Provolone Cheese – Not Smoked

PRODUCT DESCRIPTION
Meets the definition 21 CFR 133.181 Provolone Cheese, with Lipase.
Thirty-four inch round loaf.

TECHNICAL DATA
Ingredient Listing: Pasteurized milk, cheese culture, salt, enzymes, natamycin (natural mold inhibitor)

Physical Characteristics
Color: Creamy White  NCI #1 to #2
Body, Texture: Firm, stringy
Flavor: Mild lipase flavor
Extraneous Matter: None

Chemical Specifications
<table>
<thead>
<tr>
<th></th>
<th>Minimum</th>
<th>Maximum</th>
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</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>
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<tr>
<td>Fat Dry Basis (FDB) %</td>
<td>45.0</td>
<td>50.0</td>
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<tr>
<td>Salt %</td>
<td>1.30</td>
<td>2.00</td>
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Microbiological Specifications
Coliform cfu/gram  Maximum <100

ALLERGEN CLASSIFICATION
Milk

RECOMMENDED STORAGE CONDITIONS
33-40°F