

DESCRIPTION

A natural Parmesan cheese that conforms to the current standards as defined in 21 CFR 133.165; aged for a minimum of ten months or as authorized under temporary marketing permit.
 Made from milk free of rBST. Natamycin is applied to 500# barrels.

Ingredients (500)	Pasteurized milk, cheese cultures, salt, enzymes, natamycin
Ingredients (40)	Pasteurized milk, cheese cultures, salt, enzymes
Allergen	Dairy
Material	100111, 102513

ANALYSIS

Chemical	Min	Target	Max	COA Req.	Frequency	Test Ref.*
Moisture (%)	29.0	30.5	32.0	Yes	Per Vat	SMEDP
Fat (FDB %)	38.0	43.0	48.0	Yes	Per Vat	SMEDP+calc.
Salt (%)	2.0	2.6	3.2	Yes	Per Vat	SMEDP
pH	4.8	5.1	5.4	Yes	Per Vat	SMEDP
Microbiological	Value	Unit of Measure		COA Req.	Frequency	Test Ref.*
Coliform	<100	CFU/g		Yes	Per Vat	AOAC
E. coli	<10	CFU/g		Yes	Per Vat	AOAC
S. aureus (coag +)	<10	CFU/g		Yes	Per Vat	AOAC
Salmonella spp.	Negative	per 375 g		Yes	Per Lot*	AOAC
L. monocytogenes	Negative	per 125 g		Yes	Per Lot*	AOAC
Yeast and Mold	<1,000 each	CFU/g		Yes	Per Vat	AOAC

Completed Certificate of Analysis (COA) required. *Refer to General Requirements GENREQ000.

PHYSICAL CHARACTERISTICS

Color	Uniform cream color, 1-2 units on NCI color guide
Flavor	Clean, pleasantly sharp cheese taste with no off flavors or aroma
Body and texture	Hard and dry with granular texture
Foreign Material	Free of Foreign Material

PACKAGING

Product shall be packaged in a durable, sanitary container and shall be delivered undamaged.

Each Container Label shall display the following content:

Cheese Type	Ingredients	Make Date	Vat	Weight	Factory ID
Reference <i>Directives for Raw Material Cheese Label</i> for barcoding information.					

RECEIVING AND STORAGE

Maintain 33-40°F during transport and storage.

REVISION HISTORY

Date	User	Reason	Version Replaced
01/17/2022	J. Bourke	Updated Listeria Control Limit	V01



Authorized Approval Signature

CONFIDENTIAL

01/17/2022

Approval Date