



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.

Ingredients:

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

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.

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

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

Allergens: Contains: Milk

Analytical and Micro testing available on request

Microbiological Properties

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

Chemical Properties

Moisture %:	45.0 - 48.5 - 52.0
Fat FDB %:	30.0 - 41.0 - 45.0
Salt %:	1.50 - 1.90 - 2.30
pH:	5.00 - 5.25 - 5.40

*Lower Limit - Target - Upper Limit - Legal

Pkg Length/Height 5 inch
Pkg Width/Diameter: .5 inch
PKG Depth/Thickness: .5 inch

pkg form PFLM
pkg sub form:

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:

Tare Wt: 1.0 lb **CaseWT:** 10.00 lb **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.

