



**PRODUCT SPECIFICATION**

Fancy Low-Moisture Whole Milk Mozzarella Cheese 8/6lbs  
Item# 20001

**I. DESCRIPTION**

A semi-soft low moisture, whole milk cheese that was made from cows' milk not treated with the growth hormones rBST. The cheese has a mild, milky flavor and creamy texture, manufactured according to provisions set forth in 21CFR133.155.

**II. INGREDIENT STATEMENT**

Cultured Pasteurized Milk, Salt, Enzymes. Contains: Milk

**III. ANALYSIS**

**A. Chemical Standards**

	<u>Min.</u>	<u>Max.</u>	
1) Moisture	45.0%	52.0%	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	Natural, Creamy White
2) Flavor	Mild, Milky
3) Body and Texture	Semi-soft, Creamy and Smooth
4) Style	Rectangular, 8/6lbs

**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) 20001

**IV. NUTRITION INFORMATION**

1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	317.7
Calories from Fat (kcal)	209.4
Fat (g)	23.26
Protein (g)	23.79
Saturated Fat	14.76
Total Carbohydrates (g)	3.3
Dietary Fiber (g)	NA
Total Sugars (g)	<0.25
Cholesterol (mg)	77.6
Trans Fat (g)	0.77
Sodium (mg)	529
Calcium (mg)	750
Iron (mg)	0.43
Vitamin D (mcg)	<0.75
Potassium (mg)	88.2

<b>Nutrition Facts</b>		
Varied Servings per container		
<b>Serving Size</b> 1oz (28g) about 1” Cube		
Amount Per Serving		
<b>Calories</b>		<b>90</b>
		% Daily Value
<b>Total Fat</b>	7g	9%
Saturated Fat	4g	20%
Trans Fat	0g	
<b>Cholesterol</b>	20mg	7%
<b>Sodium</b>	150mg	7%
<b>Total Carbohydrate</b>	1g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes 0g Added Sugars		0%
<b>Protein</b>	7g	
Vitamin D	0 mcg	0%
Calcium	210mg	15%
Iron	0mg	0%
Potassium	25mg	0%
<small>*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.</small>		

- 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.

**E. Shelf Life**

1) 60 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 (11-18-14) and vat number. Example – “Made On 11-18-14 13”
- 2) Each case shall be labeled with Cheese type and size, Item number, Plant number, Date of Manufactured, Vat number, Case number and Net weight (in pounds).

**I. Product Dimensions**

- 1) Width: 4.25”
- 2) Height: 4.25”
- 3) Length: 10.25”

**J. Carton Dimensions**

- 1) Width: 10.5”
- 2) Height: 8.75”
- 3) Length: 17.5”

**K. Pallet Pattern**

- 1) Alternating Layers
- 2) 10 cases per layer
- 3) 5 cases high
- 4) 50 cases per pallet
- 5) Approx. 2,530.00lbs total gross avg. case weight per pallet including pallet.