

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
Moisture:	4% Maximum	

Revision date: 10/23/2025

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G. Depoe – Chief Operations Officer