

# CHEESE MERCHANTS OF AMERICA, LLC.

## PREMIUM CHEESE PRODUCTS

<b>PRODUCT DESCRIPTION</b>	<b>IMPORTED PARMESAN CHEESE GRATED</b>	<b>ITEM # 445401</b>																																							
<b>BRAND</b>	<b>PRIMO GUSTO</b>	<b>REVISION DATE: 02/13/12</b>																																							
<b>PACK SIZE</b>	<b>4/5# BAGS</b>																																								
<b>GENERAL DESCRIPTION</b>	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.																																								
<b>INGREDIENTS</b>	Imported Parmesan Cheese: (Pasteurized Part-Skim Cow's Milk, Cheese Cultures, Salt, Enzymes), Powdered Cellulose added to prevent caking.																																								
<b>PHYSICAL DESCRIPTION</b>	Color: White-yellowish light straw to straw Flavor: Slightly nutty, pleasant, and clean Texture: Somewhat hard, fine, granular, .187 grating screen used. 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.																																								
<b>PRODUCT ANALYSIS</b>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;"><u>Property Description</u></th> <th style="text-align: center;"><u>Limit</u></th> <th style="text-align: center;"><u>Testing Method</u></th> </tr> </thead> <tbody> <tr> <td>Listeria-monocytogenes-ELFA</td> <td>Negative in 25/g</td> <td>AOAC 99.06</td> </tr> <tr> <td>Salmonella-ELFA</td> <td>Negative in 25/g</td> <td>AOAC 2004.03</td> </tr> <tr> <td>Staphylococci - coag. positive</td> <td>&lt; 10/g</td> <td>AOAC 975.55</td> </tr> <tr> <td>E. Coli-Petrifilm</td> <td>&lt; 10/g</td> <td>AOAC 983.14</td> </tr> <tr> <td>Coliform-Petrifilm</td> <td>&lt; 100/g</td> <td>AOAC 983.14</td> </tr> <tr> <td>Yeast and Mold</td> <td>&lt; 1000/g</td> <td>FDA-BAM. 7<sup>TH</sup> ed</td> </tr> <tr> <td>Butterfat (dry basis):</td> <td>32% Minimum</td> <td>AOAC 933.05</td> </tr> <tr> <td>Moisture-Vacuum Oven</td> <td>32% Maximum</td> <td>AOAC 926.08</td> </tr> <tr> <td>Salt-Potentiometric</td> <td>2.0% – 4.5%</td> <td>AOAC 983.14</td> </tr> <tr> <td>pH</td> <td>5.0 – 5.6</td> <td>pH Meter</td> </tr> <tr> <td>Ewers Starch</td> <td>&lt;2%</td> <td>EC L123/72</td> </tr> <tr> <td>Powdered Cellulose</td> <td>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 <sup>TH</sup> ed	Butterfat (dry basis):	32% Minimum	AOAC 933.05	Moisture-Vacuum Oven	32% 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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<b>PACKAGING</b>	Cheese is packed in a coextruded film with Nylon skin and a PE based sealant. These materials comply with the requirements of the Federal Food, Drug, and Cosmetics Act, as amended, for the packaging of food. All bags are nitrogen flushed and configured into a corrugated box. Box dimensions: 17L x 10.875W x 5.875H, Cube: .6285, Ti: 9, Hi: 11																																								
<b>STORAGE/SHIPPING</b>	Product may be stored/shipped in temperatures between 33-55 degrees Fahrenheit for periods NOT TO EXCEED 72 hours. For storage/shipping of 72 hours or more, product must be refrigerated between 33-45 degrees Fahrenheit. Any deviations from these guidelines may affect the product quality/integrity. CMA is not responsible for product that is not stored/shipped within the specified guidelines as stated above.																																								

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<b>CODE FORMAT</b>	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.
<b>SHELF LIFE</b>	90 days from product pack date if stored properly.
<b>ALLERGEN</b>	Milk
<b>COUNTRY OF ORIGIN</b>	Argentina
<b>QA POINTS</b>	GMO Free, rBGH Free, rBST Free, Gluten Free, Non-Kosher, Microbial Enzyme

<b>NUTRITION FACTS</b>	<table border="1" style="margin: auto; padding: 10px;"> <thead> <tr> <th colspan="2" style="text-align: center;"><b>Nutrition Facts</b></th> </tr> </thead> <tbody> <tr> <td colspan="2">Serving size: 1 Tbsp (5g)</td> </tr> <tr> <td colspan="2">Servings Per Container Varies</td> </tr> <tr> <td><b>Calories: 20</b></td> <td style="text-align: right;">Calories from Fat 15</td> </tr> <tr> <td></td> <td style="text-align: right;">% Daily value</td> </tr> <tr> <td><b>Total Fat 2g</b></td> <td style="text-align: right;">2%</td> </tr> <tr> <td style="padding-left: 20px;">Saturated Fat 1g</td> <td style="text-align: right;">5%</td> </tr> <tr> <td style="padding-left: 20px;"><i>Trans</i> Fat 0g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td><b>Cholesterol 5mg</b></td> <td style="text-align: right;">2%</td> </tr> <tr> <td><b>Sodium 70mg</b></td> <td style="text-align: right;">2%</td> </tr> <tr> <td><b>Total Carbohydrate</b></td> <td></td> </tr> <tr> <td>less than 1g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td style="padding-left: 20px;">Dietary Fiber 0g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td style="padding-left: 20px;">Sugars less than 1g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td><b>Protein 2g</b></td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Vitamin A 2%</td> <td style="text-align: right;">Vitamin C 0%</td> </tr> <tr> <td>Calcium 6%</td> <td style="text-align: right;">Iron 0%</td> </tr> <tr> <td colspan="2" style="text-align: center;">Percent daily value is based on A 2,000 Calorie diet.</td> </tr> </tbody> </table>	<b>Nutrition Facts</b>		Serving size: 1 Tbsp (5g)		Servings Per Container Varies		<b>Calories: 20</b>	Calories from Fat 15		% Daily value	<b>Total Fat 2g</b>	2%	Saturated Fat 1g	5%	<i>Trans</i> Fat 0g	0%	<b>Cholesterol 5mg</b>	2%	<b>Sodium 70mg</b>	2%	<b>Total Carbohydrate</b>		less than 1g	0%	Dietary Fiber 0g	0%	Sugars less than 1g	0%	<b>Protein 2g</b>	0%	Vitamin A 2%	Vitamin C 0%	Calcium 6%	Iron 0%	Percent daily value is based on A 2,000 Calorie diet.	
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