

SAPUTO CHEESE USA INC.
CUSTOMER CHEESE SPECIFICATION

Description LOW MOISTURE MOZZARELLA CHEESE 8/6# GARDENIA GREEN LABEL RECIPE 40	Product code <p style="text-align: center;">101219</p>	Recipe number <p style="text-align: center;">001 040</p>
Produced for: VARIOUS	Effective date <p style="text-align: center;">2010/05/19</p>	Supersedes <p style="text-align: center;">2009/07/21</p>
Issued by: SALLIE KINZIGER	Approved by Q.A.: <p style="text-align: center;">CAROL PAIDER</p>	

Description

A soft cheese with a mild dairy flavor and white to light color.

ALLERGENS: MILK AND MILK PRODUCTS

Ingredients

Low Moisture Mozzarella (Pasteurized Milk, Cheese Cultures, Salt, Enzymes)

Requirements

All product(s) as of the date of shipment or delivery shall conform with all applicable provisions of the Federal Food, Drug and Cosmetic Act, as amended, any similar state or local regulation, the provisions of the Federal Act as it pertains to articles being introduced into interstate commerce, and will not be adulterated or misbranded within the meaning of any state or local laws or ordinances and regulations promulgated thereunder having jurisdiction of said product(s).

All product(s) are manufactured in accordance with good manufacturing practices and comply with all applicable regulatory requirements.

Typical Analyis

Moisture	45.0000	-	49.0000	%
SMEDP 16th Ed. #15.10.D				
F.D.B.	45.0000	-	49.0000	%
SMEDP 16th Ed. #15.8.A				
Salt	1.5000	-	2.1000	%
Corning Salt Analyzer				
pH	5.2000	-	5.5000	
SMEDP 16th Ed. #15.3.B				

Microbiological

Coliforms	<100/g
SMEDP 16th Ed. #7.8/7.9/7.13/AOAC 991.14	
Yeast & Mold	<200/g
SMEDP 16th Ed. #8.10/ AOAC 997.02	

Packaging

Product shall be packaged such that it arrives in a sanitary, wholesome and undamaged condition.

Packaging materials shall conform to all applicable food additive regulations.

NET WEIGHT	48.2250
GROSS WEIGHT	49.4300
VOLUME/CS	.8821
CS/PALLET	45.0000
CS/LAYER	9.0000
CS/HIGH	5.0000
CASE HEIGHT	8.3750
CASE WIDTH	11.3750
CASE LENGTH	16.0000

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Coding

Each package must be clearly coded in the open code date format designating date of manufacture as follows:

20 AUG 10 F 11 Day/Month/Year/Plant Letter Designation/Lot Description

Each case must be clearly coded with the product description, ingredient statement, name and address of the manufacturer, product code, net weight and the open code date format designating date of manufacture as above.

UPC-A code 070157012195
 SCC-14/ GTIN 90070157012198

Storage & Hand

Maintain at 33-40°F during storage. Maintain at 33-45°F during shipping.
 Shelf life is 45 Days

Nutrition

Attached.

Confidentiality

Information contained within this specification is confidential.



NUTRITIONAL PANEL - 28g

Recipe 040

Effective Date: 05/19/04

LOW MOISTURE MOZZARELLA CHEESE

Nutrition Facts	
Serving size 1 OZ (28g)	
Servings Per Container	
Amount Per Serving	
Calories 90	Calories from Fat 60
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 4.5g	22%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 200mg	8%
Total Carbohydrate less than 1 gram	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 6g	
Vitamin A	6%
Vitamin C	0%
Calcium	15%
Iron	0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	less than 65 g 80 g
SatFat	less than 20 g 25 g
Cholesterol	less than 300 mg 300 mg
Sodium	less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4



LOW MOISTURE MOZZARELLA CHEESE
Customer Information - Nutrition Facts

Recipe 040

Effective Date: 05/19/04

NUTRIENT	per 100 g	per 50 g	per 28g
Water (g)	47.000	23.500	13.160
Ash (g)	2.727	1.364	0.764
<i>Calories</i>	<i>325.640</i>	<i>162.820</i>	<i>91.179</i>
<i>Calories from Fat</i>	<i>224.190</i>	<i>112.095</i>	<i>62.773</i>
<i>Total Fat (g)</i>	<i>24.910</i>	<i>12.455</i>	<i>6.975</i>
<i>Saturated Fat (g)</i>	<i>16.069</i>	<i>8.035</i>	<i>4.499</i>
Calories from Saturated Fat	144.625	72.312	40.495
Polyunsat fat (g)	0.770	0.385	0.216
Monounsaturat fat (g)	8.260	4.130	2.313
<i>Trans Fat (g)</i>	<i>0.887</i>	<i>0.443</i>	<i>0.248</i>
<i>Cholesterol (mg)</i>	<i>79.154</i>	<i>39.577</i>	<i>22.163</i>
<i>Sodium (mg)</i>	<i>708.102</i>	<i>354.051</i>	<i>198.269</i>
Potassium (mg)	84.685	42.342	23.712
<i>Total Carbohydrate (g)</i>	<i>3.347</i>	<i>1.673</i>	<i>0.937</i>
<i>Dietary Fiber (g)</i>	<i>0.000</i>	<i>0.000</i>	<i>0.000</i>
<i>Sugars (g)</i>	<i>1.370</i>	<i>0.685</i>	<i>0.384</i>
<i>Protein (g)</i>	<i>22.016</i>	<i>11.008</i>	<i>6.164</i>
<i>Vitamin A (IU)</i>	<i>926.671</i>	<i>463.335</i>	<i>259.468</i>
<i>Vitamin C (mg)</i>	<i>0.000</i>	<i>0.000</i>	<i>0.000</i>
<i>Calcium (mg)</i>	<i>491.267</i>	<i>245.633</i>	<i>137.555</i>
<i>Iron (mg)</i>	<i>0.192</i>	<i>0.096</i>	<i>0.054</i>
Thiamin (mg)	0.036	0.018	0.010
Riboflavin (mg)	0.294	0.147	0.082
Niacin (mg)	0.080	0.040	0.022
Phosphorus, P (mg)	340.406	170.203	95.314

TOTAL PROXIMATE ANALYSIS = 100.000