



PRODUCT SPECIFICATION

Fancy Low-Moisture Whole Milk Mozzarella/Provolone Diced 4/5#
Item# 40006

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.

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.

II. INGREDIENT STATEMENT

Low-Moisture Whole Milk Mozzarella Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Provolone 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 |
| 4) Style | Diced 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) 40006

IV. NUTRITION INFORMATION

1) Nutrition Information

| NUTRIENT | PER 100 G |
|-------------------------|-----------|
| Calories | 319.8 |
| Calories from Fat | 211.68 |
| Fat (g) | 23.52 |
| Protein (g) | 23.62 |
| Saturated Fat (g) | 14.734 |
| Total Carbohydrates (g) | 3.42 |
| Dietary Fiber (g) | NA |
| Total Sugars (g) | <0.53 |
| Cholesterol (mg) | 78.24 |
| Trans Fat (g) | 0.77 |
| Sodium (mg) | 571 |
| Calcium (mg) | 740 |
| Iron (mg) | <0.49 |
| Vitamin D (mcg) | <0.75 |
| Potassium (mg) | 85.74 |

| Nutrition Facts | |
|---|-----------|
| 80 Servings per container | |
| Serving Size 1oz (28g) about ¼ Cup | |
| Amount Per Serving | |
| Calories | 90 |
| % Daily Value | |
| Total Fat 7g | 8% |
| Saturated Fat 4g | 20% |
| Trans Fat 0g | |
| Cholesterol 20mg | 7% |
| Sodium 160mg | 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 207mg | 15% |
| Iron 0mg | 0% |
| Potassium 24mg | 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
- 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 34-42°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.