



**PRODUCT SPECIFICATION**  
 Wood River Creamery Mango Habanero 4/2.5#  
 Item # 83164

**I. DESCRIPTION**

This cheese is made from Pasteurized Cow's milk not treated with the growth hormones rBST. It has Mild, Nutty, Creamy, Slightly Buttery and Slightly Sweet with tangy Mango taste and hot habanero finish. This cheese conforms to the Hard Cheese standards as defined in CFR 21, Part 133.150.

**II. INGREDIENT STATEMENT**

Pasteurized Cultured Cow's Milk, Salt, and Enzymes. Contains: Milk. **Mango Habanero Seasoning:** Sugar, Dried Honey (Refinery Syrup, Honey), Maltodextrin, Habanero Peppers, Spices, Natural Mango Flavor, Less than 2% Silicon Dioxide (Prevents Caking).

**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	Pale to Creamy white with red flakes
2) Flavor	Slight Sweet with mango flavor with hot habanero notes
3) Body and Texture	Firm, small mechanical openings or a closed body.
4) Style	Block, 4/2.5lbs, Exact Weight

**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# / UPC#**

- 1) 83164 / 00054783831641 / 054783831641

## IV. NUTRITION INFORMATION

### 1) Nutrition Information

NUTRIENT	PER 100 G
Calories	378.2
Calories from Fat	270.0
Fat (g)	29.98
Protein (g)	22.90
Saturated Fat (g)	19.58
Total Carbohydrates (g)	4.2
Dietary Fiber (g)	NA
Total Sugars (g)	0.31
Cholesterol (mg)	93.5
Trans Fat (g)	0.89
Sodium (mg)	668
Calcium (mg)	677
Iron (mg)	<0.1
Vitamin D (mcg)	<0.75
Potassium (mg)	78.8

Nutrition Facts	
40 Servings per container	
<b>Serving Size 1oz (28g) about 1" cube</b>	
Amount Per Serving	
<b>Calories</b>	<b>110</b>
% Daily Value	
<b>Total Fat</b> 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
<b>Cholesterol</b> 25mg	8%
<b>Sodium</b> 190mg	8%
<b>Total Carbohydrate</b> 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 6g	
Vitamin D 0 mcg	0%
Calcium 190mg	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) 240 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 package shall be ink jetted with “Sell By” in calendar format (mmm/dd/yy).
- 2) Each box shall be labeled with BDC item number, cheese description, customer item number, net wt, “Best By” date in calendar format (04/05/2018), GTIN number, distributed by and plant manufacturer number.

**Office Use Only:**

Originator: \_\_\_\_\_ Reviewed by: \_\_\_\_\_

Date: \_\_\_\_\_ Date: \_\_\_\_\_

**HISTORY**

- 1) 4/11/18: Removed AMS and renamed to WRC – JMY
- 2) 2/13/19: Updated the case measurements and pallet configuration per Organic Valley/Jerry Knoll – JMY
- 3) 5/6/2019: Item Description, CFR changed to Hard cheese -EB
- 4) 5/29/2019 – Title updated according to new rules, GTIN verified, UPC added -EB
- 5) 08/13/2019- Nutritional values recalculated, corrected sat fat, updated chemical std. references-EB
- 6) 08/15/2019 – Sodium updated (based on average 1.7% salt)-EB