



PREMIUM CHEESE PRODUCTS

IMPORTED PARMESAN CHEESE

GRATED, SHREDDED, SHAVED

GENERAL DESCRIPTION	Imported Parmesan Cheese and has been aged a minimum of 10 months or more prior to conversion and packaging. An anti-caking agent has been added to minimize clumping and keep free flowing.																														
INGREDIENT STATEMENT	Imported Parmesan Cheese: (Pasteurized Part-Skim Cow's Milk, Cheese Cultures, Salt, Enzymes), Powdered Cellulose added to prevent caking.																														
PHYSICAL DESCRIPTION	Color: White-yellowish light straw to straw Flavor: Typical Parmesan Cheese, Slightly nutty, 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.																														
PRODUCT ANALYSIS	<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>< 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 and Mold</td> <td>< 1000/g</td> <td>FDA-BAM. 7TH ed</td> </tr> <tr> <td>Butterfat (dry basis):</td> <td>32% Minimum</td> <td>AOAC 933.05</td> </tr> <tr> <td>Moisture-Vacuum Oven</td> <td>32% Maximum</td> <td>AOAC 926.08</td> </tr> <tr> <td>Salt-Potentiometric</td> <td>2.0% – 4.5%</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 TH ed	Butterfat (dry basis):	32% Minimum	AOAC 933.05	Moisture-Vacuum Oven	32% Maximum	AOAC 926.08	Salt-Potentiometric	2.0% – 4.5%	AOAC 983.14
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PACKAGING	<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"> Item # 00201 – 1-5lb bag, Box dimensions:11.750L x 9.125W x 3.00H, Cube: 0.18, Ti: 15, Hi: 20 Item # 00200 – 2-5lb bags, Box dimensions:11.25L x 9.25W x 5.50H, Cube: 0.33, Ti: 15, Hi: 10 Item # 00210 – 4-5lb bags, Box dimensions:17L x 10.875W x 5.875H, Cube: .6285, Ti: 9, Hi: 11 Item # 00215 – 4-5lb bags packed in Tubs, Box dimensions:18.125L x 9.125W x 13.375H, Cube: 1.2801, Ti: 10, Hi: 6 <p><u>Shredded/Shaved Cheese:</u></p> <ul style="list-style-type: none"> Item # 00440 – 2-5lb Shredded bags, Box dimensions:13.75L x 8.625W x 7.00H, Cube: 0.48, Ti: 13, Hi: 10 Item # 00450 – 4-5lb Shredded bags, Box dimensions:15.75L x 13W x 8.50H, Cube: 1.007, Ti: 8, Hi: 8 Item # 004996 – 2-5lb Shaved bags, Box dimensions: 13.75L x 8.625W x 7.00H, Cube: 0.48, Ti: 13, Hi: 10 Item # 004995 – 4-5lb Shaved bags, Box dimensions: 15.75L x 13W x 8.50H, Cube: 1.007, Ti: 8, Hi: 8 																														
CODE FORMAT	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.																														

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SHELF LIFE	90 days from product pack date sealed and if properly stored.
STORAGE	Recommended storage temperature of 33-50 degrees Fahrenheit.
COUNTRY OF ORIGIN	Argentina
ALLERGEN	Milk
QA POINTS	GMO Free, rBGH and rBST Free, Gluten Free, Non-Kosher, Microbial Enzyme

NUTRITION FACTS	<p>Nutrition Facts</p> <p>Serving size: 1 oz (28g) ¼ Cup</p> <hr/> <p>Servings Per Container 80</p> <hr/> <p>Calories: 100 Calories from Fat 60</p> <p style="text-align: right;">% Daily value</p> <p>Total Fat 7g 11%</p> <p style="padding-left: 20px;">Saturated Fat 4g 21%</p> <p style="padding-left: 20px;"><i>Trans</i> Fat 0g 0%</p> <p>Cholesterol 20mg 6%</p> <p>Sodium 430mg 18%</p> <p>Total Carbohydrate</p> <p>less than 1g 0%</p> <p style="padding-left: 20px;">Dietary Fiber 0g 0%</p> <p style="padding-left: 20px;">Sugars less than 1g 0%</p> <p>Protein 9g 0%</p> <hr/> <p>Vitamin A 4% Vitamin C 0%</p> <p>Calcium 30% Iron 0%</p> <p style="text-align: center;">Percent daily value is based on A 2,000 Calorie diet.</p>
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