



Product Specification

Romano Cheese Powder

Item Number: 101270

Ingredients:	Romano cheese (pasteurized milk, salt, cheese cultures, enzymes), lactic acid, less than 2% silicon dioxide as an anti-caking agent
Country of Origin:	USA
Appearance:	Fluffy cream powder
Flavor Profile:	Salty, tangy, sharp
Storage:	Cool and dry, away from direct light
Shelf Life:	Minimum 12 months under optimal conditions

Microbiological & Chemical Properties	Parameters	Method
Coliform:	< 100,000 CFU/g	FDA BAM or AOAC Equivalent
E. Coli:	< 10 CFU/g or < 3 MPN/g	FDA BAM or AOAC Equivalent
Salmonella:	Negative/375g	FDA BAM or AOAC Equivalent

Revision date: 11/6/2024

This information is presented in good faith and was compiled through testing methods in our supplier's laboratory and with the assistance of our harvesters and processors information. We make no warranty, either expressed or implied in the complete accuracy of the information listed herein. The data in this analysis is offered solely for your verification and consideration. It is the responsibility of the buyer to provide themselves with up to date analysis for any botanical purchased through Spices, Inc.

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