



PRODUCT SPECIFICATION

Fancy 80/20 Low-Moisture Part-Skim Mozzarella & Low-Moisture Whole Milk Mozzarella Diced 4/5#
Item# 40002

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 21CFR133.158

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.

II. INGREDIENT STATEMENT

Low-Moisture Part-Skim Mozzarella Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Low-Moisture Whole Milk Mozzarella 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 White |
| 2) Flavor | Mild, Milky |
| 3) Body and Texture | Semi-soft, Creamy and Smooth |
| 4) Style | Diced (80/20) 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) 40002

IV. NUTRITION INFORMATION

1) Nutrition Information

| NUTRIENT | PER 100 G |
|-------------------------|-----------|
| Calories | 291.86 |
| Calories from Fat | 182.61 |
| Fat (g) | 20.29 |
| Protein (g) | 23.69 |
| Saturated Fat (g) | 13.10 |
| Total Carbohydrates (g) | 3.62 |
| Dietary Fiber (g) | NA |
| Total Sugars (g) | 0.73 |
| Cholesterol (mg) | 72.32 |
| Trans Fat (g) | 0.63 |
| Sodium (mg) | 532 |
| Calcium (mg) | 696 |
| Iron (mg) | 0.43 |
| Vitamin D (mcg) | <0.75 |
| Potassium (mg) | 89.4 |

| Nutrition Facts | |
|---|---------------|
| 80 Servings per container | |
| Serving Size 1oz (28g) about ¼ Cup | |
| Amount Per Serving | |
| Calories | 80 |
| | % Daily Value |
| Total Fat 6g | 7% |
| Saturated Fat 3.5g | 18% |
| Trans Fat 0g | |
| Cholesterol 20mg | 7% |
| Sodium 150mg | 6% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 7g | |
| Vitamin D 0 mcg | 0% |
| Calcium 195mg | 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

D. Shelf Life

- 1) 60 days from date of packaged.

E. Storage Requirements

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

F. 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.

G. Product Coding

- 1) Each bag shall be identified with “packaged on”, (example: 10-03-17 BDC).
- 2) Each case shall be labeled with product type, item number, net wt, plant number, packaged date, case number and box serial number.

H. Product Dimensions

- 1) Dice: 1/8”- 3/16”

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.