

MILD PROVOLONE PRODUCT SPECIFICATION

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I. Cheese Type: Mild Provolone

Size: Bulk and Retail sizes

II. Ingredient Statement: Cultured Pasteurized Milk, Salt, Enzymes

III. Minimum Age: 60 Days

IV. Targeted Standards:

A. Analytical
1. Moisture
2. Fat
29.00% (±2)
3. Salt
1.50% (±.50)
4. Protein, Minerals, Ash 26.50% (±2)
100.00%

FDM Min. 45%

- B. Microbiological

 1. Coliform <100 cfu/g

 2. Yeast & Mold <100 cfu/g

 3. E. Coli <10 cfu/g

 4. Staph aureus (coag.positive)

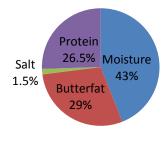
 5. Salmonella Negative

 6. Listeria Negative
- C. Physical and Organoleptic 1. Flavor: Full, mild flavor
 - 2. Body and Texture: Soft, smooth, and close
- V. Shipping and Storage: Storage shall be in clean, dry facilities. Shipping and storage temperatures: 35-41°F.

VI. Shelf Life: 365 days

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

Composition



VIII. Nutritional	Our label		Actual
Information:	with rounding		Values
	Per 1 oz. Serving		<u>Per</u>
	28g	% Daily	$\overline{100}$ g
	C	Value	O
Calories	100		361
m . 1 D	0	100/	20
Total Fat (grams)	8	10%	29
Saturated Fat (grams)	5	25%	16.08
Trans Fat (grams)	0		0.14
Cholesterol (mg)	20	7%	66.2
Sodium (mg)	170	7%	600
Total Carbohydrates (grams)	1	0%	2.36
Dietary Fiber (grams)	0	0%	0
Total Sugar (grams)	0		0
Includes 0g Added Sugars	0	0%	0
Protein (grams)	7	14%	22.73
Vitamin D (mcg)	0	0%	0
Calcium (mg)	210	15%	752
Iron (mg)	0	0%	< 0.1
Potassium (mg)	20	0%	60.5

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.