

SAPUTO CHEESE USA INC.

CUSTOMER CHEESE SPECIFICATION

SAP Material Number: 1006573		Description: STEL RMNO WHL NO WAX 20 LB 2/CS														
Previous Product Code: 40280		Nutritional: N-0089 28g	Effective Date: 6/22/2020	Supersedes: 6/5/2013												
Brand: STELLA			Issued by: Annie DeVries	Approved by: Jacquie Papple												
Description A hard cheese with a mild, nutty flavor and aroma. The color varies from white to light-straw. The minimum curing time is five months. Allergens: Milk Country of Origin: USA This product is not a hazardous or toxic material as defined in the Occupational Safety And Health Administration (OSHA) Hazard Communication Standard, 29 CFR 1910.1200, therefore a Safety Data Sheet (SDS) has not been prepared.																
Ingredients Ingredients: Romano Cheese made from cow's milk (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes).																
Requirements All product(s) as of the date of shipment or delivery shall conform with all applicable provisions of the Federal Food, Drug and Cosmetic Act, as amended, any similar state or local regulation, the provisions of the Federal Act as it pertains to articles being introduced into interstate commerce, and will not be adulterated or misbranded within the meaning of any state or local laws or ordinances and regulations promulgated thereunder having jurisdiction of said products(s). All product(s) are manufactured in accordance with good manufacturing practices And comply with all applicable regulatory requirements.																
Typical Analysis <table><tr><td>% Moisture:</td><td>Maximum 34.00%</td><td>SMEDP 17th Ed. Chapter 15</td></tr><tr><td>% Fat by FDB (Fat Dry Basis):</td><td>Minimum 38.00%</td><td>SMEDP 17th Ed. Chapter 15</td></tr><tr><td>% Salt:</td><td>2.00-3.00%</td><td>SMEDP 17th Ed. Chapter 15</td></tr><tr><td>pH:</td><td>4.80-5.40</td><td>SMEDP 17th Ed. Chapter 15</td></tr></table>					% Moisture:	Maximum 34.00%	SMEDP 17th Ed. Chapter 15	% Fat by FDB (Fat Dry Basis):	Minimum 38.00%	SMEDP 17th Ed. Chapter 15	% Salt:	2.00-3.00%	SMEDP 17th Ed. Chapter 15	pH:	4.80-5.40	SMEDP 17th Ed. Chapter 15
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Packaging Product shall be packaged such that it arrives in a sanitary, wholesome, and undamaged condition. Packaging materials shall conform to all applicable food additive regulations. <table><tr><td>Item Weight:</td><td>20.00 lbs</td></tr><tr><td>Unit Cut Type:</td><td>Wheel-Full</td></tr><tr><td>Net Weight (Pounds):</td><td>43.35</td></tr><tr><td>Gross Weight (Pounds):</td><td>44.35</td></tr></table>					Item Weight:	20.00 lbs	Unit Cut Type:	Wheel-Full	Net Weight (Pounds):	43.35	Gross Weight (Pounds):	44.35				
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Brand: STELLA		Issued by: Annie DeVries	Approved by: Jacquie Papple
Volume/Case: 1.067 Case/Layer 12 Case/High: 3 Cases/Pallet: 36 Case Height (Inches): 17.125" Case Width (Inches): 10.375" Case Length (Inches): 10.375" Case pack size: 2 / 20 lb Case Coding: Date Format: DDMTHYYP Explanation: Packaging Item UPC Code: 075805402809 Case SCC/GTIN Code: 90075805402901 Storage and Handling Storage Temperature: Maintain at 33 – 40°F during storage Ship Temperature: Maintain at 33 – 45°F during shipping Shelf Life: 180 Days Confidentiality Information contained within this specification is confidential.			