



PRODUCT SPECIFICATION

Low-Moisture Whole Milk Mozzarella and White Cheddar Cheese
Item# 30003

I. DESCRIPTION

Low Moisture Whole Milk Mozzarella Cheese that was made from cow's milk not treated with the growth hormones rBST. A semi-soft low moisture cheese with a mild, milky flavor and creamy texture, manufactured according to provisions set forth in CFR 21, Part 133.155.

Cheddar Cheese that was made from cow's milk not treated with the growth hormones rBST. Rich, nutty and smooth when young, becoming increasingly sharp, complex and crumbly with age that conforms to the standards as defined in CFR 21, Part 133.113

II. INGREDIENT STATEMENT

Low-Moisture Whole Milk Mozzarella Cheese (Cultured Pasteurized Milk, Salt, Enzymes), White Cheddar 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 |
| 2) Flavor | Mild, Milky, Rich |
| 3) Body and Texture | Semi-soft, Creamy |
| 4) Style | Shredded 6/5lbs |

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. COA Requirements

- 1) None

D. Item#

1) 30003

IV. NUTRITION INFORMATION

1) Nutrition Information

NUTRIENT	PER 100 G
Calories	347.45
Calories from Fat	237.9
Fat (g)	26.44
Protein (g)	23.88
Saturated Fat (g)	17.03
Total Carbohydrates (g)	3.5
Dietary Fiber (g)	NA
Total Sugars (g)	<0.25
Cholesterol (mg)	91.3
Trans Fat (g)	0.83
Sodium (mg)	668
Calcium (mg)	789
Iron (mg)	<0.43
Vitamin D (mcg)	<0.75
Potassium (mg)	84.6

Nutrition Facts	
80 Servings per container	
Serving Size 1oz (28g) about ¼ Cup	
Amount Per Serving	
Calories	100
% Daily Value	
Total Fat 7g	9%
Saturated Fat 5g	24%
Trans Fat 0g	
Cholesterol 25mg	9%
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 221mg	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.	
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.

E. Shelf Life

- 1) 60 days from date of packaged.

F. Storage Requirements

- 1) Recommended storage Temperature 34-42°F.

G. 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.

H. 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.

I. Product Dimensions

- 1) Length: 1”- 2”

J. Carton Dimensions

- 1) Width: 12.25”
- 2) Height: 11.25”
- 3) Length: 17.75”

K. Pallet Pattern

- 1) Alternating Layers
- 2) 9 cases per layer
- 3) 6 cases high
- 4) 54 cases per pallet
- 5) Approx. 1,725.00lbs total gross avg. case weight per pallet including pallet.