



PRODUCT SPECIFICATION SHEET

Updated: 2/22/23
 PRODUCT: ORIGINAL BLUE CHEESE

MANUFACTURING FACILITY	14700 Hwy 1, Point Reyes Station, Ca 94956 Plant # 06.00121 M			
CHEESE TYPE	Classic-style blue vein cheese			
DESCRIPTION	All natural blue cheese made from raw cows' milk and aged a minimum of 60 days			
INGREDIENT STATEMENT	Cultured Raw Cows' Milk, Salt, Enzymes, and <i>Penicillium roqueforti</i> . Enzyme (coagulant) is microbial, classified as vegetarian by the FDA.			
LOT CODE	7 digit code reflecting the year and batch number made (YYYY####)		E.g.: 2014123	
BEST BY DATE	Whole Wheel	210 days from pack date		
	Wedges	210 days from pack date		
	Crumbles	180 days from pack date		
SHELF LIFE	See Best By Date			
COUNTRY OF ORIGIN	Milk	~ 96%	USA	
	Salt	~ 4%	USA	
	Cultures	~ 0.01%	USA	
	Enzymes	~ 0.01%	France	
	<i>P. roqueforti</i>	~ 0.01%	Italy	
PHYSICAL PROPERTIES	Color - Pure white with blue veining			
	Smell - Sweet milk			
	Flavor - Full flavored with a tangy finish			
STORAGE TEMPERATURE	Texture - Creamy			
	33 - 42°F			
	Includes 0 g Added Sugars			
ANALYTICAL PROPERTIES	Measurement	Min.	Max.	
	Moisture	41.0%	46.0%	
	Milk Fat	Minimum of 50 %		
	Salt	2.0%	3.5%	
	pH	5.00	5.40	
	Includes 0 g Added Sugars			0%
HORMONES	This product does not contain rBST. This cheese is made with cow's milk free of artificial hormones.			
	NUTRITIONAL INFORMATION			
GMO-Free	This product is GMO free.			
	Serving Size: 100g			
IRRADIATION	No ingredients in this product have been treated with irradiation.			
	Calories 322			
ARTIFICIAL INGREDIENTS	This product does not contain any artificial or synthetic ingredients or preservatives, and is considered "natural" by FDA definition.			
	Calories from Fat 250			
RTE	Is this product a Ready To Eat Product?	Yes		
	Is this product cooked?	No		
	Does this product require a cooking step?	No		
FOOD SAFETY	HACCP Plan	This product is manufactured in compliance with a documented HACCP Plan		
	GMPs	GMPs are followed and regulated at PRFCC. Employees receive annual GMP training.		
	Metal Detection	Ferrous ≥ 4.50 mm		Carbohydrates 7g 3%
		non-Ferrous ≥ 3.50mm		Fiber <1g 2%
		Stainless Steel ≥ 4.50 mm		Total Sugars 0g 0%
	Includes 0 g Added Sugars			0%
	Protein 18g			
	Vitamin A 279 mcg			35%
	Vitamin C 0 mg			0%
	Calcium 407 mg			41%
Iron 0 mg			0%	
Potassium 89 mg			3%	
Vitamin D 0 mcg			0%	
PEST CONTROL	PRFCC participates in a 3rd Party Pest Control Program, performed semimonthly by a Ecolab representative.			



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CERTIFICATION & LICENSES	Type	Certified/ Licensed	Organization		As of
	Organic	No	N/A		N/A
	Kosher	No	N/A		N/A
	Halal	No	N/A		N/A
	FDA Bioterrorism Registration	Yes	FDA		6/12/11
	State License/ Inspection	Yes	State of California		12/31/15
	CA Certification/ Inspection	Yes	CMAB		Quarterly Inspection
3RD PARTY AUDIT	Type of Certification				SQF Food Safety Code for Food Manufacturing Edition 9
	Date of last Food Safety/ 3rd Party Audit:				7/8/22
	Name of Independent 3rd Party Auditor:				Mérieux NutriSciences
	Score/Rating of last Food Safety/3rd Party Audit:				86%
MICRO SPECIFICATIONS	PRFCC maintains a Hold and Release policy based on the review of microbiological product testing results completed by a certified 3rd party food safety laboratory.				
	Target Organism	Company Specifications	Sampling Frequency	Method	Testing Method
	Coliform	<100 CFU/g	Every Lot	Dry Rehydratable "Petrifilm" Plate	AOAC 991.14
	<i>Escherichia coli</i>	<10 CFU/g	Every Lot	Real-Time PCR	PCR (FDA BAM Ch. 4)
	<i>Listeria monocytogenes</i>	Negative/25g	Every Lot	Real-Time PCR	PCR (FDA BAM Ch. 5:2007)
ALLERGENS	PRFCC maintains an Allergen Control Program. Listed below are the 9 major food allergens recognized by the US FDA and whether the allergens are present as an ingredient or a component of Original Blue cheese.				
	Allergen	Present in Product		Manufactured on the same line	Present in the Manufacturing Plant?
	Milk - includes casein, cheese, cream, nonfat dry milk, curd, whey, lactose	Yes		Yes	Yes
	Eggs	No		No	No
	Wheat - includes bran, malt, wheat germ, wheat gluten, wheat starch	No		No	No
	Sesame	No		No	No
	Soy	No		No	No
	Fish	No		No	No
	Shell Fish - includes lobster, crab, crayfish, shrimp, mussels, oysters, clams and scallops	No		No	No
	Peanuts	No		No	No
Tree Nuts - includes almonds, Brazilian nuts, cashews, hazel nuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts	No		No	No	
SIZES	Whole Wheel	1 wheel case box	6.8 lb Wheel are packed in 8.25" x 8.25" x 4.50" individual box.		
	6 oz Exact Weight Cut & Wrapped Wedges	16 wedge case box	6 oz wedges are packed individually in aluminum foil and cryovac film. 8 wedges are packed in a vacuum sealed bag. 2 bags of wedges are packed in 8.25" x 8.25" x 4.50" case box		
	12oz Random Weight Cut & Wrapped Wedges	8 wedge case box	12 oz wedges are packed individually in aluminum foil and cryovac film. 8 wedges are packed in a vacuum sealed bag in 8.25" x 8.25" x 4.50" individual box.		
	Crumbles	2 bag Case Box	2 x 5 lb. Vacuum sealed bags packed in 10 x 10 x 7" box.		
PACKAGING MATERIALS	Whole Wheel		Aluminum Foil, Wypall Napkin, 3mil Vacuum Seal Bag, Nutrition & Logo Label		
	6 oz Exact Weight Cut & Wrapped Wedges		Aluminum Foil, Cryovac film, 3mil Vacuum Seal Bag, Nutrition & Logo Label		
	12 oz Random Weight Cut & Wrapped Wedges		Aluminum Foil, Cryovac film, 3mil Vacuum Seal Bag, Nutrition & Logo Label		
	Crumbles		3mil Vacuum Seal Bag		
	Is Primary Packaging Food Grade			Yes	
	Is Primary Packaging Manufactured in the USA			No	



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 Point Reyes CA
 94956
 415.663.8880

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Pallet Configuration	Item	Ti/Hi	Total Cases per Pallet		Best By Date
	Whole Wheels - Individual Case	20/8	160		MM/DD/YY
	6 oz Wedge Box Exact Weight - Individual	20/8	160		MM/DD/YY
	12 oz Wedge Box - Individual Case	20/8	160		MM/DD/YY
	Crumbles - 2/5lb Case	16/7	112		MM/DD/YY
Packaging		Crumbles -Case Box	6 oz Exact Weight - Box Case	12 oz Wedge Case Box	Whole Wheels - Individual
	Item Number	20100	21110	21555	22100
	Case Net Weight	10.00 lbs.	6.00 lbs.	6.00 lbs.	6.80 lbs.
	Case Gross Weight	10.75 lbs.	6.80 lbs.	6.64 lbs.	7.31 lbs.
	Product Label	Artwork available on request			
	UPC	N/A	827615000160	N/A	N/A
	GTIN	20827615000003	10827615000167	90827615000538	90827615000026
	Units per Package	1	1	1	1
	Units per Case	2-5lb Bags/Case	16 Wedges/Case	8 Wedges/Case	1 Wheel/Case
	Case Cube	0.41 CUFT	0.18 CUFT	0.18 CUFT	0.18 CUFT
Case Dimensions	10.00" x 10.00" x 7.00"	8.25" x 8.25" x 4.50"	8.25" x 8.25" x 4.50"	8.25" x 8.25" x 4.50"	
PRIMARY CONTACT	Lynn Stray	COO / Co-Owner		415.663.8880	lynn@pointreyescheese.com
ADDITIONAL CONTACT	Kuba Hemmerling	VP Operations		415.663.8880	kuba@pointreyescheese.com
ADDITIONAL CONTACT	Eric Martinoni	Plant Manager		415.663.8880	eric@pointreyescheese.com
ARTWORK & LOGOS	<div style="text-align: center;">  <p>POINT REYES FARMSTEAD CHEESE CO Original BLUE BLUE CHEESE</p> <p>More Artwork available upon request</p> </div>				