



PRODUCT SPECIFICATION
CCF Colby Deli LH 2/6# RW, #61002

I. DESCRIPTION

Colby Cheese that was made from cow's milk not treated with the growth hormones rBST. Colby is semi-hard similar to a young Cheddar, Colby is softer and has a firm, open lacy texture with tiny holes, light yellow to orange color, and a mild flavor that conforms to the standards as defined in 21 CFR, Part 133.118.

II. INGREDIENT STATEMENT

Cultured Pasteurized Milk, Salt, Annatto (Vegetable Color), Enzymes. **Contains:** Milk

III. ANALYSIS

A. Chemical Standards

	<u>Min.</u>	<u>Max.</u>	
1) Moisture	36.0%	40.0%	SMEDP, 16, 15 Food Scan
2) Fat (dry basis)	50.0%	56.0%	SMEDP, 16, 15 Food Scan
3) pH	5.00	5.45	SMEDP, Potentiometric
4) Salt	1.4%	2.2%	SMEDP, 16, 15 Coulometric Titration

B. Physical Standards

1) Color	6-9 on NCI color chart
2) Flavor	Clean, Mild Flavor
3) Body and Texture	Firm, Open with tiny holes or a closed body
4) Style	Deli, 2/6lbs., Random Weight

C. Microbiological Standards

1) Coliforms	<100 cfu/g	BAM 8, 4 / AOAC Petrifilm
2) Yeast	<100 cfu/g	BAM 8, 18 / AOAC Petrifilm
3) Mold	<100 cfu/g	BAM 8, 18 / AOAC Petrifilm

IV. MANUFACTURING PROCEDURE

- 1) Cultures and enzymes are added to the pasteurized milk in the stainless steel vats to form curd.
- 2) The curd is cut into smaller curds and heated.
- 3) The salt application is applied.
- 4) Following this process of salting, the cheese develops the characteristics flavor, texture and appearance.
- 5) The cheese is placed into molds that give the cheese its final shape.

- 6) Before shipment, the cheese is vacuum sealed in an oxygen and moisture barrier bag.
- 7) Each piece passes through a metal detector, packed and readied for shipment.

D. COA Requirements

- 1) None

E. Item#

- 1) 61002

V. NUTRITION INFORMATION

- 1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	373.7
Calories from Fat (kcal)	259.65
Fat (g)	28.85
Protein (g)	22.62
Saturated Fat (g)	18.33
Total Carbohydrates (g)	5.9
Dietary Fiber (g)	NA
Total Sugars (g)	<0.10
Cholesterol (mg)	94.5
Trans Fat (g)	0.91
Sodium (mg)	759
Calcium (mg)	675
Iron (mg)	<0.1
Vitamin D (mcg)	<0.55
Potassium (mg)	68.4

Nutrition Facts		
Serving Size	1 oz (28g/about 1” cube)	
Serving Per Container	Varied	
Amount Per Serving		
Calories	100	
	% Daily Value*	
Total Fat	8g	10%
Saturated Fat	5g	25%
Trans Fat	0g	
Cholesterol	25mg	8%
Sodium	210mg	9%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	6g	
Vitamin D	0 mcg	0%
Calcium	189mg	15%
Iron	0mg	0%
Potassium	19mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		
Calories per gram:		
	Fat 9	* Carbohydrate 4 * Protein 4

- 2) Allergens – Contains “Milk”
- 3) Country of Origin – USA
- 4) GMO Status – Non-GMO Ingredients
- 5) Enzyme – Microbial
- 6) Claim Statement – No significant difference has been shown between milk from cows treated and not treated with rBST growth hormones.

F. Shelf Life

- 1) 180 days from date of packaged.

G. Storage Requirements

- 1) Recommended storage Temperature 34-41°F.

H. Shipping Requirements

- 1) Carrier used to transport product shall maintain the product at 34-41°F.
- 2) Trailers shall be clean, dry and free of foreign and objectionable odors.
- 3) Trailers used for direct to customer and full truck load shipments shall be sealed and seal number recorded.

I. Product Coding

- 1) Each piece shall be ink jetted with “sell by date” with vat number in calendar format (Nov 152014).
- 2) Each case shall be identified with a label which includes: Catch weight (Net Weight of Cheese), Date of Production, and/or Sell by Date, Type of Cheese, Pack Size, Brand Name (if applicable), Plant Number, Wisconsin State Stamp (if applicable), Vat Number and Case Number.

J. Product Dimensions

- 1) Width: 4.00”
- 2) Height: 4.00”
- 3) Length: 12.0”

K. Carton Dimensions (OD)

- 1) Width: 8.480”
- 2) Height: 4.355”
- 3) Length: 13.710”

L. Pallet Pattern

- 1) Alternating Layers
- 2) 45 cases per layer
- 3) 3 layers high
- 4) 135 cases per pallet
- 5) Approx. 1,620lbs. total net weight per pallet.