

FINISHED GOODS SPECIFICATIONS

I. PRODUCT TYPE: Parmesan Cheese

II. LABEL: Diamond Crystal

III. CONTAINER INFORMATION

Case Cube .16 Pallet layer 27 Total pallet 270

IV. SPECIFIC PRODUCT CODE

Formula # UPC Code Pack/Size Description

5396 58725 200/3.5 gram Parmesan Cheese - Bulk

V. PRODUCT DESCRIPTION

Parmesan Cheese - Single Serve Pouches

VI. INGREDIENT STATEMENT

Parmesan cheese (cultured part-skim milk, salt, enzymes) and powdered cellulose added as a flow agent.

Contains Milk.

VII. FILL WEIGHTS

A. Case Net Weight 1.54 lbs
B. Case Gross Weight 2.5 lbs

C. Packet Net Weight $3.5 \text{ grams} \pm 10\%$

VIII. COLOR STANDARD

Light straw

IX. MICROBIOLOGICAL STANDARDS

A. Salmonella Negative
B. Yeast and Mold <500 cfu/g.

X. CHEMICAL STANDARDS

Salt: 3.0 – 4.5 % total Moisture: 17% maximum pH: 5.1 – 5.5

Fat (%d.b.) Range: 32 – 41 Target: 36

XI. NUTRITION FACTS

Nutrition Facts Serving Size 3.5 g				
Amount Per Serving				
Calories 15	Calc	ries fro	m Fa	t 10
		% D	aily V	alue*
Total Fat 1g				2%
Saturated Fat 0.5g				3%
Trans Fat 0g				
Cholesterol 5mg				1%
Sodium 65mg				3%
Total Carbohydrate 0g 09				
Dietary Fiber	0g			0%
Sugars 0g				
Protein 1g				
Vitamin A 0%	•	Vitan		0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500				
Saturated Fat Les Cholesterol Les Sodium Les Total Carbohydrate Dietary Fiber	s than s than	20g	80g 25g 300n 2,400 375g 30g	Dmg
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4				

XII. **HANDLING INSTRUCTIONS:** Stored at room temperature (<70degrees F)

- A. Shipping conditions: Transport of the product shall be under conditions that will prevent damage to the container. Each pallet of finished product will be wrapped with a minimum of 3 ml. thick protective stretch film.
- B. Storage Conditions: Ideal storage condition is cool, dry storage. Refrigeration recommended. Keep product from exposure to moisture and heat.

XIII. SHELF LIFE:

Room temperature – (cool dry storage, ambient temperature) 6 months from date of manufacture. Refrigerated – 9 months from date of manufacture.

effective 12/08