ALOUETTE CHEESE USA
PRODUCT SPECIFICATION

400 S. Custer Avenue
New Holland, PA 17557
(717) 355-8500

PS-740/C

6/21/2011

Approval:
Director of Quality: Larry Averbach

I. Product Name/Description

Light Cream Cheese
1oz

II. Analytical Data

A. Physical Properties

1. Texture	Smooth, free from lumps or grittiness. Spreadable at refrigerator Temperature.
2. Taste/Odor	Cultured dairy taste, chalky mouth fee, acid flavor.
3. Particulates appearance	N/A
4. Color	White to creamy white

B. Chemical Properties

	FdL Method	Reference Method	Standard Value
1. % Fat	102.01	Std Methods	16.50
2. % Moisture	104.01	Std Methods	70.50
3. % Salt	106.01	Std Methods	1.00
4. pH	107.01	Std Methods	4.80

C. Microbiological

1. Standard Plate Count	203.01	Std Methods	N/A
2. Coliform per gram	201.01	Std Methods	10
3. Yeast & Mold per gram	202.01	Std Methods	10

III. Packaging and Storage

Pack:	100 per case	Case Cube(L'xW'xH)	10 5/16 x 8 3/16 x 5 1/4
Weight Per Unit: Target	28.5 gms.	Weight per case:	6.25 lbs.
Gross:	6.68 lbs.	Cases/Tier 18	Tiers/Pallet: 8

Storage Temperature: Min. 34 F Max. 42 F

IV. Date Coding

Shelf Life: 120 days

Unit Code Location: N/A

Case Code Location: Side of case

New England Ice Cream Corporation
222 Mansfield Avenue
Norton, MA 02766