



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	NCI #1 to #2
Body, Texture		Semi-soft
Flavor		Mild
Extraneous Matter		None

Chemical Specifications

	<u>Minimum</u>	<u>Maximum</u>
pH	4.90	5.35
Moisture %	45.0	52.0
Fat Dry Basis (FDB) %	45.0	55.0
Salt %	1.40	2.20

Microbiological Specifications

	<u>Maximum</u>
Coliform cfu/gram	<100

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-40°F