

FINISHED PRODUCT SPECIFICATION SHEET

Masters Gallery Foods, Incorporated. PO Box 170 Plymouth, Wisconsin 53073-0170. ph. 920-893-8431 fax. 920-893-6075

Item Name: 160/1 MOZZ STRING CHEESE LT

Label: GORDON FOOD SERVICE

ItemCode: 24544

Form: STRG

sub Form: IW

Cheese Type: String Cheese

Package UPC-A: 093901470737

Case UCC/GTIN: 10093901470734

Product Description:

A Semi-Soft, Low-Moisture Part-Skim Mozzarella Cheese that is extruded in round cylinder shapes. The cheese is brined and used fresh as a ready-to-eat product.

Color: 1-2 NCI Color Standard

Flavor: Mild, Salty, clean.

Body: Firm, Resilient and stringy with a smooth surface. Should be able

to pull off pieces into long strings.

Ingredients:

Pasteurized Part-Skim Milk, Cheese Cultures, Salt, Enzymes.

Ship/Storage Temps:: Store @ 33 to 41 Degrees F., Do Not Freeze - Ship Temps 33-45 Degrees F.

MGF Recommended Shelf Life(days) 150 MDR at time of Cust receipt 105

Customer Desired Expiration Date (Days) 150 Date Code Format

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Date Style: EXP: MMM/DD/YY example: (EXP JUL 14 09 BCD4)

Allergens: Contains: Milk

Analytical and Micro testing available on request

Chemical Properties

Ontonnion i	roperties	
Moisture %:	45.0 - 48.5 - 52.0	
Fat FDB %:	30.0 - 41.0 - 45.0	111,000
Salt %:	1.50 - 1.90 - 2.30	
pH:	5.00 - 5.25 - 5.40	

*Lower Limit - Target - Upper Limit - Legal

Microbiological Properties

Coliform:	<100/g
E coli:	<10/g
Coag Pos Staph:	Negative
Salmonella:	Negative
Listeria mono:	Negative
Yeast and Mold:	<200/g

Pkg Length/Height 5 inch
Pkg Width/Diameter: .5 inch

Pkg Width/Diameter: .5 inch pkg sub form:
PKG Depth/Thickness: .5 inch

Master Case Length: 13.12 inch Master Case Width 10.25 inch Master Case Height: 4.50 inch Case Label Size inches

Case Label Placement
Case Label Count:

pkg form PFLM

Tare Wt: 1.0 lb CaseWT: 10.00

Ib Case Cube 0.3503418 ft3

Tie: 14 High: 10 Cases per Pallet 140 Chep Pallet ✓

Information contained herein is based on existing product data and believed to be accurate. May be subject to change without notice and is intended only as a source of information. No warranties, expressed or implied, are made. Non-CFR mandated analytical limits may be extended on cheese judged acceptable through organoleptic examination by a Certified MGF Grader.

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NUTRITION FACTS		unrounded per 100g	unrounded per 28.35 g	Calculation for A	
Calories:		291	82.4985	80	
Calories from Fat:		187.25	53.085375	50	
Total Fat:	g	20.81	5.899635	6g	9%
Saturated Fat:	g	13.04	3.69684	3.5g	18%
Trans Fat:	g	0.58	0.16443	08	3
Polyunsaturated Fat:	g	0.81	0.229635	0g	
Monounsaturated Fat:	g	5.4	1.5309	1.5g	
Cholesterol:	mg	55.76	15.80796	15mg	5%
Sodium:	mg	703.50	199.44225	200mg	8%
Total Carbohydrate:	g	2.63	0.745605	1g	0%
Dietary Fiber:	g	1.47	0.416745	0g	2%
Sugars:	g	1.01	0.286335	0g	
Protein:	g	27.21	7.714035	8g	
Vitamin A:	IU	611	173.2185	4%	
Vitamin C:	mg	0	0	0%	
Calcium:	mg	665	188.5275	20%	
Iron:	mg	0.26	0.07371	0%	

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INGREDIENTS:

Pasteurized Part-Skim Milk, Cheese Cultures, Salt, Enzymes.

Required Claim(s):	Disclosure Statement(s):
Contains: Milk	

Optional Claim(s):	Disclosure Statement(s):
Product of USA	
Gluten Free	

Ken igeration and osage filsa uctions:		
Keep Refrigerated		

Additional Notes:

Meal Pattern: Meat/Meat Alternative (oz eq). Required at Lunch Only. Grades K-5: 8-10 per week, 1 minimum per day. Grades 6-8: 9-10 per week, minimum 1 per day. Grades 9-12: 10-12 per week, minimum 2 per day.

Spec Created 10/16/2013 Spec Revision 7/16/2014 Approved By: Allison Butterbaugh

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