



**TALAMO FOOD PRODUCT SPECIFICATION SHEET**

<b>PRODUCT</b>  <b>Grated Imported Parmesan Cheese (Item #001614)</b>	<b>INGREDIENTS</b> Parmesan Cheese (Pasteurized part skim 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 Imported Parmesan cheese is produced from Imported Parmesan cheese blocks. The Grated Imported Parmesan Cheese meets all standards of Good Manufacturing Processes, accordingly with the State and Federal Regulations.

**PHYSICAL DESCRIPTION:**

Flavor: bold nutty flavor                      Body and Texture: Granular with out hard lumps  
 Visual color: light cream to light yellow.      Aroma: clean, cheese like

**SPECIAL HANDLING REQUIRED/DESCRIBE:**

This product should be stored under refrigeration temperatures that do not exceed 36-40 degrees F, 70 % R.H. for no more than 90 days. Receiving temperature of product 40-45 degrees F.

**HACCP RECORDS:** Quality Assurance Department

<u>SPECIFICATION / CHARACTERISTIC / TEST/</u>			
Test	Target	Tolerance Range	Test Method
<b>Chemical</b>			
SALT	3.00%	+/- 0.5%	Potentiometric Tiltration (AOAC)
pH	5.27	+/- 0.5	Electric Potential (AOAC 981.12)
<b>Physical</b>			
MOISTURE	32.00%	+/- 1.0%	In House CEM Method / Outside Lab. Vacuum Oven (AOAC)
Fat (Dry Basis)	34.00%	+/- 2.0%	In House CEM Method / Outside Lab. Mojonnier (AOAC)
a <sub>w</sub>	0.95 - 0.99		
<b>Microbiological</b>			
Coliforms	10 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.

<b>Nutrition Facts</b>	
servings per container	approx.91
<b>Serving size</b>	<b>(100g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>380</b>
<b>% Daily Value*</b>	
<b>Total Fat 25g</b>	<b>32%</b>
Saturated Fat 16g	<b>80%</b>
Trans Fat 0g	
<b>Cholesterol 65mg</b>	<b>22%</b>
<b>Sodium 1460mg</b>	<b>63%</b>
<b>Total Carbohydrate 5g</b>	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein 34g</b>	
Vitamin D 0mcg	0%
Calcium 1161mg	90%
Iron 1mg	6%
Potassium 90mg	2%
*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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

**PACKAGE DESCRIPTION:**

Bag: Polyethylene liners.	Box: Corrugated fiber carton.
Pack Size: 5 lbs.	
Case Net Weight: 5.05 lbs.	Case Gross Weight: 5.90 lbs.
Unit Net Weight: 5 lbs.	Case Dimensions: 12X10X3
Package Net Weight: 5.05 - 5.15 lbs.	Case Cube (Inch) 0.21
<u>PALLET CONFIG.</u>	
Case/Layer (Ti): 10	Label: Describe net weight, coding date, lot number, order number, production date, manufacture's name and address.
Layer/Pallet (Hi): 15	
Total Cases per Pallet: 150	

**ALLERGEN: MILK**

**PRODUCT INFORMATION**

<b>rBGH: Free</b>
<b>Enzyme: Microbial (source vegetable)</b>
<b>GMO Free</b>
<b>Origin: Uruguay</b>
<b>Shelf Life: 90 days</b>
<b>Non-Chlorine Bleached, Non-Irradiated, Non-Sewer Sludge</b>
<b>Kosher: NO</b>
<b>Gluten Free</b>