



PREMIUM CHEESE PRODUCTS

BLUE CHEESE

GENERAL DESCRIPTION	Blue Cheese is aged 60 days. An anti-caking agent has been added if the product is crumbled to minimize clumping and keep free flowing.																														
INGREDIENT STATEMENT	Blue Cheese: (Pasteurized Cow's Milk, Cheese Cultures, Salt, Enzymes, Penicillium Roqueforti, Natamycin), Powdered Cellulose added to prevent caking if product is crumbled.																														
PHYSICAL DESCRIPTION	Color: White, Off-White with blue veins Flavor: Typical Blue Cheese, sweet and mild 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.																														
PRODUCT ANALYSIS	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;"><u>Property Description</u></th> <th style="text-align: center;"><u>Limit</u></th> <th style="text-align: center;"><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>< 10/g</td> <td>AOAC 975.55</td> </tr> <tr> <td>E. Coli-Petrifilm</td> <td>< 10/g</td> <td>AOAC 983.14</td> </tr> <tr> <td>Coliform-Petrifilm</td> <td>< 100/g</td> <td>AOAC 983.14</td> </tr> <tr> <td>Yeast</td> <td>< 1000/g</td> <td>FDA-BAM. 7TH ed</td> </tr> <tr> <td>Fat (Dry Basis)</td> <td>50% Minimum</td> <td>AOAC 933.05</td> </tr> <tr> <td>Moisture-Vacuum Oven</td> <td>42% - 46%</td> <td>AOAC 926.08</td> </tr> <tr> <td>Salt</td> <td>2% - 4%</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	< 1000/g	FDA-BAM. 7 TH ed	Fat (Dry Basis)	50% Minimum	AOAC 933.05	Moisture-Vacuum Oven	42% - 46%	AOAC 926.08	Salt	2% - 4%	AOAC 983.14
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PACKAGING	<p>Crumbled 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. Cheese Wheels are wrapped in a food grade Aluminum Foil and protected by a vacuum sealed bag.</p> <ul style="list-style-type: none"> • Item # 00840 – 4-5lb Crumbled Bags, Box dimensions:17.28L x 13.35W x 7.44H, Cube: 0.99, Ti: 8, Hi: 8 • Item # 00842 – 1-5lb Crumbled bag, Box dimensions: 11.75L x 9.125W x 3.00H, Cube: .18, Ti: 20, Hi: 15 • Item # 00843 – 50lb Crumbled Box, Box dimensions: 17.31L x 13.56W x 12.63H, Cube: 1.71, Ti: 8, Hi: 5 • Item # 00841 – 6lb Wheel, Box dimensions: 7.81L x 7.81W x 5.625H, Cube: .19, Ti: 30, Hi: 10 • Item # 00839 – 12-4oz Deli Cup, Box dimensions: 9.75L x 9.50W x 5.50H, Cube: .29, Ti: 16, Hi: 10 																														
CODE FORMAT	Product USE BY DATE is stamped on flexible barrier poly-bag and on corrugated box. The USE BY DATE is the lot code and serves all traceability purposes.																														
SHELF LIFE	120 days from product pack date for cheese wheels 90 days from product pack date for cheese crumbles																														
STORAGE	Recommended storage temperature of 33-45 degrees Fahrenheit.																														
COUNTRY OF ORIGIN	USA																														

BLUE CHEESE

ALLERGEN	Milk
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QA POINTS	GMO Free, Gluten Free, Non-Kosher, Animal Enzyme
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NUTRITION FACTS	<table border="1" style="margin: auto; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="text-align: center;">Nutrition Facts</th> </tr> </thead> <tbody> <tr> <td colspan="2">Serving size: 1 oz (28g) ¼ Cup</td> </tr> <tr> <td colspan="2">Servings Per Container 80</td> </tr> <tr> <td>Calories: 100</td> <td style="text-align: right;">Calories from Fat 70</td> </tr> <tr> <td></td> <td style="text-align: right;">% Daily value</td> </tr> <tr> <td>Total Fat 8g</td> <td style="text-align: right;">12%</td> </tr> <tr> <td> Saturated Fat 5g</td> <td style="text-align: right;">27%</td> </tr> <tr> <td> <i>Trans</i> Fat 0g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Cholesterol 20mg</td> <td style="text-align: right;">7%</td> </tr> <tr> <td>Sodium 390mg</td> <td style="text-align: right;">16%</td> </tr> <tr> <td>Total Carbohydrate</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>Protein 6g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Vitamin A 6%</td> <td style="text-align: right;">Vitamin C 0%</td> </tr> <tr> <td>Calcium 15%</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> </tbody> </table>	Nutrition Facts		Serving size: 1 oz (28g) ¼ Cup		Servings Per Container 80		Calories: 100	Calories from Fat 70		% Daily value	Total Fat 8g	12%	Saturated Fat 5g	27%	<i>Trans</i> Fat 0g	0%	Cholesterol 20mg	7%	Sodium 390mg	16%	Total Carbohydrate		less than 1g	0%	Dietary Fiber 0g	0%	Sugars less than 1g	0%	Protein 6g	0%	Vitamin A 6%	Vitamin C 0%	Calcium 15%	Iron 0%	Percent daily value is based on A 2,000 Calorie diet.	
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