



# 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:** 4/36/1 MOZZ STRING CHEESE

**Label:** GORDON FOOD SERVICE **ItemCode:** 24545

**Form:** STRG **sub Form:** IW

**Cheese Type:** String Cheese

**Package UPC-A:** 093901714961

**Case UCC/GTIN:** 10093901714968

**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 10.0 inch      pkg form OVW  
Pkg Width/Diameter: 9.5 inch      pkg sub form: INDW  
PKG Depth/Thickness: 1.75 inch

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

**Tare Wt:** 1.0 lb **CaseWT:** 09.00 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.

