

# Liuzzi Cheese

## Product Specification

**PRODUCT:** Mozzarella Logs in Thermoform 6/1#

**PRODUCT #** 01064-6

**PLANT (S):**

**EFFECTIVE DATE:** 11/13/24

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### 1. DESCRIPTION:

- 1.1. Mozzarella (Fior Di Latte) is a semi-soft “pasta filata” cheese made fresh from pasteurized cow’s milk.
- 1.2. The product is formed into 1 lb logs
- 1.3. Each piece is sealed within a thermoform film
- 1.4. The pieces pass through a metal detection system and are packed into a corrugated case.

### 2. BRAND NAME: Liuzzi Cheese

### 3. PHYSICAL SPECIFICATIONS:

- 3.1. Form: Cylindrical
- 3.2. Net Weight: 1 Lb each piece; 6 Lb per case
- 3.3. Appearance: Log shaped
- 3.4. Body: Soft and delicate

### 4. ORGANOLEPTIC CHARACTERISTICS:

- 4.1. Flavor: Milky and soft
- 4.2. Color: White

### 5. ANALYTICAL CHARACTERISTICS:

- 5.1. Moisture 56-60%
- 5.2. Salt 0.7-1.2
- 5.3. Fat (FDB) >45%
- 5.4. pH 5.6-5.8

### 6. MICROBIOLOGICAL SPECIFICATIONS:

- 6.1. Coliform <100 CFU/g
- 6.2. Mold / Yeast <1000/g max
- 6.3. Generic E. Coli <10 CFU/g
- 6.4. Total Plate Count <20,000 CFU/g

### 7. INGREDIENT STATEMENT:

Pasteurized Milk, Vinegar, Salt and Enzymes

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### 8. NUTRITION INFORMATION:

#### 8.1. Nutrition Information

Serving Size:	100 g	Serving Size: (As listed on Label)	1 oz/28g	
Servings Per Container:	Varied		16	
	<b>Per Serving</b>	<b>DV%</b>	<b>Per Serving</b>	<b>DV%</b>
<b>Calories:</b>	308		90	
<b>Total Fat (g)</b>	24.51	%	7	9%
<i>*Changed from 65-78g:</i>				
<b>Saturated Fat (g):</b>	18.13	%	5	25%
<b>Trans Fat (g):</b>	0		0	
<b>Cholesterol (mg):</b>	68	%	20	7%
<b>Sodium (mg)</b>	265	%	75	3%
<i>*Changed from 2,400-2,300mg:</i>				
<b>Total Carbohydrate (g)</b>	2.23	%	<1g	0%
<i>*Changed from 300-275g:</i>				
<b>Dietary Fiber (g)</b>	0.1	%	0	0%
<i>*Changed from 25-28g:</i>				
<b>Total Sugars (g):</b>	1.3		0	
<b>Added Sugars</b>	0	%	0	0%
<b>Protein (g):</b>	19.66		6	
<b>Vitamin D (mcg)</b>	7.8	10%	2.2	10%
<i>*Changed from 400IU (10µg) – 20µg:</i>				
<b>Calcium (mg)</b>	440	10%	120	10%
<i>*Changed from 1,000-1,300mg:</i>				
<b>Potassium (mg)</b>	54.1	0%	20	0%
<i>*Changed from 3,500-4,700mg:</i>				
<b>Iron:</b>	0	%	0	0%

#### 8.2. Claims

- 8.2.1. rBST/rBGH Statement: Our cheese products are guaranteed to be recombinant bovine growth hormone (also known as rBGH or rBST) free.
- 8.2.2. Gluten Statement: Naturally gluten free, as defined by the FDA.
- 8.2.3. Enzyme Statement: Microbial Enzyme
- 8.2.4. Organic Statement – NON-ORGANIC
- 8.2.5. GMO: This product is made without ingredients containing GMOs or Bioengineered ingredients.
- 8.2.6. Allergens: Contains Milk
- 8.2.7. Country of Origin: Made in the USA

### 9. IN-PROCESS MONITORING CHECKS

#### 9.1. Metal Detection: Hourly

- 4.0mm Fe
- 4.0mm non-Fe
- 4.5mm SS

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9.2. Seal Checks: one documented check every hour

### 10. UPC / GTIN:

10.1. UNIT UPC: 816115010649

10.2. UNIT GTIN: 00 816115010649

### 11. SHELF LIFE:

11.1. 60 days from product pack date, when stored properly.

### 12. STORAGE REQUIREMENTS:

12.1. Product must be stored 33-40°F

### 13. SHIPPING REQUIREMENTS:

13.1. Product may be stored and shipped between 36°F-41°F, to maintain Food Safety & Quality requirements. Product should never be frozen. Any deviations from these guidelines may affect the product's quality or integrity. Liuzzi Cheese is not responsible for any product that is not stored or shipped within the specified guidelines as stated above.

13.2. Trailers shall be clean, dry and free of foreign material and objectionable odors.

### 14. PACKAGING INFORMATION:

14.1. Pack Size: 6/11b – 6 units of 16oz (11b) vacuum sealed log

14.2. Primary Packaging: Thermoform, vacuum sealed VFFS film.

14.2.1. Top - 3mil White Peelable EVOH LLDPE Plastic

14.2.2. Bottom - 5mil Clear Forming Film

These materials comply with the requirement of the FDA for the packaging of food.

14.3. Case Cube: 0.15 ft<sup>3</sup>

14.4. Case Dimension: (l, w, h): 13.75" x 7.75" x 2.5"

14.5. Net Weight (Avg.): 6.0 lbs./case

14.6. Packaging Type: Corrugated

### 15. PALLET INFORMATION:

15.1. Cases per tier: 15

15.2. Tiers per pallet: 8

15.3. Cases per pallet: 120

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**16. PRODUCT CODING & LABELING REQUIRMENTS:**

16.1. Piece Label:

Pouch Label (for illustration only)



16.2. LOT CODE INTERPRATATION: The lot code is used in the event of a product recall and serves all traceability purposes. It is also critical for all food safety & quality investigations.

Location: Printed on Film

Each code is preceded by the letters TC

4-digit number: Last digit of the year + Julian date

Example: TC3100 = Manufactured April 10, 2023

Location: Printed label affixed to box

Each code is preceded by the letters TC

4-digit number: Last digit of the year + Julian date

Expiration date preceded by hyphen in MM/DD/YY format

Example: TC4317-01/11-25 = Manufactured November 12, 2024 and expires January 11, 2025

16.3. CASE LABEL INFORMATION: A white self adhesive label is applied to each case. The label identifies Ingredients, Lot Number, and Expiration date

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#### 17. PRODUCT PICTURES

