

Grande Custom Ingredients Group

Finished Product Specification – Bulk Ricotta Industrial

250 Camelot Drive, Fond Du Lac, WI-54937

Product Category:	Cheese	Effective:	4/13/2020
Product Name:	Bulk – Ricotta Industrial	Supersedes:	New
Specification # 1-6-1310-Rev1	Issued by: Quality Assurance	Status	Active

1. General Description

A natural milk-based Ricotta cheese with a clean flavor which is manufactured from pasteurized milk and whey.

2. Physical Characteristics

Characteristic	Value	Test Method	COA
Appearance & Color	Off white or cream color	Visual	UR
Flavor	Clean, mild dairy	Taste	UR

3. Chemical Properties

Characteristic	Value	Test Method	COA
Moisture	68.50 – 73.50%	SMEDP	X
Fat (as is)	10.50 – 14.50%	SMEDP	X
Salt	0.30 - 0.60%	SMEDP	Х
рН	5.90 – 6.30	SMEDP	Χ

4. Microbiological Characteristics

Characteristic	Value	Test Method	COA
Total Coliform	≤ 100 cfu/g	AOAC	X
E. coli	< 10 cfu/g	AOAC	UR
Coagulase positive Staphylococcus	< 10 cfu/g	AOAC	UR
Listeria monocytogenes	Negative	FDA BAM/AOAC	UR
Salmonella	Negative	FDA BAM/AOAC	UR
Yeast	<100 cfu/g	AOAC	UR
Mold	<100 cfu/g	AOAC	UR
	UR=Upon Request		

5. Labeling Specifications

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Characteristic	Details
Allergen	Milk
Ingredients	Whole Milk, Sweet Whey, Vinegar and Salt
Special Label Claims/Warnings	Perishable, Keep Refrigerated
Lot Number	Package Label
Shelf Life	45 Days at <37°F
Packaging	30 pound Bag

6. Shipping Specifications

When shipping the contents must remain at the optimal temperature of 38-45°F during transportation.



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7. Country of Origin

This product was manufactured by Grande Custom Ingredients Group in the United States of America in full compliance with the regulations of the United States Food and Drug Administration and the state where the product was manufactured. The establishment where the product was manufactured is under supervision by official and competent authority.

8. rBST/rBGH Status

Grande Custom Ingredients Group is able to confirm that this product which was manufactured at the facility(ies) listed below was manufactured with milk that is rBST-free. The United States Food and Drug Administration (FDA) has determined that milk from cows treated with rBST is safe for human consumption and has allowed its sale since February 1994. Grande CIG is committed to providing its customers with dairy products that are safe for human consumption and that fully comply with all applicable governmental regulations. Currently, there is not a practical test available to determine if milk is or is not from a cow treated with rBST.

9. Manufacturing Plant Site

Juda, WI (55-519)

10. Gluten Status

This product does not contain ingredients believed to contain gluten.

11. Dietary Information

According to Grande CIG interpretation of vegetarian and vegan dietary guidelines, this product is suitable for the following special dietary practices:

Lacto Vegetarian

Ovo Lacto Vegetarian

12. SDS (Safety Data Sheet)

Under the requirements of OSHA's Hazard Communication regulation, this product is a food and is excluded from the requirement for SDS as provided in 29 CFR 1910.1200(b)(5)(iii).

13. Enzyme Statement

Product is manufactured from ingredients made with microbial enzymes.

14. Quality Assurance Statement

Strict quality control & food safety procedures including FDA's Food Safety Modernization Act's Preventive Controls for Human Food & GMPs are enforced during the manufacture of this product. Each lot of product is sampled and tested using laboratory methods that reference standard testing procedures. Grande's Customer Ingredients Group's manufacturing facilities are audited annually by recognized third party organization and maintain a **SQF Food Safety and Quality** Certification as part of **GFSI** scheme.