



Product Specifications
BLUZING CHEESE POWDER

Product Number:
210006938000

Effective Date: 2018-10-30
Last Modified On: 2018-10-08

Description

Bluzing Cheese Powder provides a full, piquant flavor of blue cheese. It is a light-gray to bluish-gray free-flowing powder (a few soft lumps may be present). This product can be used wherever a blue cheese note is desired. Often used at low levels in combination with cheddar cheese. It is an excellent flavoring for ethnic foods, snack items, bakery products, and as a table topping. It is well suited for use in frozen, refrigerated and dry packaged products

Recommended Usage: Topical Seasonings 10-20%, Snack Fillings 40-50%, Microwave Sauces 10-20%, Frozen Sauces 10-20%, Dry Sauce Mixes 20-80%, Salad Dressing and Dips 7-18%

Ingredients

BLUE CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), WHEY, CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), CONTAINS LESS THAN 2% OF SODIUM PHOSPHATE, SALT, LACTIC ACID.

Allergens

CONTAINS:
MILK.

Testing Data

Analytical Test Results

Analytical Test	Target	Min	Max	UOM
Moisture, %			3.50	%
Fat, total, %		31.00		%
Salt, %	4.80	4.30	5.30	%

Physical Characteristics

Physical Evaluation	Description
Appearance	Free flowing powder with no hard lumps
Color	light-gray to bluish-gray

Microbiological Tests

Test	Max	Reporting Units
Salmonella (sp.)	0	/2 x 375g
Yeast	100	/g
Mold	100	/g
Staphylococcus aureus	10	/g
Aerobic Plate Count	50000	/g
Coliforms	10	/g

Packaging Information

Packaging Type	Bag
Packaging Features	
Easy Opening	Not Available
Package Integrity	Heat Sealed Film/Pouch
Reclosability	Not Available
Net Weight	50 lb

Shipping and Storage Conditions

Shelf Life	360 days
Shipping Requirements	Ambient
Storage Requirements	Conditioned



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Ingredient Composition

Detailed formulations are considered proprietary and confidential. However, the approximate percentage information is as follows:

Percentage %	Ingredient Name
20 - 50	BLUE CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES)
20 - 50	WHEY
20 - 50	CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES)
< 2	SODIUM PHOSPHATE
< 2	SALT
< 2	LACTIC ACID

These ingredients are approved for use in food products in accordance with local regulations.

Nutrition Information

100g Information:

Nutrient	UOM	Per 100 grams
Calories	kcal	550.365
Calories from Fat	kcal	{No Data}
Protein	g	29.723
Carbohydrates	g	21.342
Carbohydrates: Others	g	{No Data}
Dietary Fiber	g	0.000
Insoluble Fiber	g	{No Data}
Total Sugar	g	17.346
Added Sugar	g	0.000
Total Fat	g	38.645
Saturated Fat	g	23.984
Monounsaturated Fat	g	{No Data}
Polyunsaturated Fat	g	{No Data}
Trans Fatty Acid	g	0.524
Cholesterol	mg	93.358
Moisture	g	3.500
Ash	g	7.037
Other Proximates	g	0.000
Vitamin C	mg	{No Data}
Vitamin D - mcg	mcg	0.527
Calcium	mg	631.703
Iron	mg	0.177
Phosphorus	mg	{No Data}
Potassium	mg	838.930
Sodium	mg	2326.070

Countries of Origin

Countries of Origin (Where Manufactured): United States of America

PLEASE NOTE: This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specification may be superseded by a later issue.



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