

CHEESE MERCHANTS OF AMERICA, LLC.

PREMIUM CHEESE PRODUCTS

PRODUCT DESCRIPTION	PARMESAN CHEESE GRATED	ITEM # 00235																														
BRAND	SPECIALE	REVISION DATE: 10/25/12																														
PACK SIZE	4/5# BAGS																															
GENERAL DESCRIPTION	This product is a blend of Parmesan Cheese that has been aged a minimum of 10 months or more and Imitation Parmesan Cheese. An anti-caking agent has been added to minimize clumping and keep free flowing.																															
INGREDIENTS	Parmesan Cheese: (Pasteurized Part-Skim Cow's Milk, Cheese Cultures, Salt, Enzymes), Imitation Parmesan Cheese: (Modified Food Starch, Cellulose, Soy Oil, Water, Palm Oil, Casein, Natural Flavoring, Salt, Sodium Caseinate, Sodium Phosphate, Lactic Acid, Sorbic Acid, Sodium Alginate, Artificial Color), Powdered Cellulose added to prevent caking, Potassium Sorbate added to protect flavor.																															
PHYSICAL DESCRIPTION	Color: White-yellowish light straw to straw Flavor: Slightly nutty, clean Texture: Somewhat hard, fine, granular 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 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	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. Box dimensions: 17L x 10.875W x 5.875H, Cube: .6285, Ti: 9, Hi: 10																															
STORAGE/SHIPPING	Product may be stored/ shipped in temperatures between 33-55 degrees Fahrenheit for periods NOT TO EXCEED 72 hours. For storage/shipping of 72 hours or more, product must be refrigerated between 33-45 degrees Fahrenheit. Any deviations from these guidelines may affect the product quality/integrity. CMA is not responsible for product that is not stored/ shipped within the specified guidelines as stated above.																															

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BRAND	SPECIALE	REVISION DATE: 10/25/12
PACK SIZE	4/5# BAGS	

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
ALLERGEN	Milk
COUNTRY OF ORIGIN	USA
QA POINTS	GMO Free, Gluten Free, Non-Kosher, Microbial Enzyme

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: 1Tbsp (5g)</td> </tr> <tr> <td colspan="2">Calories 20 Calories from Fat 15</td> </tr> <tr> <td colspan="2" style="text-align: right;">% Daily value</td> </tr> <tr> <td>Total Fat 2g</td> <td style="text-align: right;">2%</td> </tr> <tr> <td> Saturated Fat 1g</td> <td style="text-align: right;">5%</td> </tr> <tr> <td> <i>Trans</i> Fat 0g</td> <td></td> </tr> <tr> <td>Cholesterol 5mg</td> <td style="text-align: right;">2%</td> </tr> <tr> <td>Sodium 70mg</td> <td style="text-align: right;">2%</td> </tr> <tr> <td>Total Carbohydrate 0g</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 0g</td> <td></td> </tr> <tr> <td>Protein 2g</td> <td></td> </tr> <tr> <td>Vitamin A 2%</td> <td style="text-align: right;">Vitamin C 0%</td> </tr> <tr> <td>Calcium 6%</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: 1Tbsp (5g)		Calories 20 Calories from Fat 15		% Daily value		Total Fat 2g	2%	Saturated Fat 1g	5%	<i>Trans</i> Fat 0g		Cholesterol 5mg	2%	Sodium 70mg	2%	Total Carbohydrate 0g	0%	Dietary Fiber 0g	0%	Sugars 0g		Protein 2g		Vitamin A 2%	Vitamin C 0%	Calcium 6%	Iron 0%	Percent daily value is based on A 2,000 Calorie diet.	
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