Provolone Cheese – with Smoke Flavor

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, natural smoke flavor, natamycin (natural mold inhibitor)

Physical Characteristics
Color: Creamy White
Body, Texture: Firm, stringy
Flavor: Mild lipase and smoke 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>50.0</td>
</tr>
<tr>
<td>Salt %</td>
<td>1.30</td>
<td>2.00</td>
</tr>
</tbody>
</table>

Microbiological Specifications
Coliform cfu/gram: <100

ALLERGEN CLASSIFICATION
Milk

RECOMMENDED STORAGE CONDITIONS
33-40°F