



PRODUCT SPECIFICATION
 Wood River Creamery Applewood Smoke Sea Salt 1/40#
 Item# 83130

I. DESCRIPTION

This cheese is made from pasteurized Cow's milk not treated with the growth hormones rBST. It has Mild, Nutty, Creamy and Slightly Buttery flavor with an Applewood smoke finish. This cheese conforms to the Hard Cheese standards as defined in CFR 21, Part 133.150.

II. INGREDIENT STATEMENT

Cultured Pasteurized Milk, Applewood Smoked Sea Salt, Enzymes. Contains: Milk

III. ANALYSIS

A. Chemical Standards

	<u>Min.</u>	<u>Max.</u>	
1) Moisture	36.0%	39.0%	Near infrared (NIR)
2) Fat (dry basis)	50.0%	-	Near infrared (NIR) and calculated
3) pH	5.0	5.5	SMEDP 15.022, Potentiometric
4) Salt	1.2%	2.0%	Near infrared (NIR)

B. Physical Standards

1) Color	Natural, Creamy white
2) Flavor	Clean, Mild with Applewood smoke
3) Body and Texture	Firm, small mechanical openings or a closed body.
4) Style	Block, Random Weight 1/40lb

C. Microbiological Standards

1) Coliforms	<100 CFU/gram	BAM 8, 4 / AOAC Petrifilm
2) Yeast	<100 CFU/gram	BAM 8, 18 / AOAC Petrifilm
3) Mold	<100 CFU/gram	BAM 8, 18 / AOAC Petrifilm

D. Item#GTIN

1) 83130/90054783831309

IV. NUTRITION INFORMATION

1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	373.4
Calories from Fat (kcal)	266.0
Fat (g)	29.53
Protein (g)	23.22
Saturated Fat (g)	19.08
Total Carbohydrates (g)	3.7
Dietary Fiber (g)	NA
Total Sugars (g)	<0.10
Cholesterol (mg)	101
Trans Fat (g)	0.91
Sodium (mg)	668
Calcium (mg)	730
Iron (mg)	<0.1
Vitamin D (mcg)	<0.75
Potassium (mg)	76.6

Nutrition Facts	
Varied Servings per Container	
Serving Size 1oz (28g) about 1” cube	
Amount Per Serving	
Calories	110
% Daily Value	
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30mg	10%
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 207mg	15%
Iron 0mg	0%
Potassium 22mg	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 Source - (Rennet) 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.

E. Shelf Life

1) 300 days from date of packaged.

F. Storage Requirements

- 1) Recommended storage Temperature 34-41°F.

G. Shipping Requirements

- 1) Carrier used to transport product shall maintain the product at 34-41°F.

H. Product Coding

- 1) Each case shall be labeled with Cheese Type, Item number, Net wt, Made on Date (mm/dd/yyyy), Plant number, Vat number, and Block number.
- 2) Each pallet shall be labeled with, Company name (Burnett Dairy), Cheese Type, Ingredient statement, Wt, Plant number and Pallet ID number.

Office Use Only:

Originator: _____ Reviewed by: _____

Date: _____ Date: _____

History:

1. 11/10/17: Temporary spec – waiting on updated repack labels - JMY
2. 11/2017: Update Nutritionals – JMY
3. 4/16/18: Changed AMS to WRC - JMY
4. 11/14/18: Increased the shelf life from 240 to 300 days per sales and quality – JMY
5. 5/30/2019: Title, Description change CFR updated to hard cheese, Physical standard, GTIN verified -EB
6. 08/15/2019 – Sodium updated (based on average 1.7% salt)-EB