



PRODUCT SPECIFICATION
Fancy 5 Cheese Shred 4/5#
Item# 30000

I. DESCRIPTION

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

Low Moisture, Part-Skim Mozzarella Cheese that was made from cow's milk not treated with the growth hormones rBST. The cheese has a semi-soft low moisture cheese with a mild, milky flavor and creamy texture manufactured according to provisions set forth in 21CFR133.158.

Provolone Cheese that was 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.

Romano Cheese that was made from cow's milk not treated with the growth hormones rBST. A hard domestic cheese with a pungent and picante flavor manufactured that meets the standards listed in 21CFR133.183.

Parmesan Cheese that was made from cow's milk not treated with the growth hormones rBST. A hard domestic cheese with a mild, nutty flavor manufactured that meets the standards listed in 21CFR133.165.

II. INGREDIENT STATEMENT

Low-Moisture Whole Milk Mozzarella Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Low-Moisture Part-Skim Mozzarella Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Provolone Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Romano Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Parmesan Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Potato Starch and Powdered Cellulose (To Prevent Caking). **Contains:** Milk

III. ANALYSIS

A. Physical Standards

- | | |
|---------------------|------------------------------|
| 1) Color | Natural, Creamy, Off White |
| 2) Flavor | Mild, Milky, Nutty |
| 3) Body and Texture | Semi-soft, Creamy and Smooth |
| 4) Style | Shredded 4/5lbs |

B. 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 |

C. Item#

- 1) 30000

IV. NUTRITION INFORMATION

- 1) Nutrition Information

NUTRIENT	PER 100 G
Calories	314.3
Calories from Fat	199.8
Fat (g)	22.20
Protein (g)	24.63
Saturated Fat (g)	14.17
Total Carbohydrates (g)	4.0
Dietary Fiber (g)	NA
Total Sugars (g)	<0.25
Cholesterol (mg)	69.2
Trans Fat (g)	0.76
Sodium (mg)	673
Calcium (mg)	678
Iron (mg)	0.21
Vitamin D (mcg)	<0.75
Potassium (mg)	88.2

Nutrition Facts	
80 Servings Per Container	
Serving Size 1oz (28g) about ¼ Cup	
Amount Per Serving	
Calories	90
% Daily Value	
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 190mg	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 190mg	15%
Iron 0mg	0%
Potassium 25mg	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.

D. Shelf Life

- 1) 60 days from date of packaged.

E. Storage Requirements

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

F. Shipping Requirements

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

G. Product Coding

- 1) Each bag shall be identified with product label and code date “packed on”.
- 2) Product label shall have the cheese type, ingredient statement, nutritional facts, required temperature storage, net weight, and plant number.
- 3) Each case shall be labeled with cheese type, Item number, net weight, “packed on” date in calendar format (12/13/2017), and plant number.

H. Product Dimensions

- 1) Length: 1”- 2”

I. Carton Dimensions

- 1) Width: 12.0”
- 2) Height: 7.5”
- 3) Length: 18.0”

J. Pallet Pattern

- 1) Alternating Layers
- 2) 9 cases per layer
- 3) 8 cases high
- 4) 72 cases per pallet
- 5) Approx. 1,562.00lbs total gross avg. case weight per pallet including pallet.