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| <b>Description</b><br>FETA CHEESE CRUMBLES 4/5# OLYMPUS<br>100868 RECIPE 371 | <b>Product code</b><br><b>100868</b>     | <b>Recipe number</b><br>008    100 |
| <b>Produced for:</b><br>VARIOUS  | <b>Effective date</b><br>2012/06/13      | <b>Supersedes</b><br>2012/04/06    |
| <b>Issued by:</b><br>SALLIE KINZIGER   | <b>Approved by Q.A.:</b><br>CAROL PAIDER |                                    |

# SAPUTO CHEESE USA INC.

## CUSTOMER CHEESE SPECIFICATION

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### Packaging

Product shall be packaged such that it arrives in a sanitary, wholesome, and undamaged condition.

Packaging materials shall conform to all applicable food additive regulations.

|              |         |
|--------------|---------|
| NET WEIGHT   | 20.0000 |
| GROSS WEIGHT | 21.0000 |
| VOLUME/CS    | .9290   |
| CS/PALLET    | 81.0000 |
| CS/LAYER     | 9.0000  |
| CS/HIGH      | 9.0000  |
| CASE HEIGHT  | 8.1880  |
| CASE WIDTH   | 12.2500 |
| CASE LENGTH  | 16.0000 |

### Coding

Each package must be labeled and clearly coded in the open code date format designating date of packaging as follows:

30 DEC 12 B 11 Day/Month/Year/Plant Letter Designation/Lot Description

Each case label must be clearly coded with the product description, ingredient statement, name and address of manufacturer, net weight, and the open code date format designating date of packaging as found above.

|              |                |
|--------------|----------------|
| UPC-A code   | 075805008681   |
| SCC-14/ GTIN | 10075805008688 |

### Storage & Hand

Maintain at 33-40°F during storage. Maintain at 33-45°F during shipping.

Shelf life is 120 Days

### Cut size Desc

J2=0-3/4"

### Nutrition

Attached

### Confidentiality

Information contained within this specification is confidential.