Provolone Cheese – Not Smoked

PRODUCT DESCRIPTION
Meets the definition 21 CFR 133.181 Provolone Cheese, with Lipase.

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

Physical Characteristics
Color: Creamy White
Body, Texture: Firm, stringy
Flavor: Mild lipase flavor
Extraneous Matter: None

Chemical Specifications
<table>
<thead>
<tr>
<th></th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>pH</td>
<td>5.00</td>
<td>5.35</td>
</tr>
<tr>
<td>Moisture %</td>
<td>41.0</td>
<td>45.0</td>
</tr>
<tr>
<td>Fat Dry Basis (FDB) %</td>
<td>45.0</td>
<td>49.0</td>
</tr>
<tr>
<td>Salt %</td>
<td>1.25</td>
<td>2.00</td>
</tr>
</tbody>
</table>

Microbiological Specifications
Coliform cfu/gram
Maximum <100

ALLERGEN CLASSIFICATION
Milk

RECOMMENDED STORAGE CONDITIONS
33-40°F