



shredded parmesan

Product Specifications - Spec 063 Issue #1 02/11/2011

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

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 | 1620KJ |
| Protein | 34g |
| Fat - Total | 32g |
| Carbohydrate | 0.2g |
| -Sugars (Lactose) | 0.2g or less |
| Sodium | 1000mg |
| Calcium | 1005mg |