

## SAPUTO CHEESE USA INC. CUSTOMER CHEESE SPECIFICATION

<b>SAP Material Number:</b> 1006574	<b>Description:</b> STEL PARM WHL BLKWX 20 LB 2/CS														
<b>Previous Product Code:</b> 50000	<b>Nutritional:</b> N-0080 28g	<b>Effective Date:</b> 9/17/2019	<b>Supersedes:</b> 10/23/2009												
<b>Brand:</b> STELLA	<b>Issued by:</b> Jamie Helf		<b>Approved by:</b> Jacquie Papple												
<b>Description</b>															
<p>A hard cheese with a mild, nutty flavor and aroma. The color varies from white to off-white. The minimum curing time is ten months.</p> <p style="padding-left: 40px;">Allergens:                      Milk Country of Origin:              USA</p> <p>This product is not a hazardous or toxic material as defined in the Occupational Safety And Health Administration (OSHA) Hazard Communication Standard, 29 CFR 1910.1200, therefore a Safety Data Sheet (SDS) has not been prepared.</p>															
<b>Ingredients</b>															
<p>Ingredients:                      Parmesan Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes).</p>															
<b>Requirements</b>															
<p>All product(s) as of the date of shipment or delivery shall conform with all applicable provisions of the Federal Food, Drug and Cosmetic Act, as amended, any similar state or local regulation, the provisions of the Federal Act as it pertains to articles being introduced into interstate commerce, and will not be adulterated or misbranded within the meaning of any state or local laws or ordinances and regulations promulgated thereunder having jurisdiction of said products(s).</p> <p>All product(s) are manufactured in accordance with good manufacturing practices And comply with all applicable regulatory requirements.</p>															
<b>Typical Analysis</b>															
<table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">% Moisture:</td> <td style="width: 20%;">Maximum 32.00%</td> <td style="width: 50%;">SMEDP 17th Ed. Chapter 15</td> </tr> <tr> <td>% Fat by FDB (Fat Dry Basis):</td> <td>Minimum 32.00%</td> <td>SMEDP 17th Ed. Chapter 15</td> </tr> <tr> <td>% Salt:</td> <td>1.50-4.00%</td> <td>SMEDP 17th Ed. Chapter 15</td> </tr> <tr> <td>pH:</td> <td>4.80-5.40</td> <td>SMEDP 17th Ed. Chapter 15</td> </tr> </table>				% Moisture:	Maximum 32.00%	SMEDP 17th Ed. Chapter 15	% Fat by FDB (Fat Dry Basis):	Minimum 32.00%	SMEDP 17th Ed. Chapter 15	% Salt:	1.50-4.00%	SMEDP 17th Ed. Chapter 15	pH:	4.80-5.40	SMEDP 17th Ed. Chapter 15
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<b>Microbiological</b>															
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<b>Packaging</b>															
<p>Product shall be packaged such that it arrives in a sanitary, wholesome, and undamaged condition. Packaging materials shall conform to all applicable food additive regulations.</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">Item Weight:</td> <td style="width: 20%;">20.00 lbs</td> <td style="width: 50%;"></td> </tr> <tr> <td>Unit Cut Type:</td> <td>Wheel-Full</td> <td></td> </tr> <tr> <td>Net Weight (Pounds):</td> <td>40.79</td> <td></td> </tr> <tr> <td>Gross Weight (Pounds):</td> <td>43.11</td> <td></td> </tr> </table>				Item Weight:	20.00 lbs		Unit Cut Type:	Wheel-Full		Net Weight (Pounds):	40.79		Gross Weight (Pounds):	43.11	
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<b>Brand:</b> STELLA		<b>Issued by:</b> Jamie Helf	<b>Approved by:</b> Jacquie Papple
<p>Volume/Case: 1.113  Case/Layer 9  Case/High: 4  Cases/Pallet: 45  Case Height (Inches): 10.75"  Case Width (Inches): 13.375"  Case Length (Inches): 13.375"  Case pack size: 2 / 20 lb</p> <p><b>Case Coding:</b>  Date Format: DDMTHYYP  Explanation: Packaging  Item UPC Code: 075805500000  Case SCC/GTIN Code: 90075805500003</p> <p><b>Storage and Handling</b>  Storage Temperature: Maintain at 33 – 40°F during storage  Ship Temperature: Maintain at 33 – 45°F during shipping  Shelf Life: 180 Days</p> <p><b>Confidentiality</b>  Information contained within this specification is confidential.</p>			