



Shredded Low-Moisture Part-Skim Mozzarella Cheese

PRODUCT DESCRIPTION

Meets the definition 21 CFR 133.158 Low-Moisture Part-Skim Mozzarella Cheese

TECHNICAL DATA

Ingredient Listing: Pasteurized part-skim milk, cheese culture, salt, enzymes, and powdered cellulose (to prevent caking)

Physical Characteristics

Color:	Creamy White	NCI #1 to #2
Body, Texture		Firm to Medium Firm
Flavor		Bland to slightly acid
Extraneous Matter		None

Chemical Specifications

	<u>Minimum</u>	<u>Maximum</u>
pH	5.10	5.40
Moisture %	45.0	52.0
Fat Dry Basis (FDB) %	30.0	45.0
Salt %	1.25	2.20

Microbiological Specifications

	<u>Maximum</u>
Coliform cfu/gram	<100

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-40°F

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