

SAPUTO CHEESE USA INC.
CUSTOMER CHEESE SPECIFICATION

Description PROVOLONE CHEESE NONSMOKED 3/12# GARDENIA 101426 RED LABEL RECIPE 13	Product code <p style="text-align: center;">101426</p>	Recipe number <p style="text-align: center;">002 013</p>
Produced for: VARIOUS	Effective date <p style="text-align: center;">2011/01/10</p>	Supersedes <p style="text-align: center;">2010/05/14</p>
Issued by: SALLIE KINZIGER	Approved by Q.A.: <p style="text-align: center;">CAROL PAIDER</p>	

Description	<p>A soft cheese with a sweet, nutty taste and a white to light cream color.</p> <p>PRODUCED IN THE USA.</p> <p>ALLERGENS: MILK AND MILK PRODUCTS</p> <p>This product is not a hazardous or toxic material as defined in the Occupational Safety and Health Administration (OSHA) Hazard Communication Standard, 29 CFR 1910.1200, therefore an MSDS has not been prepared.</p>																																								
Ingredients	<p>Unsmoked Provolone Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes)</p>																																								
Requirements	<p>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).</p> <p>All product(s) are manufactured in accordance with good manufacturing practices and comply with all applicable regulatory requirements.</p>																																								
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Produced for: VARIOUS	Effective date 2011/01/10	Supersedes 2010/05/14
Issued by: SALLIE KINZIGER	Approved by Q.A.: CAROL PAIDER	

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	33.8100
GROSS WEIGHT	35.5890
VOLUME/CS	.8420
CS/PALLET	56.0000
CS/LAYER	28.0000
CS/HIGH	2.0000
CASE HEIGHT	5.1250
CASE WIDTH	13.8130
CASE LENGTH	20.5630

Coding

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

09 JUL 12 B 1 Day/Month/Year/Plant Letter Designation/Lot Description

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

UPC-A code 070157014267
 SCC-14/ GTIN 90070157014260

Storage & Hand

Maintain at 33-40° F during storage. Maintain at 33-45°F during shipping.
 Shelf life is 60 Days

Nutrition

Attached.

Confidentiality

Information contained within this specification is confidential.



NUTRITIONAL PANEL - 28g

Recipe 013

Effective Date: 10/07/11

PROVOLONE CHEESE

Nutrition Facts	
Serving size 1 OZ (28g)	
Servings Per Container	
Amount Per Serving	
Calories 100	Calories From Fat 70
% Daily Value*	
Total Fat 8g	12%
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 7g	
Vitamin A	4%
Vitamin C	0%
Calcium	20%
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



PROVOLONE CHEESE
Customer Information - Nutrition Facts

Recipe 013

Effective Date: 10/07/11

NUTRIENT	per 100 g	per 50 g	per 28g
Water (g)	43.000	21.500	12.040
Ash (g)	4.269	2.135	1.195
<i>Calories</i>	<i>346.298</i>	<i>173.149</i>	<i>96.963</i>
<i>Calories from Fat</i>	<i>243.675</i>	<i>121.838</i>	<i>68.229</i>
<i>Total Fat (g)</i>	<i>27.075</i>	<i>13.538</i>	<i>7.581</i>
<i>Saturated Fat (g)</i>	<i>15.581</i>	<i>7.790</i>	<i>4.363</i>
Calories from Saturated Fat	140.225	70.112	39.263
Polyunsat fat (g)	0.774	0.387	0.217
Monounsaturat fat (g)	7.617	3.808	2.133
<i>Trans Fat (g)</i>	<i>0.964</i>	<i>0.482</i>	<i>0.270</i>
<i>Cholesterol (mg)</i>	<i>77.341</i>	<i>38.670</i>	<i>21.655</i>
<i>Sodium (mg)</i>	<i>708.102</i>	<i>354.051</i>	<i>198.269</i>
Potassium (mg)	109.936	54.968	30.782
<i>Total Carbohydrate (g)</i>	<i>1.955</i>	<i>0.978</i>	<i>0.547</i>
<i>Dietary Fiber (g)</i>	<i>0.190</i>	<i>0.095</i>	<i>0.053</i>
<i>Sugars (g)</i>	<i>1.765</i>	<i>0.883</i>	<i>0.494</i>
<i>Protein (g)</i>	<i>23.701</i>	<i>11.850</i>	<i>6.636</i>
<i>Vitamin A (IU)</i>	<i>874.156</i>	<i>437.078</i>	<i>244.764</i>
<i>Vitamin C (mg)</i>	<i>0.000</i>	<i>0.000</i>	<i>0.000</i>
<i>Calcium (mg)</i>	<i>694.666</i>	<i>347.333</i>	<i>194.507</i>
<i>Iron (mg)</i>	<i>0.443</i>	<i>0.221</i>	<i>0.124</i>
Thiamin (mg)	0.032	0.016	0.009
Riboflavin (mg)	0.331	0.166	0.093
Niacin (mg)	0.139	0.069	0.039
Phosphorus, P (mg)	461.792	230.896	129.302

TOTAL PROXIMATE ANALYSIS = 100.000