



## sliced cheddar

Product Specifications - Spec 056 Issue #2 02/06/2011

### 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

Product of Australia

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