



PRODUCT SPECIFICATION
Fancy Low-Moisture, Whole Milk Mozzarella Shred 6/5#
Item# 30066

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 CFR 21, Part 133.155.

II. INGREDIENT STATEMENT

Low-Moisture Whole Milk Mozzarella Cheese (Pasteurized Milk, Salt, Enzymes), Potato Starch and Powdered Cellulose (To prevent caking). **Contains:** Milk

III. ANALYSIS

A. Physical Standards

- | | |
|---------------------|------------------------------|
| 1) Color | Natural, Creamy White |
| 2) Flavor | Mild, Milky |
| 3) Body and Texture | Semi-soft, Creamy and Smooth |
| 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 |

IV. MANUFACTURING PROCEDURE

- 1) Cultures and enzymes are added to the pasteurized milk in the stainless steel vats to form curd.
- 2) The curd is cut into smaller curds and heated.
- 3) The cheese is placed into molds that give the cheese its final shape.
- 4) The products are immersed in a saturated salt solution.
- 5) Following this process of salting by absorption, the cheese develops a slight rind and develops the characteristics flavor, texture and appearance.
- 6) The cheese is pushed through wire harps and Shredder.

- 7) Before shipment, the cheese is vacuum sealed in an oxygen and moisture barrier film.
- 8) Each bag passes through a metal detector, packed and readied for shipment.

C. COA Requirements

- 1) None

D. Item#

- 1) 30066

V. NUTRITION INFORMATION

- 1) Nutrition Information

NUTRIENT	PER 100 G
Calories	317.70
Calories from Fat	209.4
Fat (g)	23.26
Protein (g)	23.79
Saturated Fat (g)	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

Nutrition Facts		
80 Servings Per Container		
Serving Size 1oz (28g) about ¼ Cup		
Amount Per Serving		
Calories	90	
% Daily Value		
Total Fat 7g	9%	
Saturated Fat 4g	20%	
Trans Fat 0g		
Cholesterol 20mg	7%	
Sodium 150mg	7%	
Total Carbohydrate 1g	0%	
Dietary Fiber 0g	0%	
Total Sugars 0g		
Includes 0g Added Sugars	0%	
Protein 7g		
Vitamin D 0 mcg	0%	
Calcium 210mg	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.