



sliced swiss

Product Specifications - Spec 060 Issue #3 21/06/2011

CHEMICAL AND PHYSICAL

Component	Limits
Milk fat dry basis	500 g/kg minimum
Moisture	410 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	Mild, sweet nutty flavour., mild aroma
Appearance	Pale yellow to yellow. Up to 15mm eye formation
Texture	Firm but elastic, smooth, homogenous

PACKAGING

Packaging sizes	1.5kg 72 slices per pack, gas flushed, semi rigged tray.
Use by dates	6 months from date of manufacture. 168 hours after opening subject to correct storage and no cross contamination or exposure to pathogens, moulds or yeasts

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

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	1560KJ
Protein	26g
Fat - Total	28g
- Saturated	17.9g
Carbohydrate	0.5g
-Sugars (Lactose)	0.1g or less
Sodium	370mg
Calcium	820mg