



Blanco Panela – Para Freir

(Frying Cheese)

10 oz, 12 oz, 5lb Barra, 8 Lb Sticks



Specification #: BL001

Version: 005

Date Created: 4/8/1999

Date Revised: 5/9/2023

Revised By:
QA Manager

Approved By:
President

Item ID	Unit UPC 12	UPC - 14 Digit GTIN	Product Description
<u>03140</u>	<u>650382031408</u>	<u>10650382031405</u>	<u>Blanco Panela Para Freir -8/10 OZ Chunk</u>
<u>03200</u>	<u>650382032009</u>	<u>10650382032006</u>	<u>Blanco Panela Para Freir -12/12 OZ Chunk</u>
<u>03480</u>	<u>650382170329</u>	<u>10650382170326</u>	<u>Blanco Panela Para Freir - 4/5 LB Barra - Loaf</u>
<u>03481</u>	<u>650382034812</u>	<u>10650382034819</u>	<u>Blanco Panela Para Freir - 2/5 LB Barra - Loaf</u>
<u>03484</u>	<u>650382034843</u>	<u>10650382034843</u>	<u>Blanco Panela Para Freir – 3/8 LBs (1.5"x1.5"x7") Sticks</u>

Product ID	Product Pack Size	Open Box Size	Product Label
<u>03140</u>			
<u>03200</u>			
<u>03480</u>			
<u>03481</u>			



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03484					

Product Information

Product Description:	A sweet, moist, mild, whole curd, fresh, cheese that does not melt.
Ingredients:	Whole Pasteurized Grade A Cow Milk, Salt, enzymes, Cheese Cultures.
Allergen Statement:	Contains Milk
Physical Characteristics:	Semi soft cheese that is firm under refrigeration. White in color with a sweet aroma and mild but rich flavor. The texture is fine grain and crumbly.
Usage:	Crumble over salad, tacos, desserts. Great for grilling or frying.
Storage/Shelf life:	Ideal storage is 36F with a range of 34-41F. Shelf life is 90 days from packaging. 5 Days after Opening.
Lot Code Information:	Example: 13100901 Explanation: 13=Year, 10 = Month, 09 = Day, 01 = Production Run
Auditing Body:	FSNS
FDA Registration #:	15664620630



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Analytical Characteristics

CRITERIA	TARGET	Range	Nutritional Data	Per Serving	% Daily Value
Chemical Properties:			Serving Size	1oz (28g)	
Fat	3.8%	20.5- 24%	Calories	90	
pH	6.0	5.9 – 6.1	Fat Calories	50	
Moisture	45%	43 - 67%	Total Fat	7g	9%
Microbial Data:			Saturated Fat	4.5g	17%
<i>Listeria monocytogenes</i>	Absent/25g	Absent/25g	Cholesterol	20mg	3%
Salmonella	Absent/25g	Absent/25g	Sodium	240mg	12%
<i>Staphylococcus aureus</i>	<10 cfu/g	≤10 cfu/g	Total Carbohydrates	1g	0%
Coliforms	<100 cfu/g	≤100 cfu/g	Dietary Fiber	0g	0%
<i>Escherichia coli</i>	<10 cfu/g	≤10 cfu/g	Sugars	1g	0%
Yeast	<1000 cfu/g	≤1000 cfu/g	Protein	5g	
Mold	<1000 cfu/g	≤1000 cfu/g	Vitamin A 4%, Vitamin C 0%, Calcium 15%, Iron 0%		
			% Daily values based upon a 2000 calorie diet		

Packaging Information

Pack Size	Package	Case	Pallet
10 oz	Net Weight: 0.625 LBs Gross Weight: 0.6825 LBs Package Type: Vacuum packed	Type: Cardboard Box Net Weight: 5 lbs. Units/Case: 8. Case Width: 9 X Length: 12 X Height: 4.25	Pallet Ti: 10 Pallet Hi: 10 Cases Per Pallet: 100
12 oz	Net Weight: 0.75 LBs Gross Weight: 0.76 LBs Package Type: Vacuum packed	Type: Cardboard Box Net Weight: 9 lbs. Units/Case: 12 Case Width: 9.75 X Length: 14 X Height: 3.25	Pallet Ti: 16 Pallet Hi: 10 Cases Per Pallet: 160
4/5 Bar	Net Weight: 5.5 lbs (catch) Package Type: Vacuum packed	Type: Cardboard Box Net Weight: 20 Lbs(Catch) Units/Case: 4 Case Width: 11.75 X Length: 15.5 X Height: 4	Pallet Ti: 10 Pallet Hi: 10 Cases Per Pallet: 100
2/5 Bar	Net Weight: 5.5 lbs (catch) Package Type: Vacuum packed	Type: Cardboard Box Net Weight: 10.5lbs Units/Case: 2 Case Width: 9 X Length: 12 X Height: 4	Pallet Ti: 10 Pallet Hi: 15 Cases Per Pallet:150
3/8 Bags (1.5"x1.5"x7") (Sticks)	Net Weight: 8 (catch) Package Type: Vacuum packed	Type: Cardboard Box Net Weight: 20 Lbs (Catch) Units/Case: 3 Case Width: 12 X Length: 12 X Height: 8	Pallet Ti: 10 Pallet Hi: 8 Cases Per Pallet: 80