



PRODUCT SPECIFICATION  
Fancy Shredded 80/10/10 Blend 4/5#  
Item# 30008

**I. DESCRIPTION**

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 CFR 21, Part 133.158.

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 CFR 21, Part 133.181.

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 Part-Skim Mozzarella Cheese (Cultured Pasteurized Milk, Salt, and Enzymes), Provolone Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Yellow Cheddar Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Annatto (Vegetable Color)), 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 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) 30008

**IV. NUTRITION INFORMATION**

1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	299.95
Calories from Fat (kcal)	190.62
Fat (g)	21.18
Protein (g)	23.68
Saturated Fat (g)	13.66
Total Carbohydrates (g)	3.67
Dietary Fiber (g)	NA
Total Sugars (g)	0.77
Cholesterol (mg)	75.6
Trans Fat (g)	0.65
Sodium (mg)	561.6
Calcium (mg)	704
Iron (mg)	<0.49
Vitamin D (mcg)	<0.75
Potassium (mg)	87.98

Nutrition Facts	
80 Servings per container	
<b>Serving Size 1oz (28g) about ¼ Cup</b>	
Amount Per Serving	
<b>Calories</b>	<b>80</b>
% Daily Value	
<b>Total Fat</b> 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
<b>Cholesterol</b> 20mg	7%
<b>Sodium</b> 160mg	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 200mg	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.
- 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.

**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
- Approx. 1,562.00lbs total gross avg. case weight per pallet including pallet

## **History**

1. 10/3/2019: Nutrient values updated- calculated with 80/10/10 ratio- EB