



grated parmesan

Product Specifications - Spec 064 Issue #3 21/10/2018

CHEMICAL AND PHYSICAL

Component	Limits
Milk fat dry basis	320 g/kg minimum
Moisture	320 g/kg maximum

TECHNICAL DESCRIPTION

A cheese prepared from pasteurised milk, cultures, salt, rennet and anticaking agent

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	Yellow to yellow brown.
Texture	Close

PACKAGING

Packaging sizes	2kg, gas flushed bags.
Use by dates	6 months from date of manufacture.

MICROBIOLOGICAL

TEST	LIMITS
Coliforms	n = 5, M = 100/g
E Coli	n = 5, M = 100/g
Coagulase positive staphylococci	n = 1, M = not detected in 0.1gm
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	1620KJ
Protein	34g
Fat - Total	32g
Carbohydrate	0.2g
-Sugars (Lactose)	0.2g or less
Sodium	1000mg
Calcium	1005mg