

Liuzzi Cheese

Product Specification

PRODUCT: Mascarpone 1/20#

SPECIFICATION # 01079

PLANT (S):

EFFECTIVE DATE: 11/05/24

PAGE: Page 1 of 4

1. DESCRIPTION:

- 1.1. Liuzzi Mascarpone Cheese is soft cheese made from cow's milk.
- 1.2. It is made from pasteurized fresh milk, sweet cream and citric acid and contains no preservatives.
- 1.3. The cheese is made with milk that is certified as coming from cows that have not been treated with rBGH (recombinant bovine growth hormone).
- 1.4. This product is packed in a 20 LB bag.

2. BRAND NAME: Liuzzi Cheese

3. MANUFACTURING PROCEDURE:

- 3.1. Citric acid is added to pasteurized milk and cream to coagulate and thicken the mixture.
- 3.2. The cheese is hot-filled into bags, the bag is heat sealed.
- 3.3. Bags are cooled, pass through a metal detection system and are packed into a corrugated case.
- 3.4. Cases are coded with a production code and expiration date.
- 3.5. Cases are labeled and product is palletized for shipment.

4. PHYSICAL SPECIFICATIONS:

- 4.1. Foreign Matter: None Visible
- 4.2. Consistency: Rich, Thick, Creamy Paste
- 4.3. Texture: Soft and Creamy
- 4.4. Net Weight: 20 Lb; (320oz.) (9.07kg)

5. ORGANOLEPTIC CHARACTERISTIC:

- 5.1. Flavor: Creamy, Pleasant.
- 5.2. Color: Varies from White to Off-White
- 5.3. Odor: Clean, Pleasant, Dairy

6. CHEMICAL SPECIFICATIONS:

- 6.1. Moisture 40 - 50% SMEDP, 17,15
- 6.2. Fat (Wet) 35.0 - 50.0% SMEDP, 17,15
- 6.3. pH 5.80 - 6.40% Potentiometer

7. MICROBIOLOGICAL SPECIFICATIONS:

- | | | |
|-----------------------------------|---------------|----------------------|
| 7.1. 7.1. Coliform | <10 cfu/g | AOAC 997.02 |
| 7.2. 7.2. Yeast and Mold | <10 cfu/g | AOAC 997.02/995.21 |
| 7.3. 7.3. S. aureus (coagulase +) | <20 cfu/g | AOAC 2003.08/2003.07 |
| 7.4. 7.4. APC | <10,000 cfu/g | AOAC 986.33 |

8. INGREDIENT STATEMENT:

- 8.1. Pasteurized Milk and Cream, Citric Acid. CONTAINS: MILK

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EFFECTIVE DATE: 11/05/24

PAGE: Page 2 of 4

9. COA REQUIREMENTS:

9.1. COA supplied only by special request and prior arrangement.

10. NUTRITION INFORMATION:

Serving Size: 1oz (28g)

Servings Per Container: 320

| Nutrient | Per 100g | Per Serving | Daily Value (%) |
|-------------------|----------|-------------|-----------------|
| Calories (kCal) | 406.000 | 110.0 | |
| Fats (g) | 39.660 | 11.0 | 14 |
| Saturated Fat (g) | 26.970 | 8.0 | 40 |
| Trans Fat (g) | 0.790 | 0.0 | |
| Cholesterol (mg) | 122.000 | 35.0 | 12 |
| Sodium (mg) | 35.000 | 10.0 | 0 |
| Carbohydrates (g) | 6.690 | 2.0 | 1 |
| Dietary Fiber (g) | 0.000 | 0.0 | 0 |
| Sugars (g) | 4.700 | 1.0 | |
| Added Sugar (g) | 0.000 | 0.0 | 0 |
| Protein (g) | 5.620 | 2.0 | |
| Vitamin D (µg) | 0.000 | 0.0 | 0 |
| Calcium (mg) | 160.000 | 40.0 | 4 |
| Iron (mg) | 0.380 | 0.1 | 0 |
| Potassium (mg) | 180.000 | 50.0 | 2 |
| Moisture (g) | 47.180 | | |
| Ash (g) | 0.850 | | |

10.1. Claims

10.1.1. Kosher Certified

10.1.2. rBGH/rBST Free -**No significant difference has been shown between milk derived from cows treated with artificial hormones and those not treated with artificial hormones**

10.1.3. GMO Status: The product **was not derived** from a genetically modified source material and is free from both genetically modified DNA and the proteins derived from genetically modified DNA.

10.1.4. Gluten Statement: This item is free of any ingredient that contains wheat, rye, barley and their derivatives – the grains that contain the proteins that cause reaction among individuals with celiac disease. This item can be considered naturally Gluten free. This statement is consistent with FDA’s final ruling on Gluten Free Labeling issued on August 2, 2013.

Liuzzi Cheese

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SPECIFICATION # 01079

PLANT (S):

EFFECTIVE DATE: 11/05/24

PAGE: Page 3 of 4

- 10.1.5. Bioengineered (BE) Status - The ingredients used in this product were not derived from a bioengineered source and are free from both genetically modified DNA and the proteins derived from genetically modified DNA.
- 10.1.6. Country of Origin: USA

11. SHELF LIFE:

- 11.1. 300 days from date of production.

12. STORAGE REQUIREMENTS:

- 12.1. Product must be stored at 33-41°F. – DO NOT FREEZE.

13. SHIPPING REQUIREMENTS:

- 13.1. Carriers used to transport product shall be maintained at 33-41°
- 13.2. Trailers shall be clean, dry and free of foreign material and objectionable odors.

14. PRODUCT:

- 14.1. **PRODUCT LABEL INFORMATION:** Each bag is marked with a Lot Code, Operator's Initials, Time Stamp (Military Time), Plant Number, Best By date, Halal and Kosher symbols. The BEST BY date is a numerical expression of 300 days past the date of production. The format is M/DD/YYYY.
- 14.2. **PRODUCT LABEL LOT CODE FORMAT:**
- 14.3. The lot code is expressed with 11 digits. The first 5 digits represent the Julian date, the 6th and 7th digits/letters represent the Plant Code, the 8th through 11th digits represent the Line Number. For example, YYDDDDNNXXXX, where YY represents the last two digits of the year (1st and 2nd digits), DDD represents the Julian Day of the year (3rd through 5th digits), NN represents the Plant Code (6th and 7th digits/letters), XXXX represents the Line Number (8th through 11th digits).

15. CASE PROPERTIES:

- 15.1. 1 - 20 Lb Containers per case
- 15.2. Type of Case: Plain brown cases are used.
- 15.3. Case Dimensions OD [L x W x H] (in Inches): 13.25 x 9.57 x 6.00
- 15.4. Case Cube (in Cubic Feet): 0.44
- 15.5. Case Net Weight: Approx. 20 LBS.
- 15.6. Case Gross Weight: Approx. 20.25 LBS.

16. PALLET CONFIGURATION:

- 16.1. Ea/Tie/High: 0001 015 007
- 16.2. Number of Cases Per Pallet: 96
- 16.3. Number of Cases Per Layer: Layers 1-6: 15 Cases; Layer 7: 6 Cases

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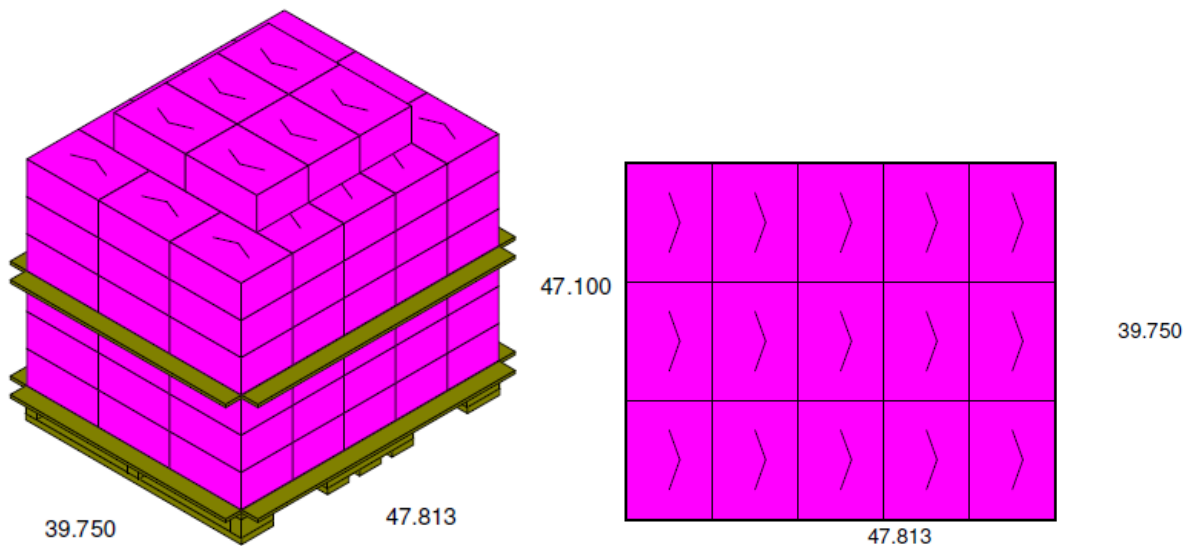
SPECIFICATION # 01079

PLANT (S):

EFFECTIVE DATE: 11/05/24

PAGE: Page 4 of 4

- 16.4. Number of Layers Per Pallet: 7
- 16.5. Type of Pallet: GMA
- 16.6. Stretch Wrap Procedures: Required
- 16.7. Slip Sheets: Secure the pallet load to the wooden pallet by extending the horizontal stretch wrap to cover the wooden pallet part way. Do not completely cover the pallet – doing so may interfere with the used of fork lifts.
- 16.8. Stacking: No Double Stacking



17. UPC / GTIN:

- 17.1. UNIT UPC: 816115011530
- 17.2. UNIT GTIN: 00816115011530
- 17.3. CASE GTIN: 10816115011537