



Provolone Cheese – with Smoke Flavor

PRODUCT DESCRIPTION

Meets the definition 21 CFR 133.181 Provolone Cheese, with Lipase.

TECHNICAL DATA

Ingredient Listing: Pasteurized milk, cheese culture, salt, enzymes, natural smoke flavor

Physical Characteristics

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

Chemical Specifications

	<u>Minimum</u>	<u>Maximum</u>
pH	5.00	5.35
Moisture %	41.0	45.0
Fat Dry Basis (FDB) %	45.0	49.0
Salt %	1.25	2.00

Microbiological Specifications

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

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-40°F

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