SCHUMAN CHEESE
SINCE 1945

PRODUCT SPECIFICATION	
PRODUCT: Taste of Inspiration Shaved Parmesan 12 - 10oz Bags	SPECIFICATION: DLZTOI003
PLANT(S): ASI – ELGIN	EFFECTIVE DATE: 02/01/2024
VERSION: 8	PAGE: 1

1. DESCRIPTION:

1.1. Parmesan is a hard, domestic cheese made through the natural fermentation of cow's milk. It has a mild, nutty flavor. The cheese is cured to develop the flavor, color and texture that are characteristic of aged parmesan. Shaved Cheese bags are gas flushed and hermetically sealed in moisture and oxygen barrier bags. The weight of each bag is exactly 10 ounces. Twelve 10-ounce bags are packed per case with a case net weight of 7.5 pounds. The product meets the standards listed in 21 CFR 133.165.

2. BRAND NAME:

2.1. Taste of Inspiration

3. PRIVATE LABEL:

3.1. Yes, Packed for Delhaize

4. MANUFACTURING PROCESS:

4.1. The cheese is shaved and filled into moisture and oxygen barrier bags.

4.1.1. El queso se ralla y se introduce en bolsas con barrera contra la humedad y el oxígeno.

4.2. Bags are flushed with nitrogen and carbon dioxide to reduce oxygen levels and are then heat sealed.

4.2.1. Las bolsas se lavan con nitrógeno y dióxido de carbono para reducir los niveles de oxígeno y, a continuación, se sellan al calor.

4.3. Seal integrity and oxygen levels are checked. Se comprueba la integridad de las juntas y los niveles de oxígeno.

4.4. The product passes through a metal detector.

4.4.1. El producto pasa por un detector de metales.

4.5. A Black twist tie is hand applied.

4.5.1. Se aplica a mano un lazo negro.

4.6. A Best If Used By date, Lot code, and Time are INK JETTED to the back of the bag.

4.6.1. La fecha de caducidad, el código del lote y la hora están grabados a tinta en la parte posterior de la bolsa.

4.7. Pouches are packed in to corrugated cases, the pouches need to be packed upright.

4.7.1. Las bolsas se envasan en cajas de cartón ondulado y deben embalarse en posición vertical.

4.8. Case and pallet stickers are applied.

4.8.1. Se aplican pegatinas para cajas y palés.

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5. PHYSICAL AND CHEMICAL SPECIFICATIONS:

Attributes	Limits	Method
Foreign Matter	None Visible	
Form	Medium Regular Shaved	
Net Weight	Unit: 10 OZ (283g): 12 Units per Case: 7.5 LB (3.4kg)	
Consistency	Irregularly Shaped Shaves	
Moisture	Max 32%	SMEDP, 17, 15
Fat (FDB)	Min 32%	SMEDP, 17, 15 – By Calculation
Salt (Chemical)	1.7 – 3.0%	SMEDP, 17, 15 – Coulometric Titration
pH	5.0 – 5.4	SMEDP, Potentiometric

6. ORGANOLEPTIC SPECIFICATIONS:

Attributes	Limits
Flavor	Mild, Nutty
Color	Off-White - Beige (NCI 2-5)
Aroma	Clean, Dairy

7. MICROBIOLOGICAL SPECIFICATIONS:

Attributes	Limits	Method
Coliform	<100 cfu/g	BAM 8, 4
Mold	<1000 cfu/g	BAM 8, 18
Yeast	<1000 cfu/g	BAM 8, 18

8. INGREDIENT STATEMENT:

8.1. Parmesan Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes). CONTAINS: MILK

9. COA REQUIREMENTS:

9.1. No, COA is not provided for this product.

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10. NUTRITION SPECIFICATIONS:

Serving Size: 1 Tbsp (5g) Servings Per Container: About 57

Nutrient	Per 100g	Per Serving	Daily Value (%)
Calories (kCal)	407.000	20.0	
Fats (g)	30.850	1.5	2
Saturated Fat (g)	21.290	1.0	5
Trans Fat (g)	0.620	0.0	
Cholesterol (mg)	93.000	< 5.0	2
Sodium (mg)	1020.000	50.0	2
Carbohydrates (g)	2.430	0.0	0
Dietary Fiber (g)	0.000	0.0	0
Sugars (g)	0.400	0.0	
Added Sugar (g)	0.000	0.0	0
Protein (g)	30.010	2.0	
Vitamin D (µg)	0.200	0.0	0
Calcium (mg)	900.000	40.0	4
Iron (mg)	0.595	0.0	0
Potassium (mg)	42.300		
Moisture (%)	31.770		
Ash (g)	4.940		

11. ALLERGENS:

11.1. CONTAINS: Milk.

12. COUNTRY OF ORIGIN: United States

13. CLAIMS:

13.1. GMO Status - The product was not derived from a genetically modified source material and is free from both genetically modified DNA and the proteins derived from genetically modified DNA.

13.2. Gluten Statement - This item is free of any ingredient that contains wheat, rye, barley, and their derivatives – the grains that contain the proteins that cause reaction among individuals with celiac disease. This item can be considered naturally Gluten free. This statement is consistent with FDA's final ruling on Gluten Free Labeling issued on August 2, 2013.

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13.3. Bioengineered (BE) Status - The ingredients used in this product were not derived from a bioengineered source and are free from both genetically modified DNA and the proteins derived from genetically modified DNA.

14. ENZYMES:

Attributes	Presence	Source
Rennet	Y	Microbial
Lipase	N	
Other	N	

15. UPC: 7 25439 98779 0

16. GTIN: 10725439987797

17. SHELF LIFE: 120 days from date of packaging

18. STORAGE REQUIREMENTS:

18.1. Product must be stored 33-41°F.

19. SHIPPING REQUIREMENTS:

19.1. Carriers used to transport product shall be maintained at 33-41°F.

19.2. Trailers shall be clean, dry, and free of foreign material and objectionable odors.

19.3. Trailers used for direct to customer and full truck load shipments shall be sealed and seal numbers recorded.

20. PRODUCT CODING AND LABELING REQUIREMENTS:

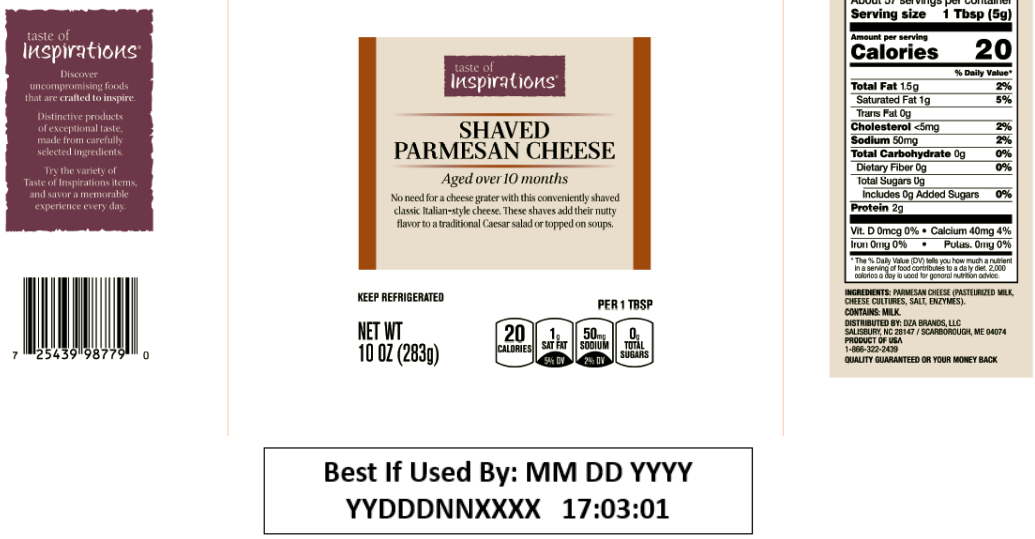
20.1. **PRODUCT:**

20.1.1. PRODUCT LABEL INFORMATION: Preprinted moisture and oxygen barrier bags are used. A "Best If Used By" date, Lot Code, and Time printed on the bag. The format of the "Best If Used By" date shall be as follow: “Best If Used By MM/DD/YYYY,” where M = a 2-digit Month, D=Day and Y = the 4-digit Year.

20.1.2. Se utilizan bolsas preimpresas con barrera contra la humedad y el oxígeno. En la bolsa se imprimirá la fecha de "Consumir preferentemente antes de", el código del lote y la hora. El formato de la fecha de caducidad será el siguiente: "Consumir

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preferentemente antes de MM/DD/YYYY", donde M = mes de 2 dígitos, D = día e Y = año de 4 dígitos.



Best If Used By: MM DD YYYY
YYDDDNNXXXX 17:03:01

20.2. **CASES**:

20.2.1. CASE LABEL INFORMATION: A white, 4” x 9” self-adhesive label is applied to each case: See example below. Pouches need to be packed upright.

20.2.2. CASE LOT CODE FORMAT: The lot code is expressed with 11 digits. The first 5 digits represent the Julian date, the 6th and 7th digits/letters represent the Plant Code, the 8th through 11th digits represent the Line Number. For example, YYDDDNNXXXX, where YY represents the last two digits of the year (1st and 2nd digits), DDD represents the Julian Day of the year (3rd through 5th digits), NN represents the Plant Code (6th and 7th digits/letters), XXXX represents the Line Number (8th through 11th digits).

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20.3. **PALLET**:

20.3.1. PALLET LABEL INFORMATION: Each pallet is labeled with a 4" x 4" self-adhesive label with the information illustrated below.



21. CASE PROPERTIES:

21.1. Type of Case: Brown Corrugated

21.2. Product Size: 10 ounces per Bag; 12 Bags per Case

21.3. Case Dimensions OD [L x W x H] (in Inches): 12.75 x 9.81 x 9.56

21.4. Case Dimensions ID [L x W x H] (in Inches): 12.44 x 9.50 x 8.94

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21.5. Case Cube (in Cubic Feet): 0.69
21.6. Case Net Weight: Approx. 7.5 LBS.
21.7. Case Gross Weight: Approx. 8.5 LBS.
21.8. Box Number: BOX304v2



22. PALLET CONFIGURATION:

22.1. Ea/Tie/High: 0012 014 006
22.2. Number of Cases Per Pallet: 84
22.3. Number of Cases Per Layer: 14
22.4. Number of Layers Per Pallet: 6
22.5. Slip Sheets: Required
22.6. Type of Pallet: Standard GMA
22.7. Stretch Wrap Procedures: Pallets must be stretch wrapped. Secure the pallet load to the wooden pallet by extending the horizontal stretch wrap to cover the wooden pallet part way. Do not completely cover the pallet – doing so may interfere with the use of forklifts.
22.8. Pallet Height: About 63 inches.
22.9. Corner Boards: None Required.
22.10. Stacking: No Double Stacking

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SCHUMAN CHEESE
SINCE 1945

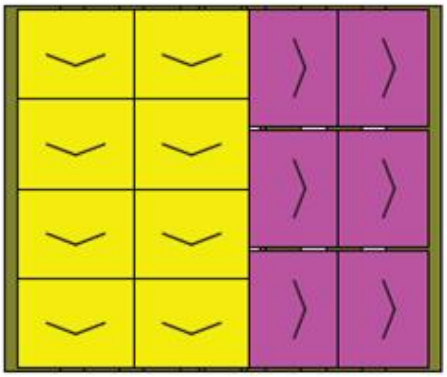
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This is BOX304V2

TOPS
BOX304V2

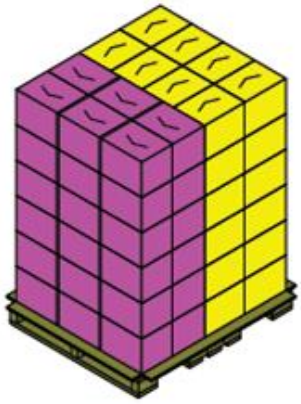
BOX304V2

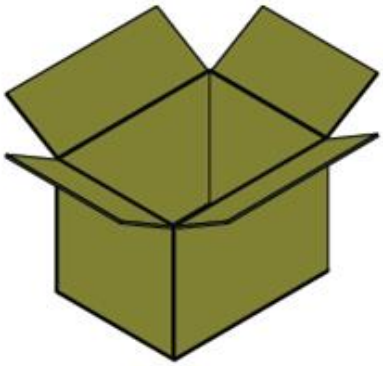
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GMA (Notched) 48.00x40.00x5.00

	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)
Ln:	12.438 in	12.750 in	45.13 in
Wd:	9.500 in	9.813 in	39.25 in
Ht:	8.938 in	9.563 in	62.42 in
Net:		16.00 lb	1344.00 lb
Grs:		18.00 lb	1577.00 lb
Cube:	0.611 ft3	0.692 ft3	63.984 ft3
		Height Vert	
Prod.Vol:	0.000 in3		0.000 ft3
Shipper:			84
Area Efficiency:		0.0 %	91.2 %
Cubic Efficiency:		0.0 %	80.5 %
Prod.Eff:	0.0 %	0.0 %	0.0 %
Cases per layer:			14
Layers/load:			6
Max UL High:			4
Clamp Direction:			N/A





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