



## cheddar block

Product Specifications - Spec 041 Issue #7 21/10/2018

### CHEMICAL AND PHYSICAL

Component	Limits
Milk fat dry basis	450 g/kg minimum
Moisture	380 g/kg maximum

### TECHNICAL DESCRIPTION

A cheese prepared from bacterial cultures(non animal rennet), salt, coagulating agents and pasteurised milk. No GM labelling required

Ingredients: Pasteurised Cows Milk, Non animal Rennet, salt, coagulating agents. Contains lactose and may not be suitable for lactose intolerant people.

### SENSORY

Flavour/odour	Shall have a flavour free from objectionable and or off odours and chemical taints. Semi mellow, mildly mature, mildly acidic, not bitter
Appearance	Pale yellow to yellow.
Texture	Close, smooth and compact appearance.

### PACKAGING

Packaging sizes	Vacuumed sealed 2.8kg set weight
Use by dates	6 months from date of manufacture.

### MICROBIOLOGICAL

TEST	LIMITS
Coliforms	n = 1, M = 10/g
E Coli	<10 CFU per g
Coagulase positive staphylococci	<100 CFU per g
Listeria monocytogenes	n = 1, M = nil in 25g

### COMMENTS

Made from 100% Australian cheese

TO BE STORED AT NO GREATER THAN 5° C

Nutritional Per 100g	Note: All values are considered averages unless otherwise stated
Energy	1662KJ
Protein	25.6g
Fat - Total	33.1g
- Saturated	22.7g
Carbohydrate	0.1g
-Sugars (Lactose)	0.1g
Sodium	635mg
Calcium	735mg