| BelGioioso | MILD PROVOLONE PRODUCT SPECIFICATION | Document: APP-2.3.5.1-00 |
|---|---|---|
| | | Effective Date: 08/08/2017 |
| | | Revision: 07 |
| Approved By: | SQF Practitioner | Page: 1 of 1 |

I. Cheese Type: Mild Provolone

Size: Bulk and Retail sizes

II. Ingredient Statement: Cultured Pasteurized Milk, Salt, Enzymes

III. Minimum Age: 60 Days

IV. Targeted Standards:

A. Analytical

| | |
|---|---|
| 1. Moisture | 43.00% (±2) |
| 2. Fat | 29.00% (±2) |
| 3. Salt | 1.50% (± .50) |
| 4. Protein, Minerals, Ash | 26.50% (±2) |
| | 100.00% |

FDM Min. 45%

B. Microbiological

| | |
|---|---|
| 1. Coliform | <100 cfu/g |
| 2. Yeast & Mold | <100 cfu/g |
| 3. E. Coli | < 10 cfu/g |
| 4. Staph aureus (coag.positive) | < 10 cfu/g |
| 5. Salmonella | Negative |
| 6. Listeria | Negative |

C. Physical and Organoleptic

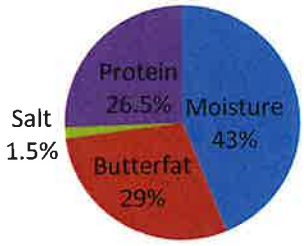
1. Flavor: Full, mild flavor
2. Body and Texture: Soft, smooth, and close

V. Shipping and Storage: Storage shall be in clean, dry facilities. Shipping and storage temperatures: 35-41°F.

VI. Shelf Life: 365 days

VII. Code Date: All products have the Best by date on the package and shipping container.

## Composition




VIII. Nutritional Information:

| | Our label with rounding Per 1 oz. Serving 28g | % Daily Value | Actual Values Per 100g |
|---|---|---|---|
| Calories | 100 | | 361 |
| Total Fat (grams) | 8 | 10% | 29 |
| Saturated Fat (grams) | 5 | 25% | 16.08 |
| *Trans* Fat (grams) | 0 | | 0.14 |
| Cholesterol (mg) | 20 | 7% | 66.2 |
| Sodium (mg) | 170 | 7% | 600 |
| Total Carbohydrates (grams) | 1 | 0% | 2.36 |
| Dietary Fiber (grams) | 0 | 0% | 0 |
| Total Sugar (grams) | 0 | | 0 |
| Includes 0g Added Sugars | 0 | 0% | 0 |
| Protein (grams) | 7 | 14% | 22.73 |
| Vitamin D (mcg) | 0 | 0% | 0 |
| Calcium (mg) | 210 | 15% | 752 |
| Iron (mg) | 0 | 0% | <0.1 |
| Potassium (mg) | 20 | 0% | 60.5 |

The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

* This product is manufactured under an approved HACCP plan and meets the manufacturing requirements regulated by the FDA.

IX. Country of Origin: U.S.A.

BELGIOIOSO®

CLASSIC ITALIAN CHEESES MADE IN THE U.S.A. — FORMAGGI CLASSICI ITALIANI FATTI IN AMERICA — SAY BEL-JOY-OSO

# MILD PROVOLONE

## 12 lb. Salame

**All Natural • rBST Free • Gluten Free**
**Crafted from Pasteurized Cow's Milk • Aged a Minimum of 60 Days**



Created from a recipe rich in tradition, BelGioioso Mild Provolone carries on a legacy of good taste.

Never smoked or bleached, this all natural cheese is made from whole milk and aged 60 days, which gives it its characteristic smooth, delectable flavor. It is an excellent melting cheese, and slices without crumbling or sticking to the slicer.




### EASY SERVING IDEAS

- Layer into your favorite lasagna recipe for a delicious flavor.
- Complement your panini, burgers and other grilled meats with a slice of Mild Provolone.
- Create a mouth-watering wrap with Mild Provolone, roasted turkey, fresh arugula greens and Dijon mustard.
- Melt onto pizzas for extra flavor.

| Pack/Description | Item Code | Case Cube | Gross Weight | Ti x Hi | Case Dimensions | UPC | GTIN | Shelf Life |
|---|---|---|---|---|---|---|---|---|
| 2/12 lb. Mild Provolone Salame 2L | 00212 | 0.64 | 26.62 lbs. | 9 x 9 = 81 | 18 3/8 x 10 3/4 x 5 5/8 | - | 90031142002129 | 365 days |
| 1/12 lb. Mild Provolone Salame 2L | 01212 | 0.36 | 13.00 lbs. | 18 x 9 = 162 | 18 3/4 x 5 5/8 x 5 7/8 | - | 90031142012128 | 365 days |

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Recipes available at belgioioso.com

AWARD WINNING CHEESE

PROUDLY CHEESE WISCONSIN