



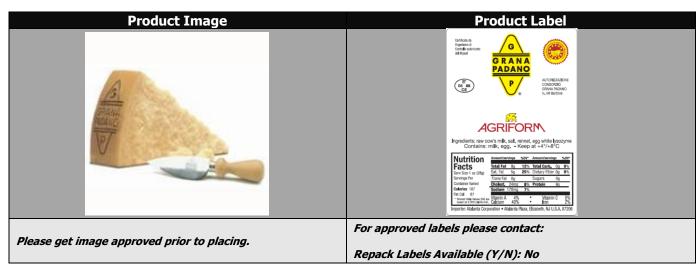
Product Specification Sheet

GRANA PADANO, 1/8V AGR 1/9 LB

ITALY Item Number: 059093 Country of Origin: Pack Size: 1/9 lb RW or EX weight: Brand on Box Agriform Brand on Item: Agriform

ON Box ON Product

| | Х | UPC: | 0 71270 36158 0 | Date Code : | Yes – Production |
|---|---|-------|--------------------|---------------------|------------------|
| Χ | | GTIN: | 10 0 71270 36158 7 | Date Code Format : | YYYY-MMM-DD |
| | | EAN: | N/A | Date Code Location: | N/A |



| | Pro | oduct Properties | |
|-----------------------------|------------|----------------------------|-----|
| gredient/Product Statement | : | | |
| | Cow's Mill | k; Rennet; Salt; Lysozyme. | |
| | | | |
| | | | |
| | | | |
| Kosher (Y/N; Certification) | No | Rind (Y/N) | Yes |
| Halal (Y/N) | No | Rind Edible (Y/N) | No |
| Organic (Y/N) | No | RBST (Y/N) | Yes |
| Pieces Count (Can/Case) | 1 | Preservatives (Y/N) | Yes |
| Maturity/Aged | 12 Months | Lactose Free (Y/N) | No |
| Milk Type | Cow | GMO Free (Y/N) | Yes |
| , p - | Animal | Casing (Y/N; Type) | N/A |
| Rennet Type | Aiiiiiai | | , |

| Shelf Life from Production | 12 Months | Shelf Life if Frozen | N/A |
|-----------------------------------|-----------|-------------------------------|-----|
| Shelf Life Opened | N/A | Shelf Life Defrosted | N/A |
| | | Shelf Life Defrosted & Opened | N/A |
| Storage Temperature: | 34 – 38* | | |

Physical Properties:

| Color | White or golden-yellow |
|----------------|-------------------------------------------------------------------------------------|
| Cheese Type | Grana Padano |
| Aroma & Flavor | Fragrant, delicate |
| Texture | Minutely granular, it forms scales when broken, barely discernible holes |
| Appearance | Cylindrical, slightly convex or almost straight sides, slightly-bordered flat faces |
| Body | Large and Round |
| Shape | Wheel |
| Consistency | Delicate |

Chemical Analysis:

| | Unit |
|-------------------|------|
| Moisture | % |
| Fat in dry matter | % |
| Salt | % |
| Water Activity | % |
| pH | % |

| Specification | Range |
|---------------|---------------|
| 32% | N/A |
| Min 32% | Min 32% |
| 1.6% | N/A |
| 0.903 | 0.895 - 0.911 |
| 5.68 | 5.5 – 5.8 |
| | |
| | |

Microbiological Analysis:

| | Unit |
|-----------------------|-------|
| Coliforms | cfu/g |
| E. coli. | cfu/g |
| Yeast | cfu/g |
| Moulds | cfu/g |
| Salmonella | cfu/g |
| Listeria | cfu/g |
| Staphyloccocus Aureus | cfu/g |

| Specification | Range |
|---------------|------------|
| N/A | N/A |
| <100 CFU/g | <100 CFU/g |
| N/A | N/A |
| N/A | N/A |
| Absent/25g | N/A |
| Absent/25g | N/A |
| <100 CFU/g | <100 CFU/g |
| | |
| | |

| Nutritionals (*Daily Value % Based on a 2,000 Calorie Diet) | | | | | |
|----------------------------------------------------------------|--------|-------------------------|-------------|--|--|
| Serving Size: | 100 g | Serving Size: | 28 g (1 oz) | | |
| Servings Per Container: | varies | Servings Per Container: | varies | | |

| | Per Serving | DV% |
|-------------------------|-------------|------|
| Calories: | 384 | |
| Calories from Fat: | 239 | |
| Total Fat (g): | 28.5 | 43 |
| Saturated Fat (g): | 18 | 89 |
| <i>Trans</i> Fat (g): | 0 | |
| Cholesterol (mg): | 86 | 28.5 |
| Sodium (mg): | 624 | 25 |
| Total Carbohydrate (g): | 0 | 0 |
| Dietary Fiber (g): | 0 | 0 |
| Sugars (g): | 0 | 0 |
| Protein (g): | 32 | |
| Vitamin A: | 14% | |
| Vitamin C: | 0% | |
| Calcium: | 143% | |
| Vitamin C: | 0% | |

7%

| Per Serving | DV% |
|-------------|-----------------------------------------------------------------------------------|
| 107 | 1 |
| 67 |] |
| 8 | 12 |
| 5 | 25 |
| 0 | |
| 24 | 8 |
| 170 | 7 |
| 0 | 0 |
| 0 | 0 |
| 0 | 0 |
| 9 | |
| 4% | |
| 0% | |
| 40% | |
| 2% | |
| | 107 67 8 5 0 24 170 0 0 0 0 9 4% 0% 40% |

Iron:

| Packaging | | | | | |
|------------------|-----------|-----------------------|-----------|----------|---|
| Cases Per Pallet | 60 | Case Dimensions (in.) | 8"L x 12" | W x 18"H | - |
| Block & Tier | 30 X 2 | Gross Weight | 10 | lbs | - |
| Case Cube (ft^) | 1 | Tare Weight | 1 | lbs | |
| Packaging Type | Cardboard | Net Weight | 9 | lbs | _ |

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

| Components | Present in Product | Present in Other Products Manufactured on the Same Line | Present in the Same Manufacturing Plant |
|-------------------------------------------------------|-----------------------|----------------------------------------------------------|--------------------------------------------|
| Peanuts (including peanut oil) | No | No | No |
| Tree Nuts | No | No | No |
| Sesame Seeds | No | No | No |
| Milk & derivatives (Specify: milk, casein, whey, etc) | Yes | Yes | Yes |
| Eggs | Yes | Yes | Yes |
| Fish | No | No | No |
| Shellfish | No | No | No |
| Soy (excluding soy oil) | No | No | No |
| Wheat (Gluten) | No | No | No |
| Sulphites | No | No | No |
| Corn | No | No | No |
| Poppy Seeds | No | No | No |
| Sunflower Seeds | No | No | No |
| MSG (monosodium glutamate) | No | No | No |
| Tartrazine | No | No | No |