



Revision Date: 11-11-2022

# Low Moisture Part Skim Mozzarella Feather Shred - 6/5#

Product Number: 75553-1

UPC: 0-71078-75507-9

GTIN: 1-00-71078-75553-3

## Product Description:

Mozzarella Feather Cheese Shreds have a clean mozzarella flavor with a creamy texture. Each bag is 5 lbs. with 6 per case. Perfect for salads, Italian dishes, and entrees. This product complies with the Standard of Identity for LMPS Mozzarella (21 CFR 133.158).

## Ingredients:

Pasteurized Part-Skim Milk, Cheese Cultures, Salt, Enzymes, Powdered Cellulose (anti-caking agent), Natamycin (mold inhibitor).

**Allergens:** Milk

### Chemical and Physical:

<u>Analysis</u>	<u>Specification</u>
Moisture	44.0-52.0%
Fat (dry basis)	38.0-45.0%
Salt	1.20-2.00%
pH	5.00-5.50
NCI Color Chart	1-2
Shred Size (target)	0.5-2.0" x 0.15-0.17" x 0.07-0.09"

### Microbiological:

<u>Analysis*</u>	<u>Specification</u>
Yeast/Mold	<1000/g
Coliforms	<100/g
<i>E. coli</i>	<10/g
<i>Staphylococcus</i>	Negative
<i>Salmonella</i>	Negative
<i>Listeria</i>	Negative

\*Typical analysis. Not all test performed on each lot. Added test at additional customer cost.

### Shelf Life and Storage: 120 days\*

\*When stored in original unopened container. Product must be shipped & stored between 35°F - 40°F. The freezing of this product is not recommended since textural and/or flavor changes may result.

### Nutritional Information:

Serving Size: 28g

Servings Per Container:

	Per Serving	Daily Value
Calories	80	
Total Fat	6g	7%
Saturated Fat	3g	16%
<i>Trans</i> Fat	0g	
Cholesterol	20mg	6%
Sodium	190mg	8%
Total Carbs	2g	1%
Dietary Fiber	0g	0%
Total Sugar	<1g	
Added Sugar	0g	0%
Protein	7g	
Vitamin D	0.1mcg	0%
Calcium	200mg	15%
Iron	0.1mg	0%
Potassium	60mg	0%

\*Calculated values



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### Packaging Requirements:

Characteristic	Specification
Film Type	Polypropylene
Gross Weight (case)	32.10 lbs.
Tare Weight (case)	2.10 lbs.
Net Weight (case)	30.00 lbs.
Case Dimensions (L, W, H)	16.0"x12.125"x12.0"
Cube	1.3472 ft <sup>3</sup>

\*Packaging is approved for product contact.

### Lot Coding System:

Characteristic	Specification
Package Code Date	-Best if used by MMM YYYY -Lot number YYMMDD -Production Line -Time stamp
Case Code Date	-Label Name -Product number -Product description -Expiration Date MM/DD/YY -Lot Number YYMMDD -Production line -Time stamp -Ingredient statement -Barcode

### Pallet Configuration:

Characteristic	Specification
TiHi	10x6
Cases/Pallet	60

\*Do not double stack pallets!



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### **Country of Origin:**

United States

### **Kosher Status**

Not certified

### **Halal Status**

Not certified

### **GMO Statement**

Our products are exempt from BE labeling due to the absence of detectable genetically modified material.

### **SDS Statement**

This product is not a hazardous or toxic material as defined in the Occupational Safety and Health Administration (OSHA) Hazard Communication Standard, 29 CFR 1910.1200, therefore a SDS has not been prepared.

### **Manufacturing Facility**

Facility is registered with the FDA in compliance with the Public Health Security and Bio-terrorism Preparedness and Response Act of 2002 and the related FDA interim final rules on facility registration and prior notice published in October 2003.

Facility is certified under the Global Food Safety Initiative

### **Continuing Guarantee**

All processing and packing is performed in a sanitary manner in accordance with all current Good Manufacturing Practice Regulations issued by the Federal Food and Drug Administration and conforms in every respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and regulations thereof. The product is manufactured to comply with 21 CFR, Sec. 110 and 117 (Current Good Manufacturing Practice in Manufacturing, Packing or Holding Human Food)

### **Confidential Statement**

This specification and the information contained within it remains the property of this company and must not be disclosed to any third party without the prior written permission of the company.

### **Disclaimer:**

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case we urge and recommend that the purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The product will be manufactured in accordance with all current relevant U.S. legislation, and freedom from patent infringements is implied or inferred. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Sales Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business. This specification and the information contained within it remains the property of this company and must not be disclosed to any third party without the prior written consent of the company.