



PRODUCT SPECIFICATION
Fancy Provolone 8/8# RW
Item# 10009

I. DESCRIPTION

Provolone Cheese made from cow’s milk not treated with the growth hormones rBST. Slightly tart when young, growing sharper with age and a natural pasta filata type cheese that conforms to the standards as defined in 21CFR133.181.

II. INGREDIENT STATEMENT

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

III. ANALYSIS

A. Chemical Standards

	<u>Min.</u>	<u>Max.</u>	
1) Moisture	40.0%	45.0%	Near infrared (NIR)
2) Fat (dry basis)	45.0%		Near infrared (NIR) and calculated
3) pH	5.0	5.5	SMEDP 15.022, Potentiometric
4) Salt	1.1%	2.0%	Near infrared (NIR)

B. Physical Standards

1) Color	Pale yellow to off white.
2) Flavor	Mild, slightly acid and salty flavor.
3) Body and Texture	Resilient and stretchy with smooth, closed body.
4) Style	Salami shaped, 8/8lbs

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

D. Item#

1) 10009

IV. NUTRITION INFORMATION

1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	339.12
Calories from Fat	231.84
Fat (g)	25.76
Saturated Fat (g)	15.73
Protein (g)	23.42
Total Carbohydrates (g)	3.4
Dietary Fiber (g)	0
Sugars (g)	0.64
Cholesterol (mg)	82.5
Trans Fat (g)	0.85
Sodium (mg)	632
Calcium (mg)	759
Iron (mg)	<0.49
Moisture (%)	43.62
Vitamin D (mcg)	<0.55
Potassium (mg)	81.3
Ash (g)	3.68

Nutrition Facts	
Varied Servings Per Container	
Serving Size	1oz (28g) about 1” cube
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Amount Per Serving	
Calories	100
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% Daily Value*	
Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0 mcg	0%
Calcium 215mg	15%
Iron 0mg	0%
Potassium 23mg	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.	

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

E. Shelf Life

- 1) 90 days from date of manufactured.

F. Storage Requirements

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

G. Shipping Requirements

- 1) Carrier used to transport product shall maintain the product at 34-41°F.

H. Product Coding

- 1) Each piece shall be ink jetted with date of manufactured (Made On), with calendar date format (11-18-17) and vat number. Example – “Made On 11-18-17-13”
- 2) Each case shall be labeled with Cheese type and size, Item number, Plant number, Date of Manufactured, Vat number, Block number and Net weight (in pounds).

I. Product Dimensions

- 1) Width: 3.50”
- 2) Height: 3.50”
- 3) Length: 20.25”

J. Carton Dimensions

- 1) Width: 14.75”
- 2) Height: 7.5”
- 3) Length: 21.25”

K. Pallet Pattern

- 1) Alternating Layers
- 2) 15 cases per layer
- 3) 2 cases high
- 4) 30 cases per pallet
- 5) Approx. 1,910.90lbs total gross avg. case weight per pallet including pallet.