

# BELGIOIOSO®



## MILD PROVOLONE

12 lb. Salame

All Natural • rBST Free • Gluten Free  
 Crafted from Pasteurized Cow's Milk • Aged a Minimum of 60 Days



Created from a recipe rich in tradition, BelGioioso Mild Provolone carries on a legacy of good taste.

Never smoked or bleached, this all natural cheese is made from whole milk and aged 60 days, which gives it its characteristic smooth, delectable flavor. It is an excellent melting cheese, and slices without crumbling or sticking to the slicer.



**EASY  
SERVING  
IDEAS**

- Layer into your favorite lasagna recipe for a delicious flavor.
- Complement your panini, burgers and other grilled meats with a slice of Mild Provolone.
- Create a mouth-watering wrap with Mild Provolone, roasted turkey, fresh arugula greens and Dijon mustard.
- Melt onto pizzas for extra flavor.

Pack/Description	Item Code	Case Cube	Gross Weight	Tl x Hl	Case Dimensions	UPC	GTIN	Shelf Life
2/12 lb. Mild Provolone Salame 2L	00212	0.64	26.62 lbs.	9 x 9 = 81	18 <sup>3</sup> / <sub>8</sub> x 10 <sup>3</sup> / <sub>4</sub> x 5 <sup>5</sup> / <sub>8</sub>	-	90031142002129	365 days
1/12 lb. Mild Provolone Salame 2L	01212	0.36	13.00 lbs.	18 x 9 = 162	18 <sup>3</sup> / <sub>4</sub> x 5 <sup>5</sup> / <sub>8</sub> x 5 <sup>7</sup> / <sub>8</sub>	-	90031142012128	365 days


**BELGIOIOSO CHEESE INC. DENMARK, WISCONSIN**

Phone: 920.863.2123

Fax: 920.863.8791

Recipes available at [belgioioso.com](http://belgioioso.com)



	<b>MILD PROVOLONE PRODUCT SPECIFICATION</b>	Document: APP-2.3.2.1-00
		Effective Date: 10/12/2021
Approved By: SQF Practitioner		Revision: 08
		Reviewed: 11/01/2021

I. Cheese Type: Mild Provolone

Size: Bulk and Retail sizes

II. Ingredient Statement: Cultured  
Pasteurized Milk, Salt, Enzymes  
Contains: Milk

III. Minimum Age: 60 Days

IV. Targeted Standards:

A. Analytical

1. Moisture	43.00% (±2)
2. Fat	29.00% (±2)
3. Salt	1.50% (± .50)
4. Protein, Minerals, Ash	26.50% (±2)
	100.00%

FDM Min. 45%  
pH 5.0-5.25

B. Microbiological

1. Coliform	<100 cfu/g
2. Yeast & Mold	<100 cfu/g
3. E. Coli	< 10 cfu/g
4. Staph aureus (coag. positive)	< 10 cfu/g
5. Salmonella	Negative
6. Listeria	Negative

C. Physical and Organoleptic

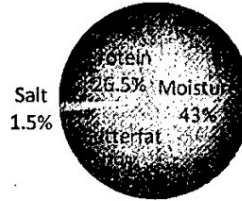
- Flavor: Full, mild flavor
- Body and Texture: Soft, smooth, and close

V. Shipping and Storage: Storage shall be in clean, dry facilities. Shipping and storage temperatures: 35-41°F.

VI. Shelf Life: 365 days

VII. Code Date: All products have the Best by date on the package and shipping container.

## Composition



VIII. Nutritional Information:

	Our label with rounding		Actual Values Per 100g
	Per 1 oz. Serving	% Daily Value	
Calories	28g		361
Total Fat (grams)	8	10%	29
Saturated Fat (grams)	5	25%	16.08
Trans Fat (grams)	0		0.14
Cholesterol (mg)	20	7%	66.2
Sodium (mg)	170	7%	600
Total Carbohydrates (grams)	1	0%	2.36
Dietary Fiber (grams)	0	0%	0
Total Sugar (grams)	0		0
Includes 0g Added Sugars	0	0%	0
Protein (grams)	7	14%	22.73
Vitamin D (mcg)	0	0%	0
Calcium (mg)	210	15%	752
Iron (mg)	0	0%	0
Potassium (mg)	20	0%	60.5

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

\* This product is manufactured under an approved HACCP plan and meets the manufacturing requirements regulated by the FDA.

IX. Country of Origin: U.S.A.