

Liuzzi Cheese

Product Specification

PRODUCT: Scamorza 6/1.25#

SPECIFICATION # 00134

PLANT (S): 09-517

EFFECTIVE DATE: 05/02/25

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1. DESCRIPTION:

- 1.1. Scamorza is a slightly salted dry pasta filata cheese. It is semi soft with mild sweet flavor used for melting, slicing, and shredding. Scamorza is stretched by hand, formed in balls, brined, netted, aged and packaged.

2. PHYSICAL SPECIFICATIONS:

- 2.1. Foreign Matter: None
- 2.2. Net Weight: Approximately 1.25 Lb each piece

3. ORGANOLEPTIC CHARACTERISTICS:

- 3.1. Flavor: Buttery
- 3.2. Color: Yellow

4. QUALITY SPECIFICATIONS:

- 4.1. Moisture 48.0 +/- 4%
- 4.2. Butterfat 22.0 +/- 2%

5. MICROBIOLOGICAL SPECIFICATIONS:

- 5.1. Coliform <10/g
- 5.2. Mold / Yeast <100/g
- 5.3. Aerobic <10,000/g

6. INGREDIENT STATEMENT:

- 6.1. Pasteurized Whole Milk, Starter, Salt, Cultures, Enzymes, Vegetable Rennet.

7. NUTRITION INFORMATION:

- 7.1. Nutrition Information

Nutrition Facts Servings: 20, Serv. size: 1oz (28g), Amount per serving: Calories 90 , Total Fat 7g (9% DV*), Saturated Fat 4g (21% DV*), <i>Trans Fat</i> 0g, Cholesterol 0mg (0% DV*), Sodium 200mg (9% DV*), Total Carbohydrate 0g (0% DV*), Dietary Fiber 0g (0% DV*), Total Sugars 0g (Includes 0g Added Sugars, 0% DV*), Protein 7g, Vitamin D (0% DV*), Calcium (10% DV*), Iron (0% DV*), Potassium (0% DV*) <small>Calories per gram: Fat 9 · Carbohydrate 4 · Protein 4</small>
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- 7.2. Allergens: Contains Milk.
- 7.3. Country of Origin: USA
- 7.4. Enzyme Source: Vegetable
- 7.5. Gluten Statement: This item is free of any ingredient that contains wheat. This item can be considered Gluten free.
- 7.6. Claims: Made with rBST free milk.

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8. UPC / GTIN:

8.1. Unit GTIN: 90899160001346

9. SHELF LIFE:

9.1. 45 days from date of packaging

10. STORAGE REQUIREMENTS:

10.1. Product must be stored 34-40°

11. SHIPPING REQUIREMENTS:

11.1. Carriers used to transport product shall be maintained at 34-40°

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

12. PRODUCT CODING & LABELING REQUIREMENTS:

12.1. Each piece shall be identified with product label and Julian date, indicating manufactured date, pack date and best by date.

12.2. Product label shall have the cheese type, ingredient statement, nutritional facts, required temperature storage, net weight, and plant number.

12.3. Each corrugated carton is labeled with item number, net weight, "packed on" and manufactured date in Julian format (035), best by date, and plant number.

13. CASE PACK INFORMATION:

13.1. 6 – Approximately 1.25 pound pieces per case

13.2. Case Cube: 0.3836 ft³

13.3. Case Dimension: (l, w, h): 13.50" x 7" x 7"

13.4. Net Weight: Approximately 7.5 lbs.

13.5. Gross Weight: Approximately 8.2 lbs.

14. PALLET INFORMATION:

14.1. 126 cases per pallet

14.2. 18 cases/layer//7 layers/pallet

14.3. Wood Pallets

14.4. Pallets stretch wrapped