



atalanta
Delivering the Global Harvest

Product Specification Sheet

Santa Marta Meseta Cheese 4 Mos 2/7 LBS

| | | | |
|---------------|-------------|---------------------|-------------|
| Item Number : | A10097 | Country of Origin : | Spain |
| Pack Size : | 2/7 LB | RW or EW weight : | RW |
| Brand on Box | SANTA MARTA | Brand on Item: | Santa Marta |

| | | | | | |
|--------|------------|--------|----------------|---------------------|--------------|
| ON Box | ON Product | UPC : | 811951023068 | Date Code : | MM/DD/AAAA |
| X | | GTIN : | 90811951023061 | Date Code Format : | Packing date |
| X | | EAN : | | Date Code Location: | BOX LABEL |

| Product Image | Product Label |
|--|---|
|  |  |

Product Properties

Ingredient/Product Statement : Pasteurized sheep's milk, salt, rennet, cheese cultures and lysozyme (preservative)

CONTAINS: MILK and EGG.

| | | | |
|------------------------------------|-------------------------|--|--------------------|
| Kosher (Y/N; Certification) | N | Rind (Y/N) | Y |
| Halal (Y/N) | N | Rind Edible (Y/N) | N |
| Organic (Y/N) | N | RBST Free (Y/N) | Y |
| Piece Count (Case) | 2 units per case | Preservatives (Y/N) | Y |
| Maturity/Aged | 4M | Lactose Free (Y/N) | N |
| Milk Type | Sheep | GMO Free (Y/N) | Y |
| Rennet Type | Animal | Casing (Y/N; Type) | Y |
| Special Pre-Order (Y/N) | N | Pasteurized/Thermalized/Raw/Other | Pasteurized |
| BPA NI (Y/N); | Y (no BPA) | | |

Shelf Life:

Storage Temperature 2-8°C

Shelf Life if Frozen N/A

Shelf Life Defrosted N/A

Physical Properties:

| | |
|---------------------------|---|
| Color | <u>Own</u> |
| Cheese Type | <u>Cheese made from pasteurized sheep milk.</u> |
| Aroma & Flavor | <u>Own</u> |

| | |
|------------|-------------|
| Texture | Firm |
| Appearance | Own |
| Body | Own |
| Shape | Cylindrical |

Chemical Analysis:

| | | Specification | Range |
|-------------------|---|---------------|-------|
| Moisture | % | 33.7% | |
| Fat in Dry Matter | % | 46-55% | |
| Milk Fat | % | 36% | |
| Salt | | 1.41 / 100g | |
| Ash | | N/A | |

Microbiological Analysis:

| | Unit | Specification | Method |
|--------------------------|-------|----------------------|---------|
| Coliforms | cfu/g | N/A | |
| E. coli. | cfu/g | <1,0x10 ¹ | PEM104 |
| Yeast | cfu/g | N/A | |
| Moulds | cfu/g | N/A | |
| Salmonella | cfu/g | Absence in 25g | PEM6111 |
| Listeria | cfu/g | Absence in 25g | PEM3112 |
| Enterobacteriaceae | cfu/g | N/A | |
| Staphylococcus aureus | cfu/g | <1,0x10 ¹ | PEM105 |
| Staphylococcus coagulase | cfu/g | <1,0x10 ¹ | PEM105 |

Nutritionals
(*Daily Value % Based on a 2,000 Calorie Diet)

| | | | | |
|-------------------------|--------|-------------------------|----------------------|-----------------------|
| Serving Size: | 100g | Serving Size: | (As listed on Label) | 1 inch cube (28g) 1oz |
| Servings Per Container: | Varied | Servings Per Container: | Varied | Varied |

| | Per Serving | DV% |
|---|-------------|------|
| Calories: | 430 | |
| Total Fat (g) | 36 | 46% |
| <i>*Changed from 65-78g :</i> | | |
| Saturated Fat (g): | 27 | 135% |
| Trans Fat (g): | 0.5 | |
| Cholesterol (mg): | 85 | 28% |
| Sodium (mg) | 570 | 25% |
| <i>*Changed from 2,400-2,300mg:</i> | | |
| Total Carbohydrate (g) | 2 | 1% |
| <i>*Changed from 300-275g:</i> | | |
| Dietary Fiber (g) | Less than 1 | 4% |
| <i>*Changed from 25-28g :</i> | | |
| Total Sugars (g): | 0 | |
| Added Sugars | 0 | 0% |
| Protein (g): | 24 | |
| Vitamin D (mcg) | <1 | 6% |
| <i>*Changed from 400IU (10µg) – 20µg:</i> | | |
| Calcium (mg) | 762.3 | 60% |
| <i>*Changed from 1,000-1,300mg:</i> | | |
| Potassium (mg) | 68 | 2% |
| <i>*Changed from 3,500-4,700mg:</i> | | |
| Iron: | 0.24 | 2% |

| | Per Serving | DV% |
|---|-------------|-----|
| Calories: | 120 | |
| Total Fat (g) | 10 | 13% |
| <i>*Changed from 65-78g :</i> | | |
| Saturated Fat (g): | 8 | 38% |
| Trans Fat (g): | 0 | |
| Cholesterol (mg): | 25 | 8% |
| Sodium (mg) | 160 | 7% |
| <i>*Changed from 2,400-2,300mg:</i> | | |
| Total Carbohydrate (g) | Less than 1 | 0% |
| <i>*Changed from 300-275g:</i> | | |
| Dietary Fiber (g) | 0 | 0% |
| <i>*Changed from 25-28g :</i> | | |
| Total Sugars (g): | 0 | |
| Added Sugars | 0 | 0% |
| Protein (g): | 7 | |
| Vitamin D (mcg) | 0.3 | 2% |
| <i>*Changed from 400IU (10µg) – 20µg:</i> | | |
| Calcium (mg) | 210 | 15% |
| <i>*Changed from 1,000-1,300mg:</i> | | |
| Potassium (mg) | 19 | 0% |
| <i>*Changed from 3,500-4,700mg:</i> | | |
| Iron: | 0 | 0% |

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

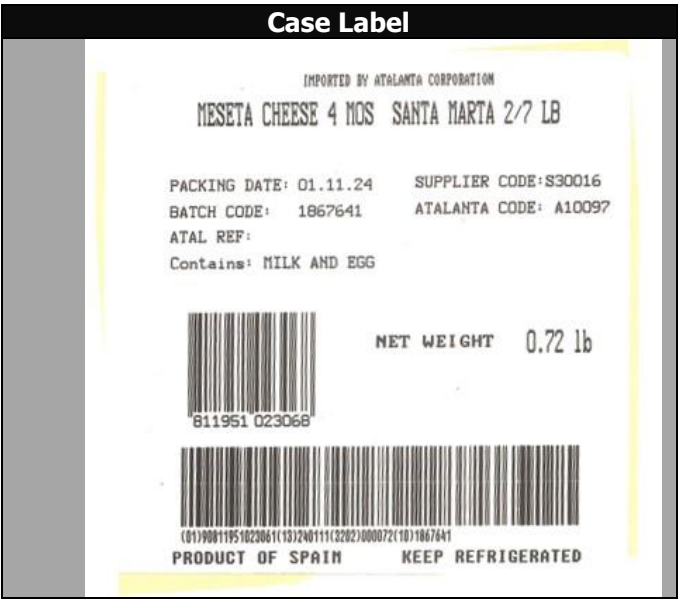
Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

| Components | Present in Product | Present in Other Products Manufactured on the Same Line | Present in the Same Manufacturing Plant |
|---|--------------------|---|---|
| Peanuts (including peanut oil) | No | No | No |
| Tree Nuts | No | No | No |
| Sesame Seeds | No | No | No |
| Milk & derivatives (Specify: milk , casein, whey, etc) | Yes, Milk | Yes, Milk | Yes, Milk |
| Eggs | No | Yes | yes |
| Fish | No | No | No |
| Shellfish | No | No | No |
| Soy (excluding soy oil) | No | No | No |
| Wheat (Gluten) | No | No | No |
| Sulphites | No | No | No |
| Corn | No | No | No |
| Poppy Seeds | No | No | No |
| Sunflower Seeds | No | No | No |
| MSG (monosodium glutamate) | No | No | No |
| Tartrazine | No | No | No |

Case Label



| | |
|--------------|-------------|
| Supplier No. | S780-S30016 |
|--------------|-------------|