



PRODUCT SPECIFICATION  
CCF Farmers Deli LH 2/6# RW, #65001

**I. DESCRIPTION**

Farmers Cheese made from cow's milk not treated with the growth hormones rBST. Farmers Cheese is a semi-soft cheese with a smooth supple texture. It is creamy white and has a delicate, buttery, slightly acidic flavor.

**II. INGREDIENT STATEMENT**

Cultured Pasteurized Milk, Salt, Enzymes. **Contains:** Milk

**III. ANALYSIS**

**A. Chemical Standards**

	<b><u>Min.</u></b>	<b><u>Max.</u></b>	
1) Moisture	38.0%	44.0%	SMEDP, 16, 15 Food Scan
2) Fat (dry basis)	50.0%	57.0%	SMEDP, 16, 15 Food Scan
3) pH	5.00	5.45	SMEDP, 16, 15 Coulometric Titration
4) Salt	1.4%	2.2%	SMEDP, AOAC 15 <sup>th</sup> Ed. 975.20

**B. Physical Standards**

1) Color	1-3 on NCI color chart
2) Flavor	Clean, delicate, buttery, slightly acidic flavor
3) Body and Texture	Semi-soft, smooth supple texture
4) Style	Deli, 2/6 lbs., 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) 65001

**V. NUTRITION INFORMATION**

1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	367.0
Calories from Fat (kcal)	260.28
Fat (g)	28.92
Protein (g)	23.19
Saturated Fat (g)	18.50
Total Carbohydrates (g)	3.5
Dietary Fiber (g)	NA
Total Sugars (g)	0.14
Cholesterol (mg)	99.1
Trans Fat (g)	0.94
Sodium (mg)	661
Calcium (mg)	677
Iron (mg)	<0.1
Vitamin D (mcg)	<0.55
Potassium (mg)	61.3

Nutrition Facts		
<b>Serving Size</b>	1 oz (28g/about 1” cube)	
<b>Serving Per Container</b>	Varied	
Amount Per Serving		
<b>Calories</b>	<b>100</b>	
	% Daily Value*	
<b>Total Fat</b>	8g	10%
Saturated Fat	5g	25%
Trans Fat	0g	
<b>Cholesterol</b>	30mg	10%
<b>Sodium</b>	190mg	8%
<b>Total Carbohydrate</b>	1g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes 0g Added Sugars		0%
<b>Protein</b>	6g	
<b>Vitamin D</b>	0 mcg	0%
<b>Calcium</b>	190mg	15%
<b>Iron</b>	0mg	0%
<b>Potassium</b>	17mg	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) rBST Free 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.