

VARIETIES

Mozzarella LM (Whole Milk) with 47.5% target fat dry basis

PRODUCT DESCRIPTION

Meets the definition 21 CFR 133.156 Low-Moisture Mozzarella Cheese

INGREDIENT LISTING

Pasteurized Milk, Cheese Culture, Salt, Enzymes

RECOMMENDED STORAGE CONDITIONS

33-40°F
Store away from highly aromatic substances

ALLERGEN CLASSIFICATION

Dairy Product – Contains Milk and Lactose

REGULATORY / CERTIFICATIONS

Halal
USDA
Non-GMO & rBST Free
Produced in GFSI Facilities

COUNTRY OF ORIGIN

USA

RECOMMENDED USE BY

Pkg Type / Size	Optimum Converting*	Maximum Days to Converting*
Individually Vacuum Sealed Lbs: 6, 20	10-25 days	45 days
Bulk Vacuum Sealed Lbs: 20	7-21 days	30 days

Optional sizes available as special orders

Shelf Life to consumption of product after conversion/use varies upon package style and is the responsibility of the converter or distributor.

*Based upon meeting recommended storage conditions in unopened packaging.

TECHNICAL DATA

Physical Characteristics*

Color	Creamy White NCI #1 to #2
Flavor	Clean, Mild Dairy Notes
Body, Texture	Semi-Soft

Chemical Analysis*

	Minimum	Maximum
Moisture %	>45.0	52.0
Fat % (Dry Basis)	45.0	55.0
pH	5.0	5.4
Salt %	1.0	2.2

Microbiological*

	Maximum
Coliform Count cfu/g	<100
Y&M cfu/g	<100

*Above limits are based upon Foremost Farms USA standard methods. Methods available upon request.

NUTRITIONAL INFORMATION

Nutrient	Per 100g	Per 28g**	% DV***
Calories	321	90	
Total Fat (g)	24.9	7	9%
Saturated fat (g)	15.6	4.5	23%
Trans Fat (g)	0.9	0	
Cholesterol (mg)	89	25	8%
Sodium (mg)	669	190	8%
Total Carbohydrate (g)	2.5	<1	0%
Dietary Fiber (g)	0	0	0%
Sugars (g)	2.5	<1	
Added Sugars (g)	0	0	0%
Protein (g)	21.6	6	
Vitamin D (mcg)	0.5	0	0%
Calcium (mg)	575	161	10%
Iron (mg)	0.2	0	0%
Potassium (mg)	75	21	0%

**Per 28g value based upon 100g value.

***Percent Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet, 2,000 calories a day is used for general nutrition advice.