



18675 MADRONE PARKWAY • SUITE 100, MORGAN HILL, CA 95037
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TALAMO FOOD PRODUCT SPECIFICATION SHEET

PRODUCT

**Grated Parmesan Cheese
(1GPTAGNVFS45)**

INGREDIENTS

Pasteurized Milk, Cheese Culture, salt, enzymes.

PROCESSING AGENT

Flow agent: cellulose powder added to prevent caking

PRODUCT DESCRIPTION

Bulk Grated Parmesan cheese is produced from fully cured Parmesan cheese. The Grated 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

Nutrition Facts

servings per container		approx.23
Serving size		(100g)
Amount per serving		
Calories		370
% Daily Value*		
Total Fat 24g		31%
Saturated Fat 15g		75%
Trans Fat 0g		
Cholesterol 65mg		22%
Sodium 1410mg		61%
Total Carbohydrate 9g		3%
Dietary Fiber 0g		0%
Total Sugars 1g		
Includes 0g Added Sugars		0%
Protein 33g		
Vitamin D 0mcg		0%
Calcium 1114mg		90%
Iron 1mg		6%
Potassium 87mg		2%
<small>*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.</small>		
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>		

SPECIFICATION / CHARACTERISTIC / TEST/

Test	Target	Tolerance Range	Test Method
Chemical			
SALT	<5.0%		Potentiometric Titration (AOAC)
pH	5.27	+/- 0.5	Electric Potential (AOAC 981.12)
Physical			
MOISTURE	30.00%	+/- 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 _w	0.95 - 0.99		
Microbiological			
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.

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
PALLET CONFIG.	
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	

ALLERGEN: MILK

PRODUCT INFORMATION

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