



PREMIUM CHEESE PRODUCTS

IMPORTED PECORINO ROMANO CHEESE

GRATED, SHREDDED, SHAVED

GENERAL DESCRIPTION	Pecorino Romano Cheese and has been aged a minimum of 5 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 Pecorino Romano Cheese: (Pasteurized Sheep's Milk, Cheese Cultures, Salt, Enzymes), Powdered Cellulose added to prevent caking.																														
PHYSICAL DESCRIPTION	Color: White to Creamy white or off white Flavor: Light sharp to sharp, piquant and robust 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.																														
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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 # 00101 – 1-5lb bag, Box dimensions:11.750L x 9.125W x 3.00H, Cube: 0.18, Ti: 15, Hi: 20 • Item # 00100 – 2-5lb bags, Box dimensions:11.25L x 9.25W x 5.50H, Cube: 0.33, Ti: 15, Hi: 10 • Item # 00110 – 4-5lb bags, Box dimensions:17L x 10.875W x 5.875H, Cube: .6285, Ti: 9, Hi: 11 • Item # 00115 – 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 # 00400 – 2-5lb Shredded bags, Box dimensions:13.75L x 8.625W x 7.00H, Cube: 0.48, Ti: 13, Hi: 10 • Item # 00410 – 4-5lb Shredded bags, Box dimensions:15.75L x 13W x 8.50H, Cube: 1.007, Ti: 8, Hi: 8 • Item # 004992 – 2-5lb Shaved bags, Box dimensions:13.75L x 8.625W x 7.00H, Cube: 0.48, Ti: 13, Hi: 10 • Item # 004993 – 4-5lb Shaved bags, Box dimensions: 15.75L x 13W x 8.50H, Cube: 1.007, Ti: 8, Hi: 8 																														



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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.
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	Italy
ALLERGEN	Milk
QA POINTS	GMO Free, rBGH Free, rBST Free, Gluten Free, Non-Kosher, Animal Enzyme

NUTRITION FACTS	<table border="1"> <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: 110</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;">13%</td> </tr> <tr> <td> Saturated Fat 8g</td> <td style="text-align: right;">33%</td> </tr> <tr> <td> <i>Trans</i> Fat 0g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Cholesterol 30mg</td> <td style="text-align: right;">10%</td> </tr> <tr> <td>Sodium 550mg</td> <td style="text-align: right;">23%</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 7g</td> <td></td> </tr> <tr> <td>Vitamin A 8%</td> <td style="text-align: right;">Vitamin C 0%</td> </tr> <tr> <td>Calcium 25%</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: 110	Calories from Fat 70		% Daily value	Total Fat 8g	13%	Saturated Fat 8g	33%	<i>Trans</i> Fat 0g	0%	Cholesterol 30mg	10%	Sodium 550mg	23%	Total Carbohydrate		less than 1g	0%	Dietary Fiber 0g	0%	Sugars less than 1g	0%	Protein 7g		Vitamin A 8%	Vitamin C 0%	Calcium 25%	Iron 0%	Percent daily value is based on A 2,000 Calorie diet.	
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