Low-Moisture Mozzarella Cheese
(Whole Milk)

PRODUCT DESCRIPTION
Meets the definition 21 CFR 133.156 Low-moisture mozzarella cheese

TECHNICAL DATA
Ingredient Listing: Pasteurized milk, cheese culture, salt, enzymes

Physical Characteristics
Color: Creamy White
Body, Texture: Semi-soft
Flavor: Mild
Extraneous Matter: None

Chemical Specifications
<table>
<thead>
<tr>
<th></th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>pH</td>
<td>4.90</td>
<td>5.35</td>
</tr>
<tr>
<td>Moisture %</td>
<td>45.0</td>
<td>52.0</td>
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<tr>
<td>Fat Dry Basis (FDB) %</td>
<td>45.0</td>
<td>55.0</td>
</tr>
<tr>
<td>Salt %</td>
<td>1.40</td>
<td>2.20</td>
</tr>
</tbody>
</table>

Microbiological Specifications
Coliform cfu/gram <100

ALLERGEN CLASSIFICATION
Milk

RECOMMENDED STORAGE CONDITIONS
33-40°F