



sliced cheddar

Product Specifications - Spec 056 Issue #3 21/10/2018

CHEMICAL AND PHYSICAL

Component	Limits
Milk fat dry basis	500 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	Matured: robust, some slight sharpness, acidic but not bitter. Cheese shall be 6-9 months mature.
Appearance	Pale yellow to yellow.
Texture	Close, some mechanical openness is acceptable.

PACKAGING

Packaging sizes	72 or 90 slices per 1.5kg gas flushed, semi rigged tray
Use by dates	6 months from date of manufacture.

MICROBIOLOGICAL

TEST	LIMITS
Coliforms	n = 1, M = 10/g
E Coli	n = 1, M = nil in 0.01g
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	1662KJ
Protein	25.6g
Fat - Total	33.1g
- Saturated	22.7g
Carbohydrate	0.1g
-Sugars (Lactose)	0.1g
Sodium	635mg
Calcium	735mg