

SAPUTO CHEESE USA INC.
CUSTOMER CHEESE SPECIFICATION

Description BLUE CHEESE CRUMBLES J2-CUT 4/5# STELLA 0-3/4" RECIPE 335	Product code <p style="text-align: center;">20301</p>	Recipe number <p style="text-align: center;">006 335</p>
Produced for: STOCK	Effective date <p style="text-align: center;">2009/02/12</p>	Supersedes <p style="text-align: center;">2007/01/31</p>
Issued by: CHARLENE DESTERHEFT	Approved by Q.A.: <p style="text-align: center;">CAROL PAIDER</p>	

Description	<p>Blue Cheese is made from cow's milk and inoculated with <i>Penicillium roquefortii</i> mold spores that result in the characteristic veining and flavor. It is aged for at least 60 days.</p> <p>ALLERGENS: MILK AND MILK PRODUCTS</p>																																								
Ingredients	<p>Blue Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Powdered Cellulose to prevent caking, Natamycin to protect flavor.</p>																																								
Requirements	<p>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).</p> <p>All product(s) are manufactured in accordance with good manufacturing practices and comply with all applicable regulatory requirements.</p>																																								
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Packaging	<p>Product shall be packaged such that it arrives in a sanitary, wholesome, and undamaged condition.</p> <p>Packaging materials shall conform to all applicable food additive regulations.</p> <table style="width: 100%; border-collapse: collapse; margin-top: 10px;"> <tr> <td style="width: 50%;">NET WEIGHT</td> <td style="width: 50%;">20.0000</td> </tr> <tr> <td>GROSS WEIGHT</td> <td>20.7900</td> </tr> <tr> <td>CS/PALLET</td> <td>90.0000</td> </tr> <tr> <td>CS/LAYER</td> <td>18.0000</td> </tr> <tr> <td>CS/HIGH</td> <td>5.0000</td> </tr> <tr> <td>CASE HEIGHT</td> <td>12.6250</td> </tr> <tr> <td>CASE WIDTH</td> <td>8.8125</td> </tr> <tr> <td>CASE LENGTH</td> <td>11.3125</td> </tr> </table>	NET WEIGHT	20.0000	GROSS WEIGHT	20.7900	CS/PALLET	90.0000	CS/LAYER	18.0000	CS/HIGH	5.0000	CASE HEIGHT	12.6250	CASE WIDTH	8.8125	CASE LENGTH	11.3125																								
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Coding

Each unit must be clearly coded in the open code format designating date of packaging as follows:

20 JUN 09 F Day/Month/Year/Plant Letter Designation

Each case must be clearly coded with the product description, ingredient statement, product code, net weight, name and address of the distributor and the open code format designating date of manufacture as above.

UPC 075805203017
 SCC-14/ GTIN 10075805203014

Storage & Hand

Maintain at 33-40°F during storage. Maintain at 33-45°F during shipping.
 Shelf life is 90 Days

Cut size Desc

J2=0-3/4"

Nutrition

Attached

Confidentiality

Information contained within this specification is confidential.



NUTRITIONAL PANEL - 28g

Recipe 335 - Blue Cheese Crumbles

Effective Date: 03/30/11

BLUE CHEESE CRUMBLES

Nutrition Facts	
Serving size 1/4 CUP (28g)	
Servings Per Container	
Amount Per Serving	
Calories 100	Calories From Fat 70
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 5g	27%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 380mg	16%
Total Carbohydrate 1g	0%
Dietary Fiber less than 1 gram	2%
Sugars less than 1 gram	
Protein 6g	
Vitamin A	6%
Vitamin C	0%
Calcium	15%
Iron	0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	less than 65 g 80 g
SatFat	less than 20 g 25 g
Cholesterol	less than 300 mg 300 mg
Sodium	less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4



BLUE CHEESE CRUMBLES
Customer Information - Nutrition Facts

Recipe 335 - Blue Cheese Crumbles

Effective Date: 03/30/11

NUTRIENT	per 100 g	per 50 g	per 28g
Water (g)	42.187	21.094	11.812
Ash (g)	4.869	2.435	1.363
<i>Calories</i>	<i>355.618</i>	<i>177.809</i>	<i>99.573</i>
<i>Calories from Fat</i>	<i>258.920</i>	<i>129.460</i>	<i>72.498</i>
<i>Total Fat (g)</i>	<i>28.769</i>	<i>14.384</i>	<i>8.055</i>
<i>Saturated Fat (g)</i>	<i>19.139</i>	<i>9.570</i>	<i>5.359</i>
Calories from Saturated Fat	172.254	86.127	48.231
Polyunsat fat (g)	0.842	0.421	0.236
Monounsaturat fat (g)	8.293	4.146	2.322
<i>Trans Fat (g)</i>	<i>1.024</i>	<i>0.512</i>	<i>0.287</i>
<i>Cholesterol (mg)</i>	<i>79.015</i>	<i>39.507</i>	<i>22.124</i>
<i>Sodium (mg)</i>	<i>1350.432</i>	<i>675.216</i>	<i>378.121</i>
Potassium (mg)	162.540	81.270	45.511
<i>Total Carbohydrate (g)</i>	<i>4.205</i>	<i>2.103</i>	<i>1.177</i>
<i>Dietary Fiber (g)</i>	<i>2.012</i>	<i>1.006</i>	<i>0.563</i>
<i>Sugars (g)</i>	<i>2.193</i>	<i>1.097</i>	<i>0.614</i>
<i>Protein (g)</i>	<i>19.969</i>	<i>9.985</i>	<i>5.591</i>
<i>Vitamin A (IU)</i>	<i>1125.135</i>	<i>562.567</i>	<i>315.038</i>
<i>Vitamin C (mg)</i>	<i>0.020</i>	<i>0.010</i>	<i>0.006</i>
<i>Calcium (mg)</i>	<i>502.443</i>	<i>251.221</i>	<i>140.684</i>
<i>Iron (mg)</i>	<i>0.228</i>	<i>0.114</i>	<i>0.064</i>
Thiamin (mg)	0.030	0.015	0.008
Riboflavin (mg)	0.397	0.199	0.111
Niacin (mg)	0.884	0.442	0.248
Phosphorus, P (mg)	359.918	179.959	100.777

TOTAL PROXIMATE ANALYSIS = 100.000