



PRODUCT SPECIFICATION
 Wood River Creamery Original 4/2.5#
 Item# 83177

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 with a Sweet 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

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	White to Creamy White
2) Flavor	Slight sweet and acid, slight buttery, mild to medium
3) Body and Texture	Firm and pliable, small 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) 83177 / 00054783831774 / 054783831771

IV. NUTRITION INFORMATION

1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	388.4
Calories from Fat (kcal)	278.2
Fat (g)	30.91
Protein (g)	23.64
Saturated Fat (g)	19.76
Total Carbohydrates (g)	3.3
Dietary Fiber (g)	NA
Total Sugars (g)	<0.10
Cholesterol (mg)	95.1
Trans Fat (g)	1.07
Sodium (mg)	668
Calcium (mg)	644
Iron (mg)	<0.1
Vitamin D (mcg)	<0.75
Potassium (mg)	73.8

Nutrition Facts	
40 Servings per container	
Serving Size 1oz (28g) about 1” cube	
Amount Per Serving	
Calories	110
% Daily Value	
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 25mg	8%
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 180mg	15%
Iron 0mg	0%
Potassium 21mg	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 – 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) 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 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 (04/12/2018), GTIN number, distributed by and plant manufacturer number.

Office Use Only:

Originator: _____ Reviewed by: _____

Date: _____ Date: _____

HISTORY:

- 1) 12/19/17: New product Spec – JMY
- 2) 11/14/18: Increased the shelf life from 240 to 300 days per sales and quality – JMY
- 3) 2/15/19: Updated pallet info and case dimensions per Organic Valley/Jerry Knoll - JMY
- 4) 5/7/2019: Item Description, CFR changed to Hard cheese -EB
- 5) 5/29/2019: Title, physical standard updated, GTIN verified, UPC added
- 6) 08/14/2019- Nutritional values recalculated, Sodium updated (based on average 1.7% salt) and Potassium corrected, updated chemical std. references- EB