

	Document Name	Primo Sale; Dry Mozzarella; Smoked Dry Mozzarella	Spec- FP-04
	Finished Product Specification		
	Date: 09/28/17		
Nature of revision: storage & handling	Version: 02	Replaces: 08/01/13	

PRODUCT NAME:

Smoked Dry Mozzarella

DESCRIPTION:

These mild flavored delicacies can be enjoyed as a sliced table cheese, or paired with crackers to create a simply delicious appetizer.

They slice easily and are also great for melting on Panini sandwiches.

Dry Mozzarella: A mild tasting, semi-soft cheese, also known as "the scamorza," is superb for melting or slicing.

Smoked Dry Mozzarella: Similar ingredients and characteristics to our dry mozzarella, but delicately enhanced by all-natural wood chips. It has an enticing rustic taste and hearty smoked aroma.

COLOR:

Smoked Dry Mozzarella: golden brown

FLAVOR:

Dry Mozzarella: mild tasting, semi-soft texture

Smoked Dry Mozzarella: enticing rustic taste

AROMA:

Smoked Dry Mozzarella: smokey aroma

INGREDIENTS:

Pasteurized whole milk, Starter, Cheese Cultures, Vegetable Rennet, Salt and Natural Smoke

NUTRITIONAL INFORMATION

Nutrition Facts	
Serving Size 1oz./28g	
Servings Per Container About 24	
Amount Per Serving	
Calories 70 Calories from Fat 35	
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 2.5g	12%
Trans Fat 0g	
Cholesterol 15mg	6%
Sodium 160mg	7%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 7g	
Vitamin A 4%	Vitamin C 0%
Calcium 10%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300g 300g
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

ALLERGEN STATEMENT

Contains Milk

SHELF LIFE

Mozzarella	Shelf Life
Smoked Dry Mozzarella	30 days from the date of manufacture

STORAGE AND HANDLING

To ensure the highest quality of freshness, it is strongly recommended to refrigerate all Lioni mozzarella products ≤38°F. Fresh Mozzarella is most flavor able when served at room temperature. Leave at room temperature at least 1 hour before serving.

CHEMICAL ANALYSIS

Moisture Content: 52-60%

Minimum Milkfat Content: 45% by weight of solids

PH: 6-6.5

Water Activity: 0.97-0.99

MICROBIOLOGICAL ANALYSIS

Coliform	< 10cfu/g
E.coli	< 10cfu/g
L. Monocytogenes/25GM	NEG per 25g
Salmonella	NEG per 25g
Mold/GM	< 10 per g
Yeast/GM	< 10 per g

PACKAGING SPECIFICATIONS

Mozzarella	Description	Pack Size
Smoked Dry Mozzarella	1 1/2 lb. piece	16 pieces per case

PRODUCT UPC

Mozzarella	Description	UPC Code
Smoked Dry Mozzarella	1 1/2 lb. piece	N/A

FOOD SAFETY

This product is manufactured in accordance with Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the means of the Federal Food, Drug and Cosmetic Act.