



# Goat's Cheese Candied Jalapeno Hatch

## 4oz



Specification #: CH006

Version: 004

Date Revised: 3/4/2020

Date Created: 3/6/1999

### Product Information

|                                  |  |
|----------------------------------|--|
| <b>Product Description:</b>      | Goat's cheese made from pasteurized goat's milk with fresh jalapenos and green chili peppers.  |
| <b>Ingredients:</b>              | Pasteurized goat's milk, salt, cheese cultures, enzymes, vinegar, jalapenos, green chili peppers, water, and rennet  |
| <b>Allergen Statement:</b>       | Contains Goat Milk   |
| <b>Physical Characteristics:</b> | Smooth, creamy texture with a mild and zesty flavor of the green chili peppers. Clean fresh aroma, white in color with visible green chili peppers mixed in. |
| <b>Usage:</b>                    | Cheeseboard, appetizers, prepared dishes such as pizza, quiche, and salads.  |
| <b>Storage/Shelf life:</b>       | Ideal storage is 36F with a range of 34-41F. Shelf life is 180 days from ship day. No more than 5% must be reworked.   |
| <b>Lot Code Information:</b>     | Example: 13100901 Explanation: 13=Year, 10 = Month, 09 = Day, 01 = Production Run  |
| <b>Auditing Body:</b>            | SQF  |
| <b>FDA Registration #:</b>       | 15664620630  |

### Analytical Characteristics

| Criteria                      | Target         | Range          | Nutritional Data                                | Per Serving | % Daily Value |
|-------------------------------|----------------|----------------|---|-------------|---------------|
| <b>Chemical Properties:</b>   |                |                | <b>Serving Size</b>                             | 1oz (28g)   |               |
| Fat                           | 21%            | 20.5 - 24%     | Calories  | 80          |               |
| Dry Matter                    | >40%           | ≥40%           | Total Fat                                       | 6g          |               |
| pH                            | 4.4            | 4.2 – 4.8      | Saturated Fat                                   | 4g          | 9%            |
| Moisture                      | 57%            | 55 - 60%       | Cholesterol                                     | 10mg        | 20%           |
| <b>Microbial Data:</b>        |                |                | Sodium  | 125mg       | 3%            |
| <i>Listeria monocytogenes</i> | Absent/25g     | Absent/375g    | Total Carbohydrates                             | 2g          | 5%            |
| Salmonella                    | Absent/25g     | Absent/25g     | Dietary Fiber                                   | 0g          | 1%            |
| <i>Staphylococcus aureus</i>  | <10 cfu/g      | ≤10 cfu/g      | Sugars  | 1g          | 0%            |
| Coliforms                     | <100 cfu/g     | ≤100 cfu/g     | Protein   | 4g          |               |
| <i>Escherichia coli</i>       | <10 cfu/g      | ≤10 cfu/g      | Vitamin A 0%, Vitamin C 0%, Calcium 0%, Iron 0% |             |               |
| Yeast & Mold                  | <100 cfu/g     | ≤100 cfu/g     | % Daily values based upon a 2000 calorie diet   |             |               |
| Total Plate count             | <100,000 cfu/g | <100,000 cfu/g |   |             |               |

### Packaging Information

| Pack Size | Package   | Case   | Pallet   |
|-----------|---|--|--|
| 4oz       | Net Weight: 0.25lbs<br>Gross Weight: 4.2oz<br>Package Type: Vacuum packed | Type: Cardboard Box<br>Net Weight: 3.0lbs<br>Units/Case: 8 | Pallet Ti: 42<br>Pallet Hi: 7<br>Cases Per Pallet: 294 |