



## grated parmesan

Product Specifications - Spec 064 Issue #2 20/05/2011

### CHEMICAL AND PHYSICAL

| Component          | Limits           |
|--------------------|------------------|
| Milk fat dry basis | 320 g/kg minimum |
| Moisture           | 320 g/kg maximum |

### TECHNICAL DESCRIPTION

A cheese prepared from pasteurised milk, cultures, salt, rennet and anticaking agent

### SENSORY

|               |  |
|---------------|--|
| Flavour/odour | Shall have a flavour free from objectionable and or off odours and chemical taints.<br>Semi mellow, mildly mature, mildly acidic, not bitter |
| Appearance    | Yellow to yellow brown.  |
| Texture       | Close  |

### PACKAGING

|                 |                                    |
|-----------------|------------------------------------|
| Packaging sizes | 2kg, gas flushed bags.             |
| 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   |