 days under refrigeration for plastic containers.

Regulatory: This product is received, processed, packaged and distributed under the following legislative and regulatory requirements:

- Ohio Revised Code, Title 9, Chapters 901 and 917
- Grade A Pasteurized Milk Ordinance, Food and Drug Administration, Public Health Service, U. S. Department of Health and Human Services
- 21CFR 101 Labeling, 21CFR 110 Good Manufacturing Practices, 21CFR 130 General Food Standards, 21CFR 131 Milk and Cream

Chemical Parameters

- Butterfat 3.25 % min.
- Total solids NA
- Antibiotic residue Neg.
- Flavor No off flavor

Microbiological Parameters

- Standard plate count <10,000 CFU/ml
- Mosley plate count <20,000 CFU/ml
- Coliform ≤10 CFU/ml

Reviewed/revised: 4/5/11

SQF Practitioner: Michelle Goodrich Cert. #11764

4.3.6-008-080708A

H. Meyer Dairy  
 415 John Street  
 Cincinnati, OH 45215

<b>Product Description Form</b>	
<i>Formal Product Name:</i>	<b>Low Fat Chocolate Milk (1%)</b>
<i>Ingredient Statement:</i>	Low Fat Milk, High Fructose Corn Syrup, Corn Starch, Cocoa (Processed With Alkali), Salt, Carrageenan, Vanillin (Artificial Flavor), and Vitamin A Palmitate and Vitamin D3.
<i>Packaging Used:</i>	High Density Polyethylene (HDPE) gallon, and half-gallon container with a polypropylene screw on/screw off tamper evident cap. Labels are self-adhesive and applied prior to filling. Code date ink jetted on bottle side before filling. Polyester (PET) half pint and ½ pint container with a polypropylene screw on/screw off tamper evident cap. Labels are wrap around and applied prior to filling. Code date ink jetted on bottle side before filling. Polyethylene coated paperboard. Code date printed on gable of carton after filling and sealing. Bulk plastic bags. Code date printed on label before filling.
<i>Allergen/Other Labeling:</i>	Contains milk. Keep Refrigerated, Grade A, Pasteurized, Homogenized, Vitamin A & D added, Lowfat.
<i>Storage and Distribution:</i>	Product is cased in standard milk cases - four one-gallon units per case; 9 half-gallon units per case; fifty half-pint units per case; and 1 bulk plastic bag per case. Temperature of storage is < 45°F. Distributed using refrigerated trucks (< 45°F) to wholesale and retail outlets.
<i>Intended Consumers:</i>	Consumers of all ages consume this product except for those allergic to milk protein.
<i>Shelf Life:</i>	18 days under refrigeration for paper containers. 19 days under refrigeration for plastic containers.

*Regulatory:* This product is received, processed, packaged and distributed under the following legislative and regulatory requirements:

- Ohio Revised Code, Title 9, Chapters 901 and 917
- Grade A Pasteurized Milk Ordinance, Food and Drug Administration, Public Health Service, U. S. Department of Health and Human Services
- 21CFR 101 Labeling, 21CFR 110 Good Manufacturing Practices, 21CFR 130 General Food Standards, 21CFR 131 Milk and Cream

*Chemical Parameters*

- Butterfat 0.80% min.
- Total solids NA
- Antibiotic residue Neg.
- Flavor No off flavor

*Microbiological Parameters*

- Standard plate count <10,000 CFU/ml
- Mosley plate count <20,000 CFU/ml
- Coliform ≤10 CFU/ml

Reviewed/ revised: 4/5/11

SQF Practitioner: Michelle Goodrich Cert. #11764

4.3.6-005-080708A

H. Meyer Dairy  
 415 John St  
 Cincinnati, OH 45215

<b>Product Description Form</b>	
<i>Formal Product Name:</i>	<b>Low Fat Strawberry Flavored Milk (1%)</b>
<i>Ingredient Statement:</i>	Low Fat Milk, High Fructose Corn Syrup, Natural & Artificial Flavoring, Carrageenan, Red 40, Red #3, and Vitamin A Palmitate and Vitamin D3.
<i>Packaging Used:</i>	Polyester (PET) ½ pint container with a polypropylene screw on/screw off tamper evident cap. Labels are wrap around and applied prior to filling. Code date ink jetted on bottle side before filling. Polyethylene coated paperboard. Code date printed on gable of carton after filling and sealing.
<i>Allergen/Other Labeling:</i>	Contains milk. Keep Refrigerated, Grade A, Pasteurized, Homogenized, Vitamin A & D added, Lowfat
<i>Storage and Distribution:</i>	Product is cased in standard milk cases – fifty half-pint units per case. Temperature of storage is < 45°F. Distributed using refrigerated trucks (< 45°F) to wholesale and retail outlets.
<i>Intended Consumers:</i>	Consumers of all ages consume this product except those allergic to milk.
<i>Shelf Life:</i>	18 days under refrigeration for paper containers. 19 days under refrigeration for plastic containers.

*Regulatory:* This product is received, processed, packaged and distributed under the following legislative and regulatory requirements:

- Ohio Revised Code, Title 9, Chapters 901 and 917
- Grade A Pasteurized Milk Ordinance, Food and Drug Administration, Public Health Service, U. S. Department of Health and Human Services
- 21CFR 101 Labeling, 21CFR 110 Good Manufacturing Practices, 21CFR 130 General Food Standards, 21CFR 131 Milk and Cream

*Chemical Parameters*

- Butterfat 0.80% min.
- Total solids NA
- Antibiotic residue Neg.
- Flavor No off flavor

*Microbiological Parameters*

- Standard plate count <10,000 CFU/ml
- Mosley plate count <20,000 CFU/ml
- Coliform ≤10 CFU/ml

Reviewed/revised: 4/5/11 SQF Practitioner: Michelle Goodrich Cert. #11764

4.3.6-.005-080708A