Product Specification Sheet

LAGREIN WEINKAESE, MILA 1/5 LB Item Number: Country of Origin: Italy 1/5lb RW Pack Size: RW or EW weight: Brand on Box Mila Brand on Item: Mila ON Product ON Box UPC: Date Code: Best Before Date Code Format: **MMDDYY** GTIN: EAN: Date Code Location: Case Label/Cheese **Product Image Product Label Nutrition Facts** Servings per contained aried, Serving size: 1 slice (30g) 1 oz. Calories 120, Total Fat 10 **Product Properties** Ingredient/Product Statement: Pasteurized cow's milk, lactic acid bacteria, salt, rennet. Rind treated with red wine, spices and potassium sorbate (preservative) Rind not edible. Contains: Milk May contain: Egg Kosher (Y/N; Certification) Rind (Y/N) Halal (Y/N) Rind Edible (Y/N) Organic (Y/N) RBST Free (Y/N) Piece Count (Case) Preservatives (Y/N) Maturity/Aged 45 days Lactose Free (Y/N) Milk Type Cow **Rennet Type** Animal GMO Free (Y/N) Special Pre-Order (Y/N) Casing (Y/N; Type) Y; Wax

Shelf Life:

BPA NI (Y/N);

Shelf Life from Packing 120 days Shelf Life if Frozen N/A
Storage Temperature 33-40° Shelf Life Defrosted N/A

Pasteurized/Thermalized/Raw/Other

pasteurized

Y (No BPA)

Physical Properties:

Color Purple to grey-black rind with natural mold growth

Cheese Type Semi-hard cheese

Aroma & Flavor Complex odor of wine and spices. Intense and aromatic taste

Texture Firm

Appearance Yellow paste dotted with irregularly spaced tiny holes

Body

Shape

Chemical Analysis:

Moisture %
Fat in Dry Matter %
Milk Fat %
Salt
Ash

Specification	Range
Approx 39%	
50%	

Microbiological Analysis:

	Unit
Coliforms	cfu/g
E. coli.	cfu/g
Yeast	cfu/g
Moulds	cfu/g
Salmonella	cfu/g
Listeria	cfu/g
Enterobacteriaceae	cfu/g
Staphylococcous aureus	cfu/g
Staphylococcous coagulase	cfu/g

Specification	Method
•	
<10	
Absent in 25g	
Absent in 25g	
< 10/g	

Nutritionals (*Daily Value % Based on a 2,000 Calorie Diet)

Serving Size:
(As listed on Label)

Servings Per Container:

varied

Servings Per Container:

varied

Servings Per Container:

varied

varied

Servings Per Container.	varieu	
	Per	DV%
	Serving	
Calories:	390	,
Total Fat (g)	33	42 %
*Changed from 65-78g:		
Saturated Fat (g):	24	120 %
<i>Trans</i> Fat (g):	1	
Cholesterol (mg):	90	30 %
Sodium (mg)	520	23 %
*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	0	0 %
*Changed from 300-275g		
Dietary Fiber (g)	0	0 %
*Changed from 25-28g :		
Total Sugars (g):	0	
Added Sugars	0	0 %
Protein (g):	24	
Vitamin D (mcg)	0	0 %
*Changed from 400IU (10µg) – 20µg :		
Calcium (mg)	700	54 %
*Changed from 1,000—1,300mg		
Potassium	89	2 %
(mg)		
*Changed from 3,500-4,700mg		

Iron:

	Per	DV%
	Serving	
Calories:	120	
Total Fat (g)	10	13%
*Changed from 65-78g:		
Saturated Fat (g):	7	36 %
<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	25	9 %
Sodium (mg)	160	7 %
*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	0	0 %
*Changed from 300-275g		
Dietary Fiber (g)	0	0 %
*Changed from 25-28g :		
Total Sugars (g):	0	
Added Sugars	0	0 %
Protein (g):	7	
Vitamin D	0	0 %
(mcg)		
*Changed from 400IU (10µg) − 20µg‡		
Calcium (mg)	210	16 %
*Changed from 1,000—1,300mg		
Potassium	27	<2 %
(mg)		
*Changed from 3,500-4,700mg		
Iron:	0	0 %

^{*}Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please

0 %

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Packaging			
Cases Per Pallet	108	Case Dimensions (in.)	8.5"L x 8.5"W x 4.5"H
Block & Tier	18 x 6	Unit Dimensions (in.)	7.9"L x 7.9"W x 2.7"H
Case Cube (ft^)	0.1882	Gross Weight (Avg.)	5.2 lbs
Packaging Type	CASE	Tare Weight	0.2 lbs
		Net Weight (Avg.)	5 lbs

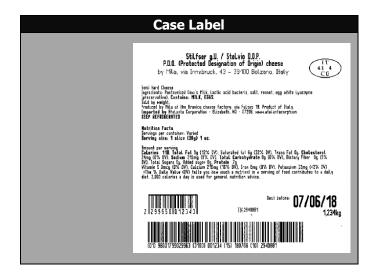
reference the attached document for appropriate serving size.

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant. Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	NO	NO	NO
Tree Nuts	NO	NO	NO

•	Product	Manufactured on the Same Line	Manutacturing Plant
Peanuts (including peanut oil)	NO	NO	NO
Tree Nuts	NO	NO	NO
Sesame Seeds	NO	NO	NO
Milk & derivatives (Specify: milk, casein, whey, etc)	YES; Milk	YES; Milk	YES; Milk
Eggs	NO	YES; Egg	YES; Egg
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy (excluding soy oil)	NO	NO	NO
Wheat (Gluten)	NO	NO	NO
Sulphites	NO	NO	NO
Corn	NO	NO	NO
Poppy Seeds	NO	NO	NO
Sunflower Seeds	NO	NO	NO
MSG (monosodium glutamate)	NO	NO	NO
Tartrazine	NO	NO	NO



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