SARTORI. 107 N. Pleasant View Road PO Box 258, Plymouth, Wisconsin 920.893.6061 www.sartoricheese.com



# Quality System Product Specification 12367 – Espresso BellaVitano® Cheese, Quarter Wheels 4/2.27 kg

#### rBST Statement

Certificates are obtained from each farmer stating that rBST has not been used on any animal supplying milk to Sartori Company. The following statements must be present on any label making the rBST free claim:

- 1. Milk is obtained from cows that are not treated with rBST
- 2. No significant difference has been shown between milk derived from cows treated with synthetic bovine somatotropin and milk derived from untreated cows

# **SDS Statement**

All cheese products sold by the Sartori Company are FDA (Food and Drug Administration) regulated, and therefore do not require a Safety Data Sheet.

# Country of Origin: USA

#### Ingredient Statement

Cheese (pasteurized milk, bacterial culture, salt, microbial enzyme), Roasted coffee. Contains: Milk

Fromage (lait pasteurisé, culture bactérienne, sel, enzyme microbien), Café torréfié.

# **Chemical Specifications**

Moisture	33.0 - 38.0%
Salt	1.5 - 2.5%
Fat (dry basis)	45.0 - 54.0%
pH	4.9 - 5.4

#### Packaging, Storage & Shelf Life

Case Dimension	5.390" H x 15.260" L x 13.200" W
Pallet Configuration	9cs/Tier x 10 Tiers
GTIN	90011863123679
Storage Conditions	Refrigerated 33 - $40^{\circ}$ F (0.5 – $4.5^{\circ}$ C)
Shelf Life	407 days from pack date

# **Additional Attributes**

Enzyme Source

Microbial

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# **Microbiological Specifications**

Criteria are based on recommendations from <u>The International Commission on Microbiological Specifications for Foods</u>. Lot acceptance sampling is an established method of assessing the microbiological guality and safety of foods

Organism [cfu/g]	<u>n</u>	<u>C</u>	<u>m</u>	M	<u>Comments</u>
Coliform	5	1	10	100	
E. coli	5	0	0	10	
Staph. [coag. pos.]	5	0	0	0	
Yeast and Mold	5	1	200	1000	
Listeria	5	0	0	0	
Salmonella	5	0	0	0	

n=number of samples tested per lot

c=Maximum allowable number of samples between m and M

m=Limit that separates good from marginally acceptable quality

M=Limit that separates marginally acceptable from unacceptable quality

# **Nutritional Information**

Serving Size	100g	30g
Calories (kcal) / Energy (kJ)	410.50/1717.53	123.15/515.25
Total Fat (g)	33.70	10.11
Saturated Fat (g)	19.21	5.76
Trans Fatty Acid (g)	.94	.28
Cholesterol (mg)	99.00	29.70
Carbohydrate (g)	.30	.09
Sodium (mg)	624.00	187.20
Dietary Fiber (g)	0.00	0.00
Total Sugars (g)	0.00	0.00
Added Sugar (g)	0.00	0.00
Protein (g)	26.50	7.95
Vitamin D (mcg)	.57	.17
Calcium (mg)	909.00	272.70
Iron (mg)	.50	.15
Potassium (mg)	91.30	27.39
Water (g)	35.00	10.50
Ash (g)	4.50	1.35

This information is derived from laboratory analysis and Genesis R&D Nutritional Database. Slight variation in nutritional composition may occur by nature of this product. This information should not be used solely to determine nutritional labeling, and further analysis may be required to determine nutrient levels as they occur in your final product as required by the Code of Federal Regulations, Title 21 Section 101.9.

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