

	FRESH MOZZARELLA CURD PRODUCT SPECIFICATION	Document: APP-2.3.5.1-00
		Effective Date: 08/08/2017
		Revision: 07
Approved By:		Page: 1 of 1

I. Cheese Type: Fresh Mozzarella Curd

Size: Bulk

Pack: In Plastic pouches

II. Ingredient Statement: Pasteurized Milk,
Vinegar, Enzymes

III. Minimum Age: Fresh

IV. Targeted Standards:

A. Analytical

1. Moisture	54.00% (± 1)
2. Fat	23.00% ($+2$)
3. Salt	<1%
4. Protein, Minerals, Ash	23.00% ($+2$) 100.00%

FDM Min. 44%

B. Microbiological

1. Coliform	<10 cfu/g
2. Yeast & Mold	<10 cfu/g
3. E. Coli	< 10 cfu/g
4. Staph aureus	< 10 cfu/g (coag.positive)
5. Salmonella	Negative
6. Listeria	Negative

C. Physical and Organoleptic

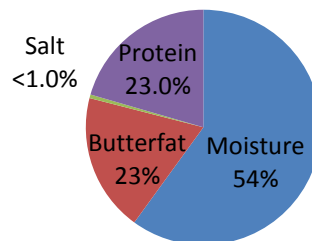
- Flavor: Mild, milky
- Body and Texture: Curd Like

V. Shipping and Storage: Storage shall be
in clean, dry facilities. Shipping and
storage temperatures: 35-41°F.

VI. Shelf Life: 30 days

VII. Code Date: All products have the
Best by date on the package and
shipping container.

Composition

VIII. Nutritional
Information:

	Our label with rounding Per 1 oz. Serving 28g % Daily Value		Actual Values Per 100g
Calories	80		293
Total Fat (grams)	6	8%	23.0
Saturated Fat (grams)	4	20%	15.46
<i>Trans</i> Fat (grams)	0		.36
Cholesterol (mg)	20	7%	73
Sodium (mg)	0	0%	17.6
Total Carbohydrates (grams)	<1	0%	2.55
Dietary Fiber (grams)	0	0%	0
Total Sugar (grams)	0		2.12
Includes 0g Added Sugar	0	0%	0
Protein (grams)	5	10%	16.96
Vitamin D (mcg)	0	0%	0
Calcium (mg)	100	8%	348
Iron (mg)	0	0%	0.25
Potassium (mg)	20	0%	72.9

The % Daily Value 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

* This product is manufactured under an approved HACCP plan and meets the manufacturing requirements regulated by the FDA.

IX. Country of Origin: U.S.A.