## SAPUTO CHEESE USA INC. CUSTOMER CHEESE SPECIFICATION

Page .: 01

Description: GORGONZOLA CHEESE WHEEL 1/7# STELLA 987308 RECIPE 751		Product code: 987308	Recipe number: 006 - 751		
Produced for: VAN LAW FOOD PRODUCTS		Effective date: 2018/01/17	Supersedes: 2017/12/07		
Issued by: CARRIE CHAMPAGNE		Approved by Q.A.: JACQUIE PAPPLE			
Description	A mold ripened cheese with distinctive blue-green veining. This cheese has a sharp, pungent flavor similar to Roquefort. The color is white to cream w/greenish veins. This product is aged for at least 90 days.				
	PRODUCED IN THE USA				
	ALLERGENS: MILK AND MILK PRODUCTS This product is not a hazardous or toxic material as defined in the Occupational Safety and Health Administration (OSHA) Hazard Communication Standard, 29 CFR 1910.1200, therefore a Safety Data Sheet (SDS) has not been prepared.				
Ingredients	Gorgonzola Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Penicillium Roqueforti).				
Requirements	All product(s) as of the date of shipment or delivery shall conform with all applicable provisions of the Federal Food, Drug and Cosmetic Act, as amended, any similar state or local regulation, the provisions of the Federal Act as it pertains to articles being introduced into interstate commerce, and will not be adulterated or misbranded within the meaning of any state or local laws or ordinances and regulations promulgated thereunder having jurisdiction of said product(s).				
	All product(s) are manufactured in accordance with good manufacturing practices and comply with all applicable regulatory requirements.				
Typical Analys.	Moisture Butterfat(FDB) Salt pH	42.0% MAXIMUM 50.0 - 54.0% 2.5 - 3.5% 5.00 - 6.00	SMEDP SMEDP	17th Ed. Chapter 15 17th Ed. Chapter 15 17th Ed. Chapter 15 17th Ed. Chapter 15	
Microbiological	Coliforms	<100/g	SMEDP 17th Ed.	Chapter 7	

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Issued by: CARRIE CHAMF	AGNE	Approved by Q.A.: JACQUIE PAPPLE				
Packaging	Product shall be packaged such that it arrives in a sanitary, wholesom and undamaged condition.					
	Packaging materials shall conform to all applicable food additive regulations.					
	NET WEIGHT GROSS WEIGHT VOLUME/CS CS/PALLET CS/LAYER CS/HIGH CASE HEIGHT CASE WIDTH CASE LENGTH	$\begin{array}{c} 7.0000\\ 7.3000\\ .1857\\ 200.0000\\ 25.0000\\ 8.0000\\ 4.9375\\ 8.0625\\ 8.0625\\ \end{array}$				
Coding	Each case must be clearly coded with the product description, product net weight, name and address of the manufacturer and the open code fo designating date of packaging as follows:					
	20 NOV 17 F DD/MTH/YY/Plant Letter					
	UPC-A code 075805873081 SCC-14/ GTIN 90075805873084	4				
Storage & Hand	d. Maintain at 33-40°F during storage. Maintain at 33-45°F during shipping. Shelf life is 90 Days					
Nutrition	N-751 WHL					
Confidentiality	Information contained within this specification is confidential.					