



shredded parmesan

Product Specifications - Spec 063 Issue #2 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 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.
Appearance	Yellow to yellow brown.
Texture	Close

PACKAGING

Packaging sizes	1kg, gas flushed, semi rigged tray.
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