

FOOD SAFETY PRODUCT SPECIFICATION GUIDELINES - WM Int

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Refrigerated Processed Cheese Processed Block Cheese - Substitutes and Analogues Samonalia sp.
Refrigerated Processed Universe of Processed Block Cheese - Substitutes and Analogues Samonatals sp. Absence - Stephilococcus Aureus - 100 CFUlg - 100
Substitutes and Palardystyles Samonosilia sp. Absence Staphilococcus Aureus Total Coliforms 4 100 CPUlg 1 CEPUlg Mature Cheeses (Refrigerated and stable at room temperature) Parmesan - Romano - Modd Cinyere - Manchengo - Gouda Gruyere - Manchengo - Gouda Samonosilia sp. Absence Samonosilia sp. Absence Absence 1 100 CPUlg PH According to product Yeast Listeria Microcytopenes Listeria Microcytopenes According to product According to product According to product Yeast According to product Yeast According to product Yeast According to product Yeast According to product According to pr
Dairy Mature Cheeses (Refrigerated and stable at room temperature) Parmesan - Romano- Gruyere - Manchengo- Gouda Samonalla sp. Starbicoccus Aureus Icre Cream Icre Cream Whipped Cream Whipped Cream Whipped Cream Whipped Cream Whipped Cream Salami- Peperoni - Prosolution- Staranoham Cured Sausages Salami - Peperoni - Prosolution- Seranoham Salamonalla sp. Alercic Plate Court - Cured Sausages Salami - Peperoni - Prosolution- Seranoham Salamonalla sp. Alercic Plate Court - Cured Causages Salami - Peperoni - Prosolution- Seranoham Salamonalla sp. Alercic Plate Court - Cured Causages Salami - Peperoni - Prosolution- Seranoham Salamonalla sp. Alercic Plate Court - Cured Causages Salami - Peperoni - Prosolution- Seranoham Salamonalla sp. Alercic Plate Court - Cured Causages Salami - Peperoni - Prosolution- Seranoham Salamonalla sp. Alercic Plate Court - Cured Causages Salamonalla sp. Alercic Plate Court - Cured Sausages Salamonalla sp. Alercic Plate Court - Cure
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Dairy Mature Cheeses (Refrigerated and stable at room temperature) Parmesan - Romano - Gruyere - Manchengo - Gouda Samnonella sp. Salami - Peperoni - Prosciutto Serrano ham Cured Sausages Parmesan - Romano - Statisfra Monocytogenes Listeria Monocytogenes Absence 4 100 CFU/g 5 Absence 4 100 CFU/g 5 Absence 6 Absence 6 Absence 7 Absence 8 Absence 9 Absence 8 Absence 9 Absence 8 Absence 9
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(Refrigerated and stable at room temperature) Gouda Samonosilas sp. Salaminococus Aureus Staphilococus Aureus Sta
Staphilococcus Aureus Food Coliforns Aerobic Plate Court Aerobic P
Total Colliforms < 100 CPU/g Aerobic Plate Count < 50 000 CPU/g Sherbet Ice Cream - Milk based loc cream - Ice cream with fillings - Ice cream with toppings - Ice cream with toppings - Ice cream with fillings - Ice cream with
Sherbet Ice Cream - Milk based ice cream - Ice cream with filtings and toppings - Ice cream with filtings - Ice cream with form in the product of the p
Listeria Monocytogenes Absence PH According to product
Ice Cream with 1oppings Vesat < 100 CFU/g Acidity According to product Vesat < 100 CFU/g % Coverrun According to product Absence Staphilococcus Aureus < 100 CFU/g % Moisture According to product Accord
toppings - Yeast < 100 CPU/g % Overrun According to product Salmonositis ap. Absence Staphilococcus Aureus < 100 CPU/g % Mikiture According to product According to product < 250 000 CPU/g Mikit Fat Content According to product According to produ
Staphilococcus Aureus < 100 CPU/g Aerobic Plate Count < 250 000 CFU/g White Fat Content According to product e-coil < 10 CPU/g Hite Fat Content According to product His fat Content According to product According to product According to product According to product Whipped Cream Spray According to product According to product According to product Foot Coliforns - 100 CPU/g - Absence Staphilococcus Aureus - 100 CPU/g - Absence Staphilococcus Aureus - 100 CPU/g - According to product - Cured Sausages Salami - Peperoni - Prosciutto- Serrano ham Serrano ham - Serrano ham - Serrano ham - Serrano ham - Salami - Peperoni - Prosciutto- Serrano ham - Serrano ham - Salami - Peperoni - Prosciutto- Serrano ham - Serrano ham - Salami - Peperoni - Prosciutto- Serrano ham - Serrano ham - Salami - Peperoni - Prosciutto- Serrano ham - Salami - Peperoni
Aerobic Plate Count < 250 000 CFU/g % Moisture According to product e-coli
e-coli < 10 CFU/g Milk Fat Content According to product Listeria Monocytogenes Absence Maximum content of non-lat solids of milk According to product Maximum content of non-lat solids of milk According to product Yeast Cloud Fully Salmonella sp. Absence Staphilococcus Aureus < 100 CFU/g Total Coliforms < 100 CFU/g Total Coliforms < 100 CFU/g W. Frat According to product Coliforms Cured Sausages Salami - Peperoni - Prosciutto-Serrano ham Serrano ham Serrano ham Serrano ham Serrano ham Milk Fat Content Content of non-lat solids of milk According to product According to Industry According to Industry According to Industry Coliforms
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Whipped Cream Spray Vesit Salmonella sp. Absence Staphilococcus Aureus 4 100 CPU/g Total Coliforms 4 100 CPU/g Total Coliforms 4 100 CPU/g Fat According to product 4 10 CPU/g Aerobic Plate Count 4 10 CPU/g Selfrain According to product 4 10 CPU/g Mold 4 10 CPU/g Selfrain According to product 4 10 CPU/g Molet Cured Sausages Salami - Peperoni - Prosciutto Serrano ham Serrano ham Serrano ham Silmonella sp. Absence H According to product According to product Total Coliforms According to product Neist Cured Sausages Salami - Peperoni - Prosciutto Serrano ham Serrano ham Serrano ham Serrano ham Serrano ham Silmonella sp. Absence H According to product According to product Neister Serrano Hintles (ppm) According to product
Salmonella sp. Absence Staphilococcus Aureus < 100 CFU/g Total Coliforms < 100 CFU/g Aerobic Plate Count < 100 00 CFU/g Aerobic Plate Count < 100 000 CFU/g Aerobic Plate Count < 100 000 CFU/g Aerobic Plate Count < 100 000 CFU/g Aerobic Plate Count < 100 CFU/g Aerobic Plate Count < 100 CFU/g According to product According to product According to product Cured Sausages Salami - Peperoni - Prosciutto- Serrano ham Serrano ham Serrano ham Serrano ham According to product Total Coliforms < 100 CFU/g Aw According to product Total Coliforms < 100 CFU/g Aw According to product Listeria Monocytogenes Absence Nitrites (ppm) According to product According to product According to product According to product According to
Staphilococus Aureus < 100 CPU/g Total Coliforms < 100 CPU/g Aerobic Plate Count < 100 CPU/g Aerobic Plate Count < 100 CPU/g **Protein According to product e-coli < 10 CPU/g **Molecus According to product **Cured Sausages Salami - Peperoni - Prosciutto-Serrano ham Serrano ham Serrano ham Serrano ham Silamocytogenes Absence pH According to product **Listefia Manocytogenes Absence Nitrites (ppm) According to product **According to product **According to product **According to product **Listefia Manocytogenes Absence pH According to product **According to p
Aerobic Plate Count < 100 000 CFL//g % Fat According to product e-coli < 10 CFL//g % Protein According to product Mold < 100 CFL//g % Moleture According to product Mold < 100 CFL//g % Moleture According to product Cured Sausages Salami - Peperoni - Prosciutto - Veset < 100 CFL//g % Salat According to product Total Coliforms < 100 CFL//g Aw According to product Salmonella sp. Absence pH According to product Listeria Monocytogenes Absence Nitrites (ppm) According to legislation
e-coli < 10 CFU/g % Protein According to product Mold < 100 CFU/g % Moleture According to product According to product Cured Sausages Salami - Peperoni - Prosciutto- Serrano ham Salmoni - Productidor - Venet
Mold < 100 CPU/g % Moleture According to product Mold < 100 CPU/g % Moleture According to product Yeast < 100 CPU/g % Salt According to product Cured Sausages Salami - Peperoni - Prosciutto - Total Coliforms < 100 CPU/g Aw According to product Salmonella sp. Absence pH According to product Listeria Monocytogenes Absence Nitrites (ppm) According to legislation
Cured Sausages Salami - Peperoni - Prosciutto . Yeas < 100 CPU/g % Salt According to product Serrano ham Total Coliforms < 100 CPU/g Aw According to product Salmonella sp. Absence pH According to product Listeria Monocytogenes Absence Nitrites (ppm) According to legislation
Cured Sausages Serrano harm Sairro-Colliforms < 100 CFU/g Aw According to product Sairro-Colliforms Sa
Salmonella sp. Absence pH According to product Listeria Monocytogenes Absence Nitrites (ppm) According to legislation
Staphilococcus Aureus < 100 CFU/g
Staphiococcus Aureus < 100 CFL/g Clostrium Perfinoens < 100 CFL/g
Aerobic Plate Count < 10 000 CFU/g % Fat According to product
e-coli < 10 CFU/g % Protein According to product
Lactic acid bacteria < 10 000 CPUg % Moisture According to product Mold < 100 CPUg % S Sat According to product
Ham - Sausanes - Mortadella - Yesst < 100 CFI // Aw According to product
Cooked sausages Salchichón - Smoked ham Total Colliorms < 100 CFUg pH According to product
Salmonella sp. Absence Nitrites (ppm) According to legislation
Listeria Moncoytogenes Absence Siachibiococcus Aureus « 100 CFU/a
Clostrium Petringans < 100 CFUg
Aerobic Plate Count < 100 000 CFU/g % Fat According to product
e-coil < 100 CFU/g % Protein According to product Baw Sausanes Chorizo - Bacon - Ground Trial Colliforms < 1000 CFU/g % Water According to product
Raw Sausages Chibrizo - Sartouria - Califorms < 1000 CFU/g %. Water According to product chicken, turkey and post. Salmonella sp. Absence % Salt According to product
Raw Ground Meats (Poultry and Pig) *Applies only for sausages Staphilococcus Aureus < 100 CFU/g Aw According to product
Lactic acid bacteria < 1000 CFU/g pH According to product
*Nitrites (ppm) According to legislation Aerobic Plate Count < 10 000 CFU/g % Fat According to product
e-coli < 10 CFU/g % Protein According to product
E. coli O157:H7 Absence % Water According to product
Lactic acid bacteria < 100 CPU/g % Salt According to product Salmonella sp. Absence Aw According to product
Meats and Sausages Petrigorated or frazon fully cooked mosts Cooked beet cakes - Meatballs - Listers Managed agency Abanca Cooked beet cakes - Meatballs - Cooked beet cakes - Cooked be
Cooked pork products Staphilococcus Aureus < 100 CFU/g
Total Coliforms < 100 CFU/g
Mold
reasa Costrium Perfringens < 100 CPU/g
Aerobic Plate Count < 10 000 CFUlg % Fat According to product
e-coli < 10 CFU/g %-Pretein According to product Listeria Mecondengera According to Market 8 Ware According to product
Listeria Monocytogenes Absence % Water According to product Frozen breaded and unbreaded Salmonella sp. Absence % Salt According to product
Cooked Chicken (Breaded and Unbreaded) Cinckent, fully cooxeds (clinckent) Concept, fully cooxed (clinckent) Concept, fully cooxed (clinckent) Concept, fully cooxed (clinckent) Away According to product
grilled strips and Total Coliforms < 10 CFU/g pH According to product
offers) Mold < 100 CPU/g Yeast < 100 CPU/g
Clostrium Perfringens < 100 CPU/g
Oloulain i diningalo 3 100 or org
Aerobic Plate Count ≤ 500,000 CFU/g Antibiotics According to product
Aerobic Plate Count ≤ 500,000 CFU/g Antibiotics According to product e-coli ≤ 10 CFU/g
Aerobic Plate Count ≤ \$00,000 CFU/g Antibiotics According to product e-coli ≤ 10 CFU/g e-coli O157:H7 Absence
Aerobic Plate Count \$ 500,000 CFU/g Antibiotics According to product e-coil \$ 50 CFU/g e-coil C157-H7 Absence Fresh or Frozen Beef, Carcass Samonella Absence or pieces: Steaks, Roasts, Ribs, Staphilococcus Aureus \$ 100 CFU/g \$
Aerobic Plate Count \$ 500,000 CFU/g Antibiotics According to product e-coli e-coli e-coli e-coli 10 CFU/g Fresh or Frozen Beef, Carcass Salmonella or pieces: Staklas, Rassis, Rabis, Staphilococcus Aureus (< 100 CFU/g Raw Beef and Pork (Fresh and Frozen) Phily Stake Pucks, Liver and Listeria monocytogenes Absence
Aerobic Plate Count \$ 500,000 CFU/g Antibiotics According to product e-coli \$ 10 CFU/g \$ 10 CFU/g \$ -coli 0157:H7 Absence Fresh or Frozen Beef, Carcass Salmonella Absence or pieces: Steaks, Roasts, Ribs, Staphilococcus Aureus < 100 CFU/g Raw Beef and Pork (Fresh and Frozen) Philly Steak Pucks, Liver and Listeria monocytogenes Absence other Campy/doacter spp. Absence
Aerobic Pitate Count \$ 500,000 CFU/g Antibiotics According to product ecoli \$ 10 CFU/g ecoli O157:H7 Absence Fresh or Frozen Beef, Carcassa Sarronellin Absence Fresh or Frozen Beef, Carcassa Sarronellin Absence or picces: Steaks, Roastst, Ribs, Staphilococcus Aureus 100 CFU/g Raw Beef and Pork (Fresh and Frozen) Philly Steak Pucks, Liver and Listeria monocytogenes Absence Champylobacter spo. Absence
Aerobic Plate Count \$ \$00,000 GFU/g Antibiotics According to product e-coli \$ 10 CFU/g \$ 10 CF

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			Aerobic Plate Count Campylobacter	≤ 500,000 CFU/g Absence		
		Fresh & Frozen Raw Poultry,	o-coli	Absence ≤ 100 CFU/g		
	Raw Poultry and Turkey (Fresh and Frozen)	Chicken and Turkey Parts, and Whole Birds	Salmonella	Absence		
			Staphilococcus Aureus	≤ 100 CFU/g		
			Listeria monocytogenes	Absence		
		Breaded or Battered Fish Fillets	Listeria Monocytogenes Salmonella sp	Absence Absence	Fluoroquinolones Gentian Violet	According to product Negative
	1	(i.e. Cod, Catfish, Flounder,	Staphilococcus Aureus	≤ 100 CFU/g	Malachite	According to product
		Haddock, Sole, Tilapia, Trout, Whiting, etc.), Breaded or			Melamine	According to product
Seafood	Breaded & Value-Added Fish	Battered Fish Sticks, Value-			Nitrofurans	According to product
		Added Fish Products (i.e.			Oxytetracycline Sulfadiazine	Negative
		Lemon Pepper Tilapia, Teriyaki Salmon, etc.)			Tetracyclines	Negative According to product
					Trimethoprim	Negative
			e-coli	≤ 10 CFU/g	Chloramphenicol	According to product
		Raw Fish Fillets (i.e. Catflish, Cod, Flounder, Haddock, Mahi Mahi, Salmon, Swai, Tilapia, Trout, Tuna, Whiting, etc.), Shrimp, Crab, Crab Legs, Lobster, Lobster Tails, Oysters, Mussels, Clams, Squid	Salmonella Vibrio spp	Absence Absence	Fluoroquinolones Gentian Violet	According to product Negative
			Staphylococcus aureus	≤ 100 CFU/g	Histamine	According to product
	Raw Fish, Shrimp & Crustaceans, Molluscan Shellfish (Fresh or Frozen)		Shigella spp	Absence	Malachite Green	According to product
			Hepatitis A	Absence	Methyl Mercury	According to product
			Norovirus	Absence	Nitrofurans Oxytetracycline	According to product Negative
					Sulfadiazine	Negative
					Tetracyclines	According to product
					Trimethoprim	Negative
			Aerobic Plate Count	< 2000 CFU/g	Fat peroxide	Accoding to product
	1		E. coli (generic) Listeria monocytogenes	≤ 10 CFU/g Absence	% Fat Acidity lodine Index	Accoding to product Accoding to product
F	Managina - Diguna C. L. di .	Butter (Salted, Unsalted,	Mold	≤ 10 CFU/g	Melting point °C	According to product According to product
Fats	Margarine or Butter Substitutes	Whipped), Light Butter, Margarine	Salmonella	Absence	% Humidity	Accoding to product
	ĺ	- y- 115	Staphylococci	≤ 10 CFU/g	% Fat	Accoding to product
	1		Total Coliforms Yeast	≤ 10 CFU/g ≤ 10 CFU/g		
			Aerobic Plate Count	< 10 000 CFU/g	°Brix	According to product
Produce	ĺ		e-coli	< 10 CFU/g ó < 3 MPN/g		According to CODEX CXS-193-1995 (2019).
	Frozen Fruit	Frozen fruits	Listeria Monocytogenes / 25g	Absence		
	FIOZEII FIUIL	FIOZEN TRUITS	Mold Yeast	< 1000 CFU/g < 1000 CFU/g		
			Salmonella sp./ 25g	Absence		
			Total Coliforms	< 10 CFU/g		
			Aerobic Plate Count	< 50 000 CFU/g	*Heavy metals	According to CODEX CXS-193-1995 (2019).
			e-coli Listeria Monocytogenes / 25g	< 10 CFU/g ó < 3 MPN/g Absence		
	Frozen Vegetables		Mold	< 100 CFU/g		
			Yeast	< 100 CFU/g		
			Salmonella sp./ 25g	Absence		
			Total Coliforms Aerobic Plate Count	< 200 CFU/g < 10 000 CFU/g	*Heavy metals	According to CODEX CXS-193-1995 (2019).
			e-coli	< 10 CFU/g	rieavy metais	According to CODEA CAS-193-1983 (2019).
		Frozen potatoes (Crinkle Cut,	Listeria Monocytogenes	Absence		
		Puffs, French Fries, Hash Browns, Tater Tots, etc)	Mold	< 100 CFU/g		
			Yeast Salmonella sp.	< 100 CFU/g Absence		
			Total Coliforms	< 10 CFU/g		
	David Whate Facility		e-coli	≤ 100 CFU/g	Pesticide Multi-Residue Screen	According to product
		Raw, Fresh, Whole Fruits	e-coli O157:H7	Absence		
	Raw, Whole Fruits		Listeria Monocytogenes Salmonella	Absence Absence		
			Total Coliforms	≤ 1000 CFU/g		
			e-coli	≤ 10 CFU/g	Pesticide Multi-Residue Screen	According to product
	Raw, Whole Vegetables	Raw, Fresh, Whole Vegetables	e-coli O157:H7	Absence		
			Listeria Monocytogenes Salmonella	Absence Absence		
			Shigella spp	Absence		
			Parasites	No parasites observed		
			Clostridium botulinum	≤ 10 CFU/g	Destinide Multi Deside O	According to product
	1	Fresh-Cut, Raw Vegetables,	Aerobic Plate Count e-coli	≤ 100,000 CFU/g ≤ 10 CFU/g	Pesticide Multi-Residue Screen	According to product
	Fresh-Cut Vegetables (Non-Leafy Greens)	Sliced Tomatoes, Vegetable	e-coli O157:H7	Absence		
		Trays, Sliced/Diced Onions, Snow Peas, Green Beans,	Listeria Monocytogenes	Absence		
		Broccoli	Salmonella Shinella son	Absence Absence		
		Florets, Cauliflower Florets, Butternut Squash	Shigella spp Parasites	No parasites observed		
			Clostridium botulinum	≤ 10 CFU/g		
		Bagged Salads, Coleslaw Mixes	Aerobic Plate Count	≤ 100,000 CFU/g	Pesticide Multi-Residue Screen	According to product
		and Spinach Containing any of	e-coli	≤ 10 CFU/g		
	1	the Following Ingredients: Iceberg Lettuce, Romaine	e-coli O157:H7	Absence		
	1	Lettuce, Green Leaf Lettuce,				
	Fresh-Cut Vegetables (Leafy Greens)	Red Leaf Lettuce, Butter Lettuce, Baby Leaf Lettuce (i.e.	Listeria Monocytogenes	Absence		
		Immature Lettuce or Leafy Greens), Spinach,	Salmonella	Absence		
		Greens), Spinach, Cabbage (Red & Green), Savoy	Total Coliforms	≤ 1000 CFU/g		
		Cabbage, Spring Mix, Collard	Shigella spp	Absence		
	1	Greens, Mustard Greens, Turnip Greens, Endive,	Parasites	No parasites observed		
	ĺ	Escarole, Kale, Arugula, Chard, Fresh Herbs & Cilantro,	Clostridium botulinum	≤ 10 CFU/g		
	ĺ	Loose Leaf Lettuce Packs				
			Aerobic Plate Count	≤ 200,000 CFU/g		
	1		e-coli	≤ 10 CFU/g		
	1	Fresh Fruit Trays, Sliced	Listeria Monocytogenes	Absence		
		Pineapple Spears, Apple Wedges, Fresh-Cut Melon	Mold Yeast	≤ 1000 CFU/g ≤ 1000 CFU/g		
	Fresh-Cut Fruit			Absence		
			Total Coliforms	≤ 1000 CFU/g		
			Shigella spp	Absence		
			Parasites Clostridium botulinum	No parasites observed ≤ 10 CFU/g		
	I.		Graderiariant DutamitM	= 10 OI 0/g		

Frozen Pasta	Not Ready-to-Eat Pasta with Meat	Meet lasagna, Spaghetti with meatballs or meet sauce, Raviolis with beef or chicken, etc	Aerobic Plate Count e-coli e-coli 157:H7/25g Listeria Monocytogenes/25g Salmonella sp./25g Staphilococcus Aureus Total Coliforms Mold Yeast	< 10 000 CFU/g < 10 CFU/g Absence Absence Absence < 100 CFU/g < 100 CFU/g < 100 CFU/g < 100 CFU/g	% Moisture % Protein % Fat pH	According to product
	Pasta Not Ready to Eat without Meat	Vegetables lasagna, Spaghetti with marinara sauce, Pasta with cheese, Ravioli with cheese, Pasta Alfredo, etc	Clostrium Perfringens Aerobic Plate Count e-coli Listeria Monocytogenes/25g Salmonella sp./25g Staphilococcus Aureus Total Coliforms Mold Yeast	< 100 CFU/g < 10 000 CFU/g < 10 CFU/g Absence Absence < 100 CFU/g	% Moisture % Protein % Fat pH	According to product
Approved by:	Irene Rosales Food Safety Regional Manager	don -	Ronald A Deputy Director Qu		a -	