



EXTRA fine shredded tasty cheese

Product Specifications - Spec 203 Issue #1 03/09/2019

CHEMICAL AND PHYSICAL

Component	Limits
Milk fat dry basis	380 g/kg minimum
Moisture	340 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. Semi mellow, mildly mature, mildly acidic, not bitter
Appearance	Pale yellow to yellow.
Texture	Close, smooth and compact appearance.

PACKAGING

Packaging sizes	Vacuumed sealed 2.0kg set weight
Use by dates	6 months from date of manufacture.

MICROBIOLOGICAL

TEST	LIMITS
Coliforms	n = 1, M = 10/g
E Coli	<10 CFU per g
Coagulase positive staphylococci	<100 CFU per g
Listeria monocytogenes	n = 1, M = nil in 25g

COMMENTS

Made from local and imported cheeses

TO BE STORED AT NO GREATER THAN 5° C

Nutritional Per 100g	Note: All values are considered averages unless otherwise stated
Energy	1650KJ (394 CAL)
Protein	17.7g
Fat - Total	33.9g
- Saturated	16.0g
Carbohydrate	5.5g
-Sugars (Lactose)	0.7g
Sodium	570mg
Calcium	504mg