



**TALAMO FOOD PRODUCT SPECIFICATION SHEET**

<b>PRODUCT</b>  Grated Parmesan and Romano Cheese (Item # 001600)	<b>INGREDIENTS</b> Domestic Parmesan & Romano Cheese, aged 90 days or more (pasteurized cow's milk, cheese culture, salt, enzyme), cellulose powder to prevent caking, natamycin (a natural mold inhibitor).
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**PRODUCT DESCRIPTION**

Bulk Grated Parmesan and Romano cheese is produced from Parmesan Cheese and Romano cheese blocks. The Grated Parmesan and Romano Cheese meets all standards of Good Manufacturing Processes, accordingly with the State and Federal Regulations.

**PHYSICAL DESCRIPTION:**

Flavor: salty, pungent flavor. Body and Texture: Granular with out hard lumps  
 Visual color: Light white/cream to light yellow Aroma: Intense aroma, clean cheese like

**SPECIAL HANDLING REQUIRED/DESCRIBE:**

This product should be stored under refrigeration temperatures that do not exceed 41 degrees F, 70 % R.H. for no more than 90 days. Receiving temperature of product 40-46 degrees F.

**HACCP RECORDS:** Quality Assurance Department

SPECIFICATION / CHARACTERISTIC / TEST/			
Test	Target	Tolerance Range	Test Method
<b>Chemical</b>			
SALT	5.00%	+/- 0.5%	Potentiometric Tiltration (AOAC)
pH	5.15	+/- 0.5	Electric Potential (AOAC 981.12)
<b>Physical</b>			
MOISTURE	29.0% - 31.0%		In House CEM Method / Outside Lab. Vacuum Oven (AOAC)
Fat (Dry Basis)	35.0% - 38.0%		In House CEM Method / Outside Lab. Mojonnier (AOAC)
a <sub>w</sub>	0.95 - 0.99		
<b>Microbiological</b>			
Coliforms	100 CFU/gr	Less Than	In House Petrifilm Method / Outside Lab. Petrifilm
Yeast	100 CFU/gr	Less Than	In House PCR/Petrifilm Method / Outside Lab. Petrifilm
Mold	100 CFU/gr	Less Than	In House PCR/Petrifilm Method / Outside Lab. Petrifilm
E.coli	CFU/25gr.	Negative	In House PCR (TBS/Eclisa) Method & Petrifilm / Outside Lab. Petrifilm
Salmonella sp.	CFU/25gr.	Negative	In House PCR (TBS/Eclisa) Method / Outside Lab. Vidas SLM
Listeria sp.	CFU/25gr.	Negative	In House PCR (TBS/Eclisa) Method / Outside Lab. Vidas U.

Nutrition Facts	
servings per container	approx.23
<b>Serving size</b>	<b>(100g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>370</b>
% Daily Value*	
<b>Total Fat 25g</b>	<b>32%</b>
Saturated Fat 16g	<b>80%</b>
Trans Fat 0g	
<b>Cholesterol 85mg</b>	<b>28%</b>
<b>Sodium 1350mg</b>	<b>59%</b>
<b>Total Carbohydrate 7g</b>	<b>3%</b>
Dietary Fiber 4g	<b>14%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein 32g</b>	
Vitamin D 0mcg	<b>0%</b>
Calcium 1079mg	<b>80%</b>
Iron 1mg	<b>6%</b>
Potassium 86mg	<b>2%</b>

\*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.

PACKAGE DESCRIPTION:			
Bag: Polyethylene liners.	Box: Corrugated fiber carton.		
Pack Size: 4/5# (other sizes available)			
Case Net Weight: 20.60 lbs.	Case Gross Weight:	21.25 lbs.	
Unit Net Weight: 5.0 lbs. rw	Case Dimensions:	12X9X8	
Package Net Weight: 5.05 - 5.15 lbs	Case Cube (Inch)	0.5	
<b>PALLET CONFIG.</b>			
Case/Layer (Ti): 9	Label: Describe net weight, coding date, lot number, order number, production date, manufacture's name and address.		
Layer/Pallet (Hi): 6			
Total Cases per Pallet: 54			

<b>ALLERGEN: SHEEP MILK</b>
<b>PRODUCT INFORMATION</b>
rBGH: Free
Enzyme: Parmesan Cheese: Microbial / Pecorino Romano: Animal (Sheep)
GMO Free
Origin: Parmesan Cheese:Uruguay / Pecorino Romano Cheese: Italy
Shelf Life: 90 days
Non-Chlorine Bleached, Non-Irradiated, Non-Sewer Sludge
Kosher: NO
Revised by: 7/14/2022 AC Description: Update.