

LMWM Mozzarella Cheese - 8-6 lb Cal Gold- Affid -Turlock

100551

Product Description:

A semi-hard Low Moisture Mozzarella Cheese manufactured from pasteurized milk. This product conforms to the current definition and standard of identity in 21 CFR 133.156.

Ingredients and Allergens:

Cultured Pasteurized Milk, Salt and Enzymes. CONTAINS: Milk

Certifications:

Kosher Certified
Halal Certified
rBST Free

Package Size and Description:

Packed in vacuum sealed bags, 8/6 lb. loaves per case.

Palletizing

Pallet Size 40 x 48 inches
Units per Pallet 45
Ti-High 9 x 5

Analytical Characteristics:

pH	5 - 5.45 pH
Moisture	45 - 50 %
FDB	45 - 50 %
Salt	1.2 - 2.2 %

Microbiological Characteristics:

	Maximum
Coliform	≤100 cfu / g
Yeast & Mold	≤1000 cfu / g
E. coli	<10 cfu / g
Coagulase positive Staphylococci	<10 cfu / g
Listeria monocytogenes	Negative Per 25 grams
Salmonella	Negative Per 375 grams

Physical Properties:

Appearance / Color	Off white or cream color
Flavor / Odor	Clean and free of any foreign or off flavor. Clean and developed aroma
Body / Texture	Firm and resilient with no visible impurities

Lot Coding:

Shipping Unit Coding Example – Product name, Product number, Vat/Lot Number, Manufacture Date, pallet ID, Case weight, Factory Number
Shipping Unit Code Breakdown – n/a
Location of Code on Product – Label on exterior of case
Manufacture Date is on cheese block

Storage and Transportation:	Minimum	Maximum
Recommended Warehouse Storage Temperature	28°F / -2°C	42°F / 5.6°C
Recommended Transportation Temperature	28°F / -2°C	40°F / 4.4°C
Product Temperature	28°F / -2°C	40°F / 4.4°C

Shelf Life: Approximately 60 days total (45 days functional for baking/cutting) at specified storage conditions.

Storage Statement: Keep Refrigerated.

Nutritional Information:

	per 100 g	per 28 g	UOM
Calories	318	89	kcal
Total Fat	24.64	7	g
Saturated Fat	15.56	4	g
Trans Fat	0.99	0	g
Polyunsaturated Fat	0.78	0	g
Monounsaturated Fat	7.03	2	g
Cholesterol	89	25	mg
Sodium	710	199	mg
Potassium	75	21	mg
Total Carbohydrate	2.47	1	g
Dietary Fiber	0	0	g
Sugars	1.01	0	g
Added Sugars	0	0	g
Protein	21.6	6	g
Vitamin A	197	55	mcg
Vitamin C	0	0	mg
Calcium	575	161	mg
Iron	0.2	0	mg
Vitamin D	0.5	0	mcg
Vitamin E	0.21	0	mg
Phosphorus	412	115	mg
Ash	2.91	1	g
Water	48.38	14	g

Source of Nutritional Data: Reference: USDA NDB # 01027, Release 28

REGULATORY STATEMENTS

Country of Origin:

This product was manufactured by Dairy Farmers of America, Inc (DFA) in the United States of America in full compliance with the regulations of the United States Food and Drug Administration and the state where the product was manufactured. The establishment where the product was manufactured is under supervision by official and competent authority.

rBST / rBGH Status:

DFA is able to confirm that this product which was manufactured at the facility(ies) listed below was manufactured with milk that is rBST-free.

The United States Food and Drug Administration (FDA) has determined that milk from cows treated with rBST is safe for human consumption and has allowed its sale since February 1994. DFA is committed to providing its customers with dairy products that are safe for human consumption and that fully comply with all applicable governmental regulations. Currently, there is not a practical test available to determine if milk is or is not from a cow treated with rBST.

Manufacturing Plant Site

Turlock, CA (06-062)

Gluten status:

This product does not contain ingredients believed to contain gluten.

GMO (Genetically Modified Organism) Status:

The U.S. Food and Drug Administration ("FDA") has found that genetically-modified ("GM") feed is not materially different than non-GM feed. DFA agrees with the FDA and believes that milk is non-GM, regardless of the cow's diet. Please note that this product was also made with non-dairy ingredients that may have been produced with genetic engineering technology. However, according to suppliers of these ingredients, the genetically modified organisms have been removed during the ingredient manufacturing processes. DFA advises its customers to make an independent determination as to the GM status of its products.

Dietary Information:

According to DFA's interpretation of vegetarian and vegan dietary guidelines, this product is suitable for the following special dietary practices:

- Lacto Vegetarian
- Ovo Lacto Vegetarian

SDS (Safety Data Sheet):

Under the requirements of OSHA's Hazard Communication regulation, this product is a food and is excluded from the requirement for SDS as provided in 29 CFR 1910.1200(b)(5)(iii).

Enzyme Statement:

Product is manufactured using microbial enzymes

Quality Assurance Statement:

Strict quality control & food safety procedures including GMP & HACCP are enforced during the manufacture of this product. Each lot of product is sampled and tested using laboratory methods that reference standard testing procedures. Dairy Farmers of America, Inc. manufacturing facilities are audited annually by recognized third party organizations.

Print Date:	10/13/2017	Initial Date:	7/22/2016	Per Approved DFA Product Specification:	100551
		Revision Date:	6/2/2017		

The information contained in this product information bulletin is correct to the best of Dairy Farmers of America, Inc.'s knowledge. Information contained herein is reviewed every three years or more frequently as necessary.