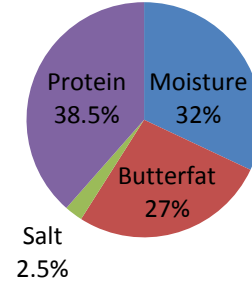


	<h2 style="margin: 0;">PARMESAN</h2> <h3 style="margin: 0;">PRODUCT SPECIFICATION</h3>	Document: APP-2.3.5.1-00
		Effective Date: 08/08/2017
Approved By:		Revision: 07
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## Composition



I. Cheese Type: Parmesan

Size: Bulk and Retail sizes

II. Ingredient Statement: Cultured Milk, Salt, Enzymes

III. Minimum Age: 10 months

IV. Targeted Standards:

A. Analytical	
1. Moisture	32.00% (-2)
2. Fat	27.00% (+2)
3. Salt	2.50% (± .50)
4. Protein, Minerals, Ash	38.50% (+2)
	100.00%

FDM Min. 32%

B. Microbiological	
1. Coliform	<100 cfu/g
2. Yeast & Mold	<100 cfu/g
3. E. Coli	< 10 cfu/g
4. Staph aureus	< 10 cfu/g
(coag.positive)	
5. Salmonella	Negative
6. Listeria	Negative

C. Physical and Organoleptic	
1. Flavor:	Full, sweet, and nutty
2. Body and Texture:	Firm

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.

VIII. Nutritional Information:	Our label with rounding	Actual Values
	Per 1 oz. Serving	Per 100g
	28g	% Daily Value
Calories	110	385
Total Fat (grams)	7	9%
Saturated Fat (grams)	5	25%
Trans Fat (grams)	0	
Cholesterol (mg)	25	8%
Sodium (mg)	250	11%
Total Carbohydrates (grams)	1	0%
Dietary Fiber (grams)	0	0%
Total Sugar (grams)	0	
Includes 0g Added Sugar	0	0%
Protein (grams)	9	18%
Vitamin D (mcg)	0	0%
Calcium (mg)	260	20%
Iron (mg)	0	0%
Potassium (mg)	30	0%

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.