



PRODUCT SPECIFICATION
Aged Provolone Cheese

I. DESCRIPTION

Provolone Cheese: Slightly tart when young, growing sharper with age and a natural pasta filata type cheese that conforms to the standards as defined in CFR 21, Part 133.181.

II. INGREDIENT STATEMENT

Pasteurized Cultured Cow’s Milk, Salt, and Enzymes. Contains: Milk

III. ANALYSIS

A. Chemical Standards

	<u>Min.</u>	<u>Max.</u>	
1) Moisture	40.0%	45.0%	SMEDP, 16, 15
2) Fat (dry basis)	45.0%		SMEDP, 16, 15 By Calculation
3) pH	5.0	5.5	SMEDP, 16, 15 Coulometric Titration
4) Salt	1.1%	2.0%	SMEDP, Potentiometric

B. Physical Standards

1) Color	Pale yellow to off white.
2) Flavor	Mild, slightly acid and salty flavor.
3) Body and Texture	Resilient and stretchy with smooth, closed body.
4) Style	Salami shaped, 3/12lbs

C. Microbiological Standards

1) Coliforms	<100 cfu/g	BAM 8, 4 / AOAC Petrifilm
2) Yeast	<100 cfu/g	BAM 8, 18 / AOAC Petrifilm
3) Mold	<100 cfu/g	BAM 8, 18 / AOAC Petrifilm

IV. MANUFACTURING PROCEDURE

- 1) Cultures and enzymes are added to the pasteurized milk in the stainless steel vats to form curd.
- 2) The curd is cut into smaller curds and heated.
- 3) The cheese is placed into molds that give the cheese its final shape.
- 4) The products are immersed in a saturated salt solution.
- 5) Following this process of salting by absorption, the cheese develops a slight rind and develops the characteristics flavor, texture and appearance.

- 6) Before shipment, the cheese is vacuum sealed in an oxygen and moisture barrier bag/film.
- 7) Each piece passes through a metal detector, packed and readied for shipment.

D. COA Requirements

- 1) None

E. Item#

- 1) 10001

V. NUTRITION INFORMATION

- 1) Nutrition Information

NUTRIENT	PER 100 G
Calories (kcal)	336.7
Calories from Fat (kcal)	223.5
Fat (g)	24.83
Protein (g)	25.01
Total Carbohydrates (g)	3.3
Dietary Fiber (g)	0
Sugars (g)	0
Cholesterol (mg)	87
Trans Fat (g)	0.76
Sodium (mg)	279
Calcium (mg)	767
Iron (mg)	0.53
Vitamin A (IU)	1055
Vitamin C (mg)	0
Moisture (%)	44.11
Ash (g)	2.74

Nutrition Facts			
Serving Size	1oz (28g) ¼ Cup		
Serving Per Container	Varied		
Amount Per Serving			
Calories	90	Calories from Fat	60
% Daily Value *			
Total Fat	7g		11%
Saturated Fat	4.5g		22%
Trans Fat	0g		
Cholesterol	25mg		8 %
Sodium	80mg		3%
Total Carbohydrate	less than 1g		
Dietary Fiber	0g		
Sugars	0g		
Protein	7g		
Vitamin A	6%	Vitamin C	0%
Calcium	20%	Iron	0%

- 2) Allergens – Contains “Milk”
- 3) Country of Origin – USA
- 4) GMO Status – Non GMO
- 5) Enzyme – Microbial/ (Lipase) Animal-Bovine

F. Shelf Life

- 1) 90 days from date of packaged.

G. Storage Requirements

- 1) Recommended storage Temperature 34-42°F.

H. Shipping Requirements

- 1) Carriers used to transport product shall maintain the product at 34-42°F.
- 2) Trailers shall be clean, dry and free of foreign and objectionable odors.
- 3) Trailers used for direct to customer and full truck load shipments shall be sealed and seal number recorded.

I. Product Coding

- 1) Each piece shall be ink jetted with date of manufactured (Made On), with calendar date format (11-18-14) and vat number. Example – “Made On 11-18-14-13”
- 2) Each case shall be labeled with Cheese type and size, Item number, Plant number, Date of Manufactured, Vat number, Block number and Net weight (in pounds).

J. Product Dimensions

- 1) Width: 4.50”
- 2) Height: 4.50”
- 3) Length: 20.00”

K. Carton Dimensions

- 1) Width: 13.85”
- 2) Height: 5.0”
- 3) Length: 20.25”

L. Pallet Pattern

- 1) Alternating Layers
- 2) 26 cases per layer
- 3) 2 cases high
- 4) 52 cases per pallet
- 5) Approx. 2,062.4lbs total gross avg. case weight per pallet including pallet.