

## Grande Custom Ingredients Group

250 Camelot Drive,  
Fond Du Lac, WI-54937

## Finished Product Specification- Bulk Low Moisture Whole Milk Mozzarella

Product Category:	Cheese	Effective:	3/28/2020
Product Name:	Bulk –Low Moisture Whole Milk Mozzarella	Supersedes:	New
Specification # 1-6-1303-Rev1	Issued by: Quality Assurance	Status	Active

### 1. General Description

A semi-hard Low Moisture Mozzarella Cheese manufactured from pasteurized milk. This product conforms to the current definition and standard of identity in 21 CFR 133.156.

### 2. Physical Characteristics

Characteristic	Value	Test Method	COA
Appearance & Color	Off White or cream color	Visual	UR
Firmness	Firm and resilient	Slice ability	UR
Flavor	Mild	Taste	UR

### 3. Chemical Properties

Characteristic	Value	Test Method	COA
Moisture	45- 50%	SMEDP	X
Salt	1.20-2.20%	SMEDP	X
pH	5.1-5.4	SMEDP	X
FDB(Fat on Dry Basis)	45-52%	SMEDP	UR

### 4. Microbiological Characteristics

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

UR=Upon Request

### 5. Labeling Specifications

Characteristic	Details
Allergen	Milk
Ingredients	Pasteurized whole milk, cheese cultures, enzymes and salt
Special Label Claims/Warnings	Perishable, Keep Refrigerated
Lot Number	Case Label
Shelf Life	60 Days at 40-45°F
Packaging	Film: Clear

### 6. Shipping Specifications

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

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

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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**  
Brownsville, WI (55-267) and 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 using 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 Level 3** Certification as part of **GFSI** scheme.