



Beehive Cheese Company, LLC	
Product Specification:	Barely Buzzed
Plant Number:	49-15
Doc. version:	12/1/2021

Barely Buzzed

This American Original is hand-rubbed semi-firm cheese with espresso beans and lavender. The rub imparts notes of butterscotch and caramel near the rind and a rich creamy cheese in the center.

This specification applies to product used and for sale by Beehive Cheese Company, Barely Buzzed. All deliveries shall comply in every respect to the requirements of both FSMA and SQF Code as amended and their regulations.

Description:	Cheese
Allergen Statement:	This product contains MILK; processed in facility that only handles MILK
Country of Origin:	USA
Usage:	Ready to eat, or to add as an ingredient to other food.
Packaging:	Vacuumed sealed plastic
Storage:	Keep Refrigerated, 33-42°F
Shelf Life:	120 days for retail cut pieces, 360 days for quarters and wheels
Contact:	info@beehivecheese.com, if additional requirements needed

Ingredients: Pasteurized cow's milk, Salt, Organic coffee, Organic non-GMO canola oil, Cheese cultures, Vegetarian rennet, Organic dried lavender flowers

Nutritional Facts: Based on 1oz (28g) serving size						Specification Guidelines	
Calories	110		Sodium	190 mg	8%	Parameter	Comments
Fat Cal	80		Protein	7g	14%	Taste & Flavor	Cheddar-like flavor with coffee, and undertones of lavender
Total Fat	9g	12%	Vitamin A	45 mcg RAE	5%		
Saturated Fat	6g	30%	Calcium	260mg	20%	Color	Cream paste with black rind
Trans Fat	0g		Vitamin C	1 mg	2%	Texture	Semi-firm
Cholesterol	30mg	10%	Iron	0mg	0%	FDM	50% or greater
Total Carbohydrate	0g		Potassium	0mg	0%	Moisture %	32.5 - 36%
Dietary Fiber	0g		Vitamin D	0mcg	0%		
Total Sugar	0g						
Added Sugar	0g						

Microorganism Monitoring			
Test	Method	Result	Units
Coliform	AOAC991.14 GL-420	<10	cfu/ gm
E. Coli	AOAC991.14 GL-420	<10	cfu/ gm
S. aureus	FDA BAM/GL-440	<10	cfu/ gm
Salmonella	USP 2022/GL-461	Neg	per 25 gm
Listeria	AOAC 121302/GL-485	Neg	per 25 gm

Certifications

SQF Ed. 9 (Oct. 2021)

Barely Buzzed Product Attributes

Product Size	Item #	UPC	Guaranteed Shelf Life
4 oz	3056	8-58847-00305-6	120 days
6 oz	3001	8-58847-00300-1	120 days
Quarter	3032	8-58847-00303-2	360 days
Wheel	3049	8-58847-00304-9	360 days

Product Size	Unit Dimensions H" x L" x W"
4 oz	5 x 2 x 1.5
6 oz	5 x 2 x 1.75
Quarter Wheel	7 x 7 x 4
Wheel	14 x 14 x 4

Case Size	GTIN	Case Dimensions H" x L" x W"	Gross Weight	Net Weight	TiHi
10/4oz	10858847003053	5 x 6.25 x 4.75	2.53 lbs	2.5 lbs	58 x 10
10/6oz	----	5 x 8 x 4.5	3.78 lbs	3.75 lbs	45 x 10
1/5lb	20858847003036	5.5 x 9.25 x 7.25	5.36 lbs	5 lbs	27 x 12
2/5lb	10858847003039	5.25 x 13 x 7.5	10.46 lbs	10 lbs	18 x 12
8/5lb	30858847003033	15 x 12.5 x 8	40.5 lbs	40 lbs	9 x 5

Product and Facility Attributes

Plant #: 49-15	RBST Free: Yes
Temperature Requirements: 33-42 °F	Vegan: No
Moisture Content: 32.5 - 36%	Vegetarian: Yes
pH: 4.95 - 5.3	Allergen: Milk
Water Activity: .90-.95	Cheese Type: Irish-style Cheddar
Swell Allowance: None	Animal is Grass Fed: Yes
Milk: Cow	Spoil Allowance: No
Rennet: Microbial	Storage: Refrigeration
Milk Pasteurized: Yes	Code Date: MMDDYY- Batch #
Raw Milk: No	Origin: Domestic
Natural: Yes	Small Business Exemption: No
Organic: No	Animal Welfare Approved: No
Gluten Free: Yes	Certified Humane: No
Certified Gluten Free: No	Fair Trade Certified: No
GMOs: No	Farmstead: No
Certified Kosher: No	MSG: No