



PRODUCT SPECIFICATION

Cady Creek Farms Rosemary Gouda Deli LH Chub 4/3# RW
Item# 65400

I. DESCRIPTION

Rosemary Gouda Cheese is made from pasteurized cow's milk not treated with the growth hormones rBST. Gouda is made in accordance with 21 CFR 133.142, which then has rosemary added. This is a semi-soft cheese with a smooth, creamy open texture. It is pale yellow with specks of dried rosemary and has a light, buttery, nutty flavor.

II. INGREDIENT STATEMENT

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

III. ANALYSIS

A. Chemical Standards

	<u>Min.</u>	<u>Max.</u>	
1) Moisture	38.0%	45.0%	SMEDP, 16, 15 Food Scan
2) Fat (dry basis)	46.0%	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 th Ed. 975.20

B. Physical Standards

1) Color	3-5 on NCI color chart, with green and brown Rosemary
2) Flavor	Clean, Mild Flavor with Rosemary
3) Body and Texture	Smooth and Creamy
4) Style	Deli, 4/3 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 rosemary is added, the cheese then 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) 65400

V. NUTRITION INFORMATION

- 1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	376.1
Calories from Fat (kcal)	265.32
Fat (g)	29.48
Protein (g)	23.80
Saturated Fat (g)	19.00
Total Carbohydrates (g)	3.9
Dietary Fiber (g)	NA
Total Sugars (g)	<0.10
Cholesterol (mg)	101
Trans Fat (g)	0.92
Sodium (mg)	714
Calcium (mg)	606
Iron (mg)	<0.1
Vitamin D (mcg)	<0.55
Potassium (mg)	50.0

Nutrition Facts		
Serving Size	1oz (28g/about 1” cube)	
Serving Per Container	Varied	
Amount Per Serving		
Calories	110	
% Daily Value*		
Total Fat	8g	10%
Saturated Fat	5g	25%
Trans Fat	0g	
Cholesterol	30mg	10%
Sodium	200mg	9%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	7g	
Vitamin D	0 mcg	0%
Calcium	170mg	15%
Iron	0mg	0%
Potassium	14mg	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) 365 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 34-42°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: 6.0”

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. 1,620 lbs. total net weight per pallet.

HISTORY

03/20/2019 – Shelf Life changed from 180 to 365 Days -EB

09/13/2019 – “Pasteurized Cultured Milk” changed to “Cultured Pasteurized Milk” and Anatto Extract Color Chnaged to “Annatto (Vegetable Color)”. - GS