

FRESH GRATED PARMESAN CHEESE 4/5#

Description

A hard cheese with a mild, nutty flavor and aroma. The color varies from white to off-white. The minimum curing time is ten months.

ALLERGENS: MILK AND MILK PRODUCTS

Ingredients

Fresh Grated Parmesan Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes), Powdered Cellulose to prevent caking.

Typical Analys

Moisture	Maximum 32.0%	SMEDP 16th Ed. #15.10.D
Fat (FDB)	Minimum 32.0%	SMEDP 16th Ed. #15.8.A
Salt	3.0-4.5%	Corning Salt Analyzer
pH	5.10-5.60	SMEDP 16th Ed. #15.3.B

Microbiological

Coliform	<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

Storage & Hand

Maintain at 33-40°F during storage. Maintain at 33-45°F during shipping.

Shelf life 90 Days