



Product Bulletin

101 Diced Low Sodium Pizza Topping

Description: A diced Imitation Mozzarella Cheese that resembles Natural Mozzarella in certain food applications.

Nutrition Facts:

| Serving Size | 30g | | 100g |
|--------------------|--------|-----|-----------|
| Calories | 90 | %DV | 310.61 |
| Total Fat | 8 g | 10% | 25.13 g |
| Saturated Fat | 4 g | 19% | 12.57 g |
| Trans Fat | 0 g | | 0.03 g |
| Cholesterol | 0 mg | 0% | 2.59 mg |
| Sodium | 180 mg | 8% | 589.11 mg |
| Total Carbohydrate | 2 g | 1% | 7.74 g |
| Dietary Fiber | 0 g | 0% | 0.31 g |
| Total Sugars | 0 g | | 1.06 g |
| Added Sugars | 0 g | 0% | 0 g |
| Protein | 4 g | | 13.72 g |
| Vitamin D | 0 mcg | 0% | 0.38 mcg |
| Calcium | 155 mg | 10% | 515.36 mg |
| Iron | 0 mg | 0% | 0.10 mg |
| Potassium | 161 mg | 4% | 536.22 mg |

Ingredients:

Water, Palm Oil, Casein (Milk Protein), Modified Potato Starch, Nonfat Dry Milk, Potassium Phosphate, Sodium Aluminum Phosphate, Salt, Natural Flavor, Lactic Acid, Xanthan Gum, Sorbic Acid (as a preservative), Artificial Color, Anti-caking Blend (Potato Starch, Dextrose, Powdered Cellulose, Glucose Oxidase).

Allergen Statement: Contains Milk

Country of Origin: USA



Typical Analysis:

| | | | |
|--------------------|---------------|----------------|-------------|
| Moisture 49.0% ± 2 | Fat 25.5% ± 2 | Salt 0.9% ± .5 | pH 5.7 ± .2 |
|--------------------|---------------|----------------|-------------|

Available Forms and Packs:

| Product Code | Package Size | Product Description | Case Weight | Case Cube | Case Dimensions L x W x H in inches | Cases/Pallets | Shelf Life |
|--------------|--------------|---------------------|-------------|-----------|-------------------------------------|---------------|------------|
| 10153 | 2/15# | Diced | 31.25# | 1.241 | 15.5 x 11.25 x 12.375 | 60 | 120 days |

Typical Microbial Characteristics*:

| | | | |
|----------------------|-----------------------|----------------------------|---|
| SPC <10,000 CFU/g | Coliform <10 CFU/g | Yeast & Mold <100 CFU/g | *Microbial test requirements must be requested in advance and may result in additional cost and lead time |
|----------------------|-----------------------|----------------------------|---|

Storage and Handling: Maintain 34° - 40°F (1°-4°C) during storage and shipping. Do not freeze.

Lot Code Explanation: Example: 12051-1x; 12=Year, 051=Julian Date, -1=Line Identification, X=Plant #2 (W= Plant #1, H= Hillsboro, P=Pennsylvania)

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