

FONTINA CHEESE BLOCK 1/40# RBST-FREE

Description

A semi hard cheese with a white color. Typically it is aged for 4 months but not for less than 60 days.

PRODUCED IN THE USA

ALLERGENS: MILK AND MILK PRODUCTS

Ingredients

Fontina Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes).

Typical Analys.

Moisture	Max 45.0%	SMEDP 16th Ed. #15.10.D
Fat (FDB)	Min 50.0%	SMEDP 16th Ed. #15.8.A
Salt	1.6 - 2.4%	Corning Salt Analyzer
pH	5.0 - 5.4	SMEDP 16th Ed. #15.3.B

Microbiological

Coliforms	<100/g	SMEDP 16th Ed. #7.8/7.9/7.13/AOAC 991.14
Yeast & Mold	<1000/g	SMEDP 16th Ed. #8.10/ AOAC 997.02
*Coagulase Positive Staphylococci	<10/g	SMEDP 16th Ed. #5.4
*Listeria	Negative	SMEDP 16th Ed. #5.4/AOAC 999.06
*Salmonella	Negative	SMEDP 16th Ed. #5.4/AOAC 996.08

Storage & Hand.

Maintain at 33-40°F during storage. Maintain at 33-45°F during shipping.
Shelf Life is 270 Days