



**PREMIUM CHEESE PRODUCTS**

**ASIAGO CHEESE**  
**GRATED, SHREDDED, SHAVED**

<b>GENERAL DESCRIPTION</b>	Asiago Cheese and has been aged a minimum of 6 months or more prior to conversion and packaging. An anti-caking agent has been added to minimize clumping and keep free flowing.																														
<b>INGREDIENT STATEMENT</b>	Asiago Cheese: (Pasteurized Cow's Milk, Cheese Cultures, Salt, Enzymes), Powdered Cellulose added to prevent caking.																														
<b>PHYSICAL DESCRIPTION</b>	Color: White to creamy white Flavor: Sweet, pleasant, and clean Extraneous Matter: This product shall be free of any extraneous matter of any significance. The product shall meet all FDA and or USDA, Good Manufacturing Practices.																														
<b>PRODUCT ANALYSIS</b>	<table border="1"> <thead> <tr> <th><u>Property Description</u></th> <th><u>Limit</u></th> <th><u>Testing Method</u></th> </tr> </thead> <tbody> <tr> <td>Listeria-monocytogenes-ELFA</td> <td>Negative in 25/g</td> <td>AOAC 99.06</td> </tr> <tr> <td>Salmonella-ELFA</td> <td>Negative in 25/g</td> <td>AOAC 2004.03</td> </tr> <tr> <td>Staphylococci - coag. positive</td> <td>&lt; 10/g</td> <td>AOAC 975.55</td> </tr> <tr> <td>E. Coli-Petrifilm</td> <td>&lt; 10/g</td> <td>AOAC 983.14</td> </tr> <tr> <td>Coliform-Petrifilm</td> <td>&lt; 100/g</td> <td>AOAC 983.14</td> </tr> <tr> <td>Yeast and Mold</td> <td>&lt; 1000/g</td> <td>FDA-BAM. 7<sup>TH</sup> ed</td> </tr> <tr> <td>Butterfat (dry basis):</td> <td>45% Minimum</td> <td>AOAC 933.05</td> </tr> <tr> <td>Moisture-Vacuum Oven</td> <td>35% Maximum</td> <td>AOAC 926.08</td> </tr> <tr> <td>Salt-Potentiometric</td> <td>1.5% – 4.0%</td> <td>AOAC 983.14</td> </tr> </tbody> </table>	<u>Property Description</u>	<u>Limit</u>	<u>Testing Method</u>	Listeria-monocytogenes-ELFA	Negative in 25/g	AOAC 99.06	Salmonella-ELFA	Negative in 25/g	AOAC 2004.03	Staphylococci - coag. positive	< 10/g	AOAC 975.55	E. Coli-Petrifilm	< 10/g	AOAC 983.14	Coliform-Petrifilm	< 100/g	AOAC 983.14	Yeast and Mold	< 1000/g	FDA-BAM. 7 <sup>TH</sup> ed	Butterfat (dry basis):	45% Minimum	AOAC 933.05	Moisture-Vacuum Oven	35% Maximum	AOAC 926.08	Salt-Potentiometric	1.5% – 4.0%	AOAC 983.14
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<b>PACKAGING</b>	<p>Cheese is packed in a coextruded film with Nylon skin and a PE based sealant. These materials comply with the requirements of the Federal Food, Drug, and Cosmetics Act, as amended, for the packaging of food. All bags are nitrogen flushed and configured into a corrugated box.</p> <p><u>Grated Cheese:</u></p> <ul style="list-style-type: none"> <li>Item # 00600 – 2-5lb bags, Box dimensions:11.25L x 9.25W x 5.50H, Cube: 0.33, Ti: 15, Hi: 10</li> <li>Item # 00610 – 4-5lb bags, Box dimensions:17L x 10.875W x 5.875H, Cube: .6285, Ti: 9, Hi: 11</li> </ul> <p><u>Shredded/Shaved Cheese:</u></p> <ul style="list-style-type: none"> <li>Item # 00475 – 2-5lb Shredded bags, Box dimensions:13.75L x 8.625W x 7.00H, Cube: 0.48, Ti: 13, Hi: 10</li> <li>Item # 00480 – 4-5lb Shredded bags, Box dimensions:15.75L x 13W x 8.50H, Cube: 1.007, Ti: 8, Hi: 8</li> <li>Item # 004998 – 2-5lb Shaved bags, Box dimensions: 13.75L x 8.625W x 7.00H, Cube: 0.48, Ti: 13, Hi: 10</li> <li>Item # 004997 – 2-5lb Shaved bags, Box dimensions: 15.75L x 13W x 8.50H, Cube: 1.007, Ti: 8, Hi: 8</li> </ul>																														
<b>CODE FORMAT</b>	Product pack date is stamped on flexible barrier poly-bag and on corrugated box. An A is in front of the pack date which represents Cheese Merchants of America. The product pack date is the lot code and serves all traceability purposes.																														
<b>SHELF LIFE</b>	90 days from product pack date sealed and if properly stored.																														

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<b>STORAGE</b>	Recommended storage temperature of 33-45 degrees Fahrenheit.
<b>COUNTRY OF ORIGIN</b>	USA
<b>ALLERGEN</b>	Milk
<b>QA POINTS</b>	GMO Free, Gluten Free, Non-Kosher, Animal Enzyme

<b>NUTRITION FACTS</b>	<table border="1" style="margin: auto;"> <tr> <th colspan="2" style="text-align: center;"><b>Nutrition Facts</b></th> </tr> <tr> <td colspan="2">Serving size: 1 oz (28g) ¼ Cup</td> </tr> <tr> <td colspan="2" style="border-top: 2px solid black;">Servings Per Container 80</td> </tr> <tr> <td><b>Calories:</b> 110</td> <td style="text-align: right;">Calories from Fat 80</td> </tr> <tr> <td></td> <td style="text-align: right;">% Daily value</td> </tr> <tr> <td><b>Total Fat</b> 9g</td> <td style="text-align: right;">14%</td> </tr> <tr> <td>    Saturated Fat 6g</td> <td style="text-align: right;">28%</td> </tr> <tr> <td>    <i>Trans</i> Fat 0g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td><b>Cholesterol</b> 30mg</td> <td style="text-align: right;">9%</td> </tr> <tr> <td><b>Sodium</b> 280mg</td> <td style="text-align: right;">12%</td> </tr> <tr> <td><b>Total Carbohydrate</b></td> <td></td> </tr> <tr> <td>less than 1g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>    Dietary Fiber 0g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>    Sugars less than 1g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td><b>Protein</b> 6g</td> <td></td> </tr> <tr> <td>Vitamin A 8%</td> <td style="text-align: right;">Vitamin C 0%</td> </tr> <tr> <td>Calcium 20%</td> <td style="text-align: right;">Iron 0%</td> </tr> <tr> <td colspan="2" style="text-align: center;">Percent daily value is based on A 2,000 Calorie diet.</td> </tr> </table>	<b>Nutrition Facts</b>		Serving size: 1 oz (28g) ¼ Cup		Servings Per Container 80		<b>Calories:</b> 110	Calories from Fat 80		% Daily value	<b>Total Fat</b> 9g	14%	Saturated Fat 6g	28%	<i>Trans</i> Fat 0g	0%	<b>Cholesterol</b> 30mg	9%	<b>Sodium</b> 280mg	12%	<b>Total Carbohydrate</b>		less than 1g	0%	Dietary Fiber 0g	0%	Sugars less than 1g	0%	<b>Protein</b> 6g		Vitamin A 8%	Vitamin C 0%	Calcium 20%	Iron 0%	Percent daily value is based on A 2,000 Calorie diet.	
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