

MOZARELLA CHEESE

WISCONSIN | LOW-MOISTURE WHOLE MILK



PRODUCT DESCRIPTION

Pasteurized low-moisture whole milk mozzarella for foodservice, institutional, industrial and repeat programs.

PRESENTATIONS:

- 5 lb Feather Shred - sealed bag
- 5 lb Loaf / Block - clearwrapped unit

PRODUCT HIGHLIGHTS

- Made with Wisconsin Milk
- Made in Wisconsin, USA
- All product pasteurized
- Low-moisture whole milk mozzarella
- White to slight yellow, NC11-2
- Classic American vanilla flavors or odors
- Firm, no clumping
- Extraneous material: None

INGREDIENTS & ALLERGEN

- Shredded: Pasteurized milk, cheese cultures, salt, enzymes and cellulose (to prevent baking)
- Contains: Milk

AVAILABILITY

Year-round

STORAGE CONDITION

Ship and store at 33-40°F in a clean, dry facility. May be frozen; temper properly to ensure quality, texture and flavor.

SHELF LIFE

Refrigerated: 90 days (3 months) from date of packaging

Frozen: 365 days (12 months) from date of packaging



FOODSERVICE



5 LB FEATHER SHRED



5 LB LOAF / BLOCK

FEATHER SHRED

5 lb bag in plain film; sealed and packed in a plain cardboard box. Production coding applied.

LOAF / BLOCK

COMING SOON

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SHIPPING CONFIGURATION

PRESENTATION	UNITS / CASE	NET / CASE	CASES / PALLET	NET / PALLET	PALLETS / TRUCK*	NET / TRUCK*
5 lb Feather Shred	6 X 5 LB	30 LB	60	1,800 LB	22	39,600 LB
CASE		PALLET PATTERN		PALLET		PALLET PROTECTION
16 x 11.5 x 13 IN Cube: 1,3843 CUFT Tare: 1.25 LB		11 / H: 10 x 6 Interlock first 2 layers same, then alternate		Height: 86 IN including pallet Pallet tare: 40 LB		Wrapped in plastic Corners + slip sheet

Truckload figures are planning quantities calculated at 22 pallets; confirm at order placement.



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TECHNICAL SPECIFICATION SHEET 5 LB FEATHER SHRED BAG

CHEMICAL ANALYSIS

Moisture	45%-52%
Fat - dry	45% minimum
basis Salt	1.20%-2.20%
pH	5.00-5.40

MICROBIOLOGICAL PROFILE

Coliform	cfu/g < 500
E. Coli	cfu/g < 500
Yeast & Mold	cfu/g < 1000
Listeria Monocytogenes	Negative
Salmonella	Negative
Staphylococcus (coagulase pos.)	Negative

TRACEABILITY & CODING

Individual-Pack Coding	Coding information is inkjetted onto each bag.	Outer-Case Coding	Coding information is printed on the case label.
Bag Coding Info Bag	Plant #, Calendar Pack Date, Time	Case Label Position	Applied to the long side of each case Calendar
Date Example Lot Code	MM/DD/YY	Case Coding Info	Pack Date, Time
Format Bag Label /	Line ID + schedule priority (Example: 3S25) No	Case Date Example	Mmm DD YY
Brand	bag label	Case Label	Yes

NUTRITIONAL INFORMATION

COMPONENT	PER 28 G	PER 100 G	COMPONENT	PER 28 G	PER 100 G
Calories (Kcal)	89	318	Total Sugars (g)	0.28	1.01
Total Fat (g)	6.9	24.64	Includes Added Sugars (g)	0	0
Saturated Fat (g)	4.357	15.561	Protein (g)	6.05	21.6
Polyunsaturated Fat (g)	0.218	0.778	Vitamin A (IU)	209	745
Monounsaturated Fat (g)	1.968	7.027	Vitamin C (mg)	0	0
Trans Fat (g)	0.255	0.9	Vitamin D (mcg)	0.1	0.5
Cholesterol (mg)	25	89	Calcium (mg)	161	575
Sodium (mg)	199	710	Iron (mg)	0.06	0.2
Total Carbohydrates (g)	0.69	2.47	Potassium (mg)	21	75
Dietary Fiber (g)	0	0	Water (g)	13.55	48.38

Serving size: 28 g (1 oz). Information is based on NCI Proposed Value and/or calculations, not testing, of existing product data and is accurate to the best of the supplier's knowledge. Values must be rounded for labeling declarations.

Percent Daily Values are based on a 2,000-calorie diet. Calories per gram: Fat 9; Carbohydrate 4; Protein 4.

Daily Value reference for 2,000 / 2,500 calories: Total Fat <65 / 80 g; Saturated Fat <20 / 25 g; Cholesterol <300 / 300 mg; Sodium <2,400 / 2,400 mg; Total Carbohydrate 300 / 375 g; Dietary Fiber 25 / 30 g.

TECHNICAL NOTICE

Specifications are provided for information purposes, may change without notice and should be confirmed before order placement. Evaluate the product, at least on a laboratory basis, before commercial use. No warranties of merchantability or fitness for a particular use, express or implied, are made. These specifications are not instructions for any use that may violate valid patent rights.



MEG™

MARKET EXPANSION GROUP

UK
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FOOD DIVISION

PRODUCT LIST

PRODUCT

FORMAT

DESCRIPTION

PACK SIZE

ORIGIN

POULTRY

Ground Chicken Chubs  R B Halal & Non Halal 1 lb / 20 lbs AL, US

BEEF

Black Angus & American Wagyu  R B Vacuum Sealed. Halal & Non-Halal. 30 - 60 lbs box MO, U.S.

Beef Chubs R B Halal & Non Halal 1 lb & 20 lbs AL, US

SEAFOOD

Salmon Cohen (Frozen)  R Sashimi Quality 4.5 kg - 25 kg box Chile

DAIRY

Cheese  R Artisan cheeses and curated assortments 8 oz WI, US

Mozzarella Cheese  B Bag (Shredded) / Block 5 lbs WI, US

Yellow Cheddar R Bag (Shredded) 8 oz WI, US

FRUIT

Srawberry  R B Frozen (IGF) 0.5; 1, 2 KG WI, US

PANTRY

Italian Specialties R B Curated selection of Italian pasta and sauces. Varios retail & Food Service sizes Italy

Pancake Mix R Box 5 lbs US

Rice  R B Bag; Sack; Tote 2, 5, 10 LBS; 25 KG; 1 MT US

BEVERAGES

Non-Alcoholic Wines  R French Red Blend, Still Rosé & Sparking Rosé 750 ML bottle France

PET FOOD

Dog Treats  R Mini jerky sticks, training treats & small bites, and plant-based 5 - 9 oz CA, USA

Private label and custome size available.

*R = Retail package | *B = Bulk, ready for food service, industrial, and hotel use.

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