



Low-Moisture Part-Skim Mozzarella Cheese

PRODUCT DESCRIPTION

Meets the definition 21 CFR 133.158 Low-Moisture Part-Skim Mozzarella Cheese

TECHNICAL DATA

Ingredient Listing: Pasteurized part-skim milk, cheese culture, salt, enzymes

Physical Characteristics

Color: Creamy White	NCI #1 to #2
Body, Texture	Firm to Medium Firm
Flavor	Bland to slightly acid
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) %	30.0	45.0
Salt %	1.40	2.20

Microbiological Specifications

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

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-40°F