

10117



FINISHED PRODUCT SPECIFICATION SHEET

Masters Gallery Foods, Incorporated. PO Box 170 Plymouth, Wisconsin 53073-0170. ph. 920-893-8431 fax. 920-893-6075

Item Name: 4/5# AHF PARM **Label:** WISCONSIN PREMIUM **ItemCode:** 20605
Form: SHRD **sub Form:** AHF

Cheese Type: Parmesan

Package UPC-A: 088748030510 **Case UCC/GTIN:** 10088748030517

Product Description:

The product conforms to the standard as listed in the CFR, title 21 paragraph 133.165.

Color: Light cream, 1 to 3 on NCI Color Standard

Flavor: Characteristic flavor, slight nutty, pleasant, clean.

Body: Firm, close slight mechanical openness.

Allergens: Contains Milk

Receives

COA:

Analytical and Micro testing available on request

Chemical Properties

Moisture %:	28.0 - 31.5 - 32.0 - <32
Fat FDB %:	32.0 - 33.0 - 47.0 - >32
Salt %:	1.50 - 2.50 - 3.50
pH:	4.80 - 5.20 - 5.40

*Lower Limit - Target - Upper Limit - Legal

Microbiological Properties

Coliform:	<100/g
E coli:	<10/g
Staph:	<10/g
Salmonella:	Negative
Listeria:	Negative
Yeast and Mold:	<1000/g

Ingredients:

CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANTICAKE (POTATO STARCH, CORN STARCH, POWDERED CELLULOSE), NATAMYCIN (A NATURAL MOLD INHIBITOR).

Ship/Storage Temps:: Store @ 33 to 41 Degrees F., Do Not Freeze - Ship Temps 33-45 Degrees F.

MGF Recommended Shelf Life(days) 120 **MDR at time of Cust receipt** 60

Customer Desired Expiration Date (Days) 0

Date Code Format 025

Date Style: Julian DDD YY + Shift + Line + Op + Time (001 13 2U2P 18:52) (J Format)

Pkg Length/Height 17 inch
Pkg Width/Diameter: 10 inch
PKG Depth/Thickness: 3 inch

pkg form CFLM
pkg sub form: labl
Pkg Wt: 5 lb 2267.961 grams

Master Case Length: 16.06 inch
Master Case Width 12.188 inch
Master Case Height: 8.87 inch

Case Label Size 6X4 inches
Case Label Placement SIDE
Case Label Count: 1

Tare Wt: 1.55 lb **CaseWT:** 20.00 lb **Case Cube** 1.0055038 ft3

Tie: 10 **High:** 8 **Cases per Pallet** 80 **Chep Pallet**

Information contained herein is based on existing product data and believed to be accurate. May be subject to change without notice and is intended only as a source of information. No warranties, expressed or implied, are made. Non-CFR mandated analytical limits may be extended on cheese judged acceptable through organoleptic examination by a Certified MGF Grader.

ItemCode 20605 Item Name 4/5# AHF PARM
 Package UPC-A: 088748030510

Label WISCONSIN PREMIUM

NUTRITION FACTS

	unrounded per 100g	unrounded per 28.35 g	Calculated for Art	
Calories:	415	117.6525	120	
Calories from Fat:	246.06	69.75801	70	
Total Fat:	g 27.34	7.75089	8g	12%
Saturated Fat:	g 17.37	4.924395	5g	25%
Trans Fat:	g 1.296	0.367416	0g	
Polyunsaturated Fat:	g 0.661	0.1873935	0g	
Monounsaturated Fat:	g 8.734	2.476089	2.5g	
Cholesterol:	mg 72	20.412	20mg	7%
Sodium:	mg 1696.00	480.816	480mg	20%
Total Carbohydrate:	g 3.41	0.966735	1	0%
Dietary Fiber:	g 0	0	0g	0%
Sugars:	g 0.9	0.25515	0g	
Protein:	g 37	10.4895	10g	
Vitamin A:	IU 865	245.2275	4%	
Vitamin C:	mg 0	0	0%	
Calcium:	mg 1253	355.2255	35%	
Iron:	mg 0.87	0.246645	0%	

Nutritionals as Expressed on Art

Serving Size:
1/4 cup (28g)
Servings per Package: 80

120
70
8g - 12%
5g - 25%
0g
Not Claimed
Not Claimed
20mg - 7%
480mg - 20%
1g - 0%
0g - 0%
0g
10g
4%
0%
35%
0%

INGREDIENTS:

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Required Claim(s)	Disclosure Statement(s)
Contains Milk	
Optional Claim(s)	Disclosure Statement(s)
Product of USA	
Gluten Free	
Refrigeration and Usage Instructions:	
KEEP REFRIGERATED	

Nutrition Code 17

Additional Notes:

Spec Created 10/28/2009 Spec Revision 10/24/2013 Approved By: Product Development

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