

CHEESE MERCHANTS OF AMERICA, LLC.

PREMIUM CHEESE PRODUCTS

PRODUCT DESCRIPTION	IMPORTED PARMESAN CHEESE GRATED	ITEM # 164259																																							
BRAND	PRIMO GUSTO	REVISION DATE: 11/21/11																																							
PACK SIZE	12/1# SHAKERS																																								
GENERAL DESCRIPTION	This product is made of Parmesan Cheese and has been aged a minimum of 10 months or more prior to grating and packaging. An anti-caking agent has been added to minimize clumping and keep free flowing.																																								
INGREDIENTS	Imported Parmesan Cheese: (Pasteurized Part-Skim Cow's Milk, Cheese Cultures, Salt, Enzymes), Powdered Cellulose added to prevent caking.																																								
PHYSICAL DESCRIPTION	<p>Color: White-yellowish light straw to straw</p> <p>Flavor: Slightly nutty, pleasant, and clean</p> <p>Texture: Somewhat hard, fine, granular, .187 grating screen used.</p> <p>Extraneous Matter: This product shall be free of any extraneous matter of any significance. The product shall meet all FDA and or USDA, Good Manufacturing Practices.</p>																																								
PRODUCT ANALYSIS	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;"><u>Property Description</u></th> <th style="text-align: center;"><u>Limit</u></th> <th style="text-align: left;"><u>Testing Method</u></th> </tr> </thead> <tbody> <tr> <td>Listeria-monocytogenes-ELFA</td> <td style="text-align: center;">Negative in 25/g</td> <td>AOAC 99.06</td> </tr> <tr> <td>Salmonella-ELFA</td> <td style="text-align: center;">Negative in 25/g</td> <td>AOAC 2004.03</td> </tr> <tr> <td>Staphylococci - coag. positive</td> <td style="text-align: center;">< 10/g</td> <td>AOAC 975.55</td> </tr> <tr> <td>E. Coli-Petrifilm</td> <td style="text-align: center;">< 10/g</td> <td>AOAC 983.14</td> </tr> <tr> <td>Coliform-Petrifilm</td> <td style="text-align: center;">< 100/g</td> <td>AOAC 983.14</td> </tr> <tr> <td>Yeast and Mold</td> <td style="text-align: center;">< 1000/g</td> <td>FDA-BAM. 7TH ed</td> </tr> <tr> <td>Butterfat (dry basis):</td> <td style="text-align: center;">32% Minimum</td> <td>AOAC 933.05</td> </tr> <tr> <td>Moisture-Vacuum Oven</td> <td style="text-align: center;">22% Maximum</td> <td>AOAC 926.08</td> </tr> <tr> <td>Salt-Potentiometric</td> <td style="text-align: center;">2.0% – 4.5%</td> <td>AOAC 983.14</td> </tr> <tr> <td>pH</td> <td style="text-align: center;">5.0 – 5.6</td> <td>pH Meter</td> </tr> <tr> <td>Ewers Starch</td> <td style="text-align: center;"><2%</td> <td>EC L123/72</td> </tr> <tr> <td>Powdered Cellulose</td> <td style="text-align: center;">Target: 2%, +/- 1%</td> <td>AOAC 973.18</td> </tr> </tbody> </table>		<u>Property Description</u>	<u>Limit</u>	<u>Testing Method</u>	Listeria-monocytogenes-ELFA	Negative in 25/g	AOAC 99.06	Salmonella-ELFA	Negative in 25/g	AOAC 2004.03	Staphylococci - coag. positive	< 10/g	AOAC 975.55	E. Coli-Petrifilm	< 10/g	AOAC 983.14	Coliform-Petrifilm	< 100/g	AOAC 983.14	Yeast and Mold	< 1000/g	FDA-BAM. 7 TH ed	Butterfat (dry basis):	32% Minimum	AOAC 933.05	Moisture-Vacuum Oven	22% Maximum	AOAC 926.08	Salt-Potentiometric	2.0% – 4.5%	AOAC 983.14	pH	5.0 – 5.6	pH Meter	Ewers Starch	<2%	EC L123/72	Powdered Cellulose	Target: 2%, +/- 1%	AOAC 973.18
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PACKAGING	Cheese is packed in a polypropylene container and configured into a corrugated box. Box dimensions: 15.188L x 11.625W x 6.75H, Cube: .69, Ti: 10, Hi: 10																																								
STORAGE	Recommended storage temperature of 33-50 degrees Fahrenheit.																																								
CODE FORMAT	Product pack date is stamped on flexible barrier poly-bag and on corrugated box. An A is in front of the pack date which represents Cheese Merchants of America. The product pack date is the lot code and serves all traceability purposes.																																								

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PACK SIZE	12/1# SHAKERS																																					
SHELF LIFE	180 days from product pack date if stored properly.																																					
ALLERGEN	Milk																																					
COUNTRY OF ORIGIN	Argentina																																					
QA POINTS	GMO Free, rBGH Free, rBST Free, Gluten Free, Non-Kosher, Microbial Enzyme																																					
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