

# Product Specification



## Parmesan Cheese Powder

Item Number: 101271

Ingredients:	Parmesan cheese (pasteurized milk, salt, cheese cultures, enzymes), sodium phosphates, lactic acid, less than 2% silicon dioxide as an anti-caking agent
Country of Origin:	USA
Appearance:	Fluffy white powder
Flavor Profile:	Salty, nutty, umami, creamy cheese
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