



PRODUCT SPECIFICATION

3850 Ramada Dr. Suite C3
 Paso Robles, CA 93446
 P 805-591-7066
 C 805-624-1968
 www.centralcoastcreamery.com

| | | | |
|-----------------------|----------------|-------------|----------------|
| Product | Goat Gouda | Date | April 10, 2017 |
| Packaging | 10 lb Case | | |
| Case Packaging | Wax | | |
| Rind | Black Polycoat | | |
| Item # | 1 | | |

FDA Standards/Guidelines

This product is processed and packed in accordance with the Food and Drug Administration and meets all Food, Drug and Cosmetic Act guidelines. All product shall conform to the Federal Standards of Identity as specified by CFR Title 21.

Ingredient Statement

Pasturized 100% Goat Milk, Cheese Cultures, Salt, and Vegetarian Enzymes.

Additional Packaging Statements

Allergens Product contains milk, a known allergen. **A Gluten-Free Product.**
Organic NO
Kosher NO
Country of Origin United States
Milk Type Goat

Chemical Analysis Standards

| | | |
|----------|------------|-------------|
| Moisture | 38.0-42.0% | AOAC 926.08 |
| FDB | 50.0-54.0% | AOAC 16.065 |
| pH | 5.1-5.35 | AOAC 981.12 |
| Salt | 1.3-1.7% | AOAC 971.19 |

Organoleptic Standards

| | |
|---------|--|
| Color | Off white to cream |
| Flavor | Sweet, slightly nutty with complex flavors |
| Odor | Buttery, slight carmel notes |
| Texture | Semi-firm with some small eyes |

Microbiological Standards

| | | |
|------------------|------------|-------------|
| Salmonella | Negative | BAM Ch 5 |
| Listeria species | Negative | BAM Ch 10 |
| Yeast/Mold | <100 cfu/g | BAM Ch 18 |
| Coliform | <100 cfu/g | BAM Ch 4 |
| E. coli | <10 cfu/g | AOAC 991-14 |

Packaging

| | |
|-------------------|---|
| Case Net Weight | 10 LBS RW |
| Gross Net Weight | 10 LBS RW |
| Product Label | Central Coast Creamery |
| UPC Number | 852784007092 |
| Units Per Package | 1 Wheel |
| Units Per Case | 1 Wheel |
| Case Cube | 0.29 |
| Case Dimensions | 11" x 10.125" x 4.5" |
| Best By Date | MM/DD/YY |
| Lot Code Date | YYJJJXXXX |
| Shelf Life | 12 Months *Maintain product at 32-42° F |

Nutritional Information

| | | |
|---------------------------|-------|---------------|
| Serving Size: | 1 oz | |
| Servings per container: | | |
| Amount per Serving | | % Daily Value |
| Calories | 130 | |
| Calories from Fat | 90 | |
| Total Fat | 9g | 14% |
| Saturated Fat | 6g | 30% |
| Trans Fat | 0g | 0% |
| Cholesterol | 30mg | 10% |
| Sodium | 185mg | 8% |
| Total Carbohydrate | 0g | 0% |
| Dietary Fiber | 0g | 0% |
| Sugars | 0g | |
| Protein | 7g | |
| Vitamin A | | 4% |
| Vitamin C | | 0% |
| Calcium | | 22% |
| Iron | | 0% |

Pallet Configuration

| | |
|------------------------|-----|
| Ti | 16 |
| Hi | 10 |
| Total cases per pallet | 160 |

Product Image



*Percent Daily Values (DV) based on a 2,000 calorie diet