

PRODUCT INFORMATION BULLETIN

FEATHER SHRED LOW MOISTURE MOZZARELLA

CODE: 753

PRODUCT

DIMENSIONS: 1-1/4 to 3 X 0.17 ± 0.05 X 0.075 ± 0.015

PACKAGING:

Case weight - 30 lbs. bag in a corrugated box with tape closure.
6 x 5 lbs. Bags/Case

STORAGE:

Cooler at 38° F - 42°F. Maximum shelf life is (90) days from date placed in cooler environment.

INGREDIENTS:

Low Moisture Mozzarella Cheese (Pasteurized Milk, Cultures, Salt, Enzymes), Powdered Cellulose (Added To Prevent Caking), Natamycin (Added As A Preservative).

CHEMICAL STANDARDS:

	<u>Target</u>	<u>UOM</u>	<u>Method</u>
Moisture	48.50	%	AOAC
Fat On Dry Basis	46.50	%	Babcock Extraction
Salt	1.80	%	AOAC
pH	5.25		AOAC
Trans Fat	0.8525	%	Calculation

*MICROBIOLOGICAL SPECIFICATIONS:

Coliform	BAM	< 10/g
Yeast and Molds	BAM	< 100/g

*LFC Guarantees product complies with stated specification; individual loads are not certified unless special arrangements are made.