



# Farmers from Italy

|                            |                                   |                              |
|----------------------------|-----------------------------------|------------------------------|
| <b>PRODUCT DESCRIPTION</b> | IMPORTED PARMESAN BLEND<br>Grated | ITEM #<br>12513              |
| <b>BRAND</b>               | VIAGGIO                           | REVISION DATE:<br>06/18/2014 |
| <b>PACK SIZE</b>           | 4/5# BAGS                         |                              |

|                             |   |                  |                            |
|-----------------------------|---|------------------|----------------------------|
| <b>GENERAL DESCRIPTION</b>  | This product is made of Parmesan Cheese has been aged a minimum of 5 months or more prior to grating and packaging. An anti-caking agent has been added to minimize clumping and keep free flowing.   |                  |                            |
| <b>INGREDIENTS</b>          | Imported Parmesan: (Pasteurized Part-Skim Cow's Milk, Cheese Cultures, Salt, Enzymes), Food Starch, Powdered Cellulose added to prevent caking, Potassium Sorbate added to protect flavor.  |                  |                            |
| <b>PHYSICAL DESCRIPTION</b> | Color: White-yellowish light straw to straw<br>Flavor: Slightly nutty, pleasant, and clean<br>Texture: Somewhat hard, fine, granular, .187 grating screen used<br>Extraneous Matter: This product shall be free of any extraneous matter of any significance.<br>The product shall meet all FDA and or USDA, Good Manufacturing Practices.  |                  |                            |
| <b>PRODUCT ANALYSIS</b>     | <b>Property Description</b>   | <b>Limit</b>     | <b>Testing Method</b>      |
|                             | Listeria-monocytogenes-ELFA   | Negative in 25/g | AOAC 99.06                 |
|                             | Salmonella-ELFA   | Negative in 25/g | AOAC 2004.03               |
|                             | Staphylococci- coag. positive   | <10/g            | AOAC 975.55                |
|                             | E. Coli – Petrifilm   | <10/g            | AOAC 983.14                |
|                             | Coliform – Petrifilm  | <100/g           | AOAC 983.14                |
|                             | Yeast and Mold  | <1000/g          | FDA-BAM 7 <sup>th</sup> ed |
|                             | Butterfat (dry basis)   | 32% minimum      | AOAC 933.05                |
|                             | Moisture – Vacuum Oven  | 32% maximum      | AOAC 926.08                |
| Salt - Potentiometric       | 2.0% - 4.5%   | AOAC 983.14      |                            |
| <b>PACKAGING</b>            | Cheese is packed in a coextruded film with Nylon skin and a PE based sealant. The sealed packaged is then placed in a polypropylene container and configured into a corrugated box. These materials comply with the requirements of the Federal Food, Drug and Cosmetics Act, as amended, for the packaging of food. All bags are nitrogen flushed and configured into a corrugated box. Box dimensions: 17L x 10.875W x 5.875H, Cube: .6285, Ti: 9, Hi: 11 |                  |                            |
| <b>STORAGE/SHIPPING</b>     | Product may be stored/shipped in temperatures between 33-55 degrees Fahrenheit for periods NOT TO EXCEED 72 hours. For storage/shipping of 72 hours or more, product must be refrigerated between 33-45 degrees Fahrenheit. Any deviations from these guidelines may affect the product quantity/shipped within the specified guidelines as stated above.   |                  |                            |
| <b>CODE FORMAT</b>          | Product pack date is stamped on flexible barrier poly-bag and on corrugated box. The pack date is the lot code and serves all traceability purposes.  |                  |                            |
| <b>SHELF LIFE</b>           | 90 days from product pack   |                  |                            |
| <b>COUNTRY OF ORIGIN</b>    | Argentina   |                  |                            |
| <b>ALLERGENS</b>            | Milk  |                  |                            |
| <b>QA POINTS</b>            | GMO Free, Gluten Free, Non-Kosher, Enzyme derives from a microbial source   |                  |                            |
|                             | <b>NUTRITION FACTS</b>  |                  |                            |

|   |                                 |                      |
|---|---------------------------------|----------------------|
| <b>NUTRITION FACTS</b>                                  | Serving size: 2tsp (5g)         |                      |
|   | Serving Per Contains: About 454 |                      |
|   | <b>Calories:</b> 20             | Calories from Fat 10 |
|   |                                 | % Daily value        |
|   | <b>Total Fat</b> 1.5g           | 2%                   |
|   | Saturated Fat 1g                | 5%                   |
|   | <i>Trans</i> Fat 0g             | 0%                   |
|   | <b>Cholesterol</b> <5mg         | 1%                   |
|   | <b>Sodium</b> 75mg              | 3%                   |
|   | <b>Total Carbohydrate</b> 1g    | 0%                   |
|   | Dietary 0g                      | 0%                   |
|   | Sugars 0g                       | 0%                   |
| <b>Protein</b> 0g                                       | 0%                              |                      |
| Vitamin A 0%  | Vitamin C 0%                    |                      |
| Calcium 2%  | Iron 0%                         |                      |
| Percent daily value is based on<br>a 2,000 Calorie diet |                                 |                      |

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