



## PRODUCT INFORMATION BULLETIN

*Proprietary and Confidential Information*

### WHOLE MILK CHEESE

CODE: 32964

SAP#: 100002887

**PACKAGING:** 48 lb corrugated case (17.8125" X 11.3125" X 8.375"). Cheese is packaged in 8 X 6 lb loaves per case with a tape closure.

**PRODUCT DIMENSIONS:** 10" X 4" x 4"

**STORAGE:** Freezer at 0°F or lower. Shelf life is 730 days from the date of manufacture. Refrigeration at 34-40°F. Thawed shelf life is 90 days from the date placed in cooler environment.

**AGE AT SHIP:** 15 – 45 days

**INGREDIENTS:** PASTEURIZED MILK AND SKIM MILK, CULTURES, SALT, MODIFIED FOOD STARCH, ENZYMES. CONTAINS: MILK

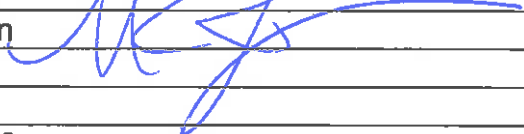
### CHEMICAL SPECIFICATIONS:

<u>Attribute</u>	<u>Target*</u>	<u>UOM</u>	<u>Test Method</u>
Moisture	48.50	%	Association of Official Analytical Chemists (AOAC)
Fat On Dry Basis	46.50	%	Babcock Extraction & Calculation
Salt	1.80	%	AOAC
pH	5.30		AOAC

*\*Manufacturing facilities produce based off of chemical specification ranges. The above are targets based on those ranges.*

### MICROBIOLOGICAL SPECIFICATIONS:

Coliforms	<10 CFU/g	FDA's Bacteriological Analytical Manual (BAM)
Yeast and Mold	<10 CFU/g	BAM
Salmonella	Negative / 25 g	BAM
Listeria monocytogenes	Negative / 25 g	BAM
E.coli	<10 CFU/g	BAM



Approved by:	Mary Ellen Jackson
Department:	PD
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