



LACTO FOODS PRODUCT SPECIFICATION SUMMERY

Product: White Cheddar Curd

Issue Status: 26.02.2009 - 1

1.0 Description:

The product is made from cow's milk and cream. The colour must be creamy white and uniform throughout the product possessing a close texture with firm, smooth body. The block must be 20kg, rectangular with no rounded edges and not mis-shaped, packed 45-50 cases to a pallet.

2.0 Organoleptic:

Product will have a clean flavour characteristic of type, absent of taint or undesirable odours/flavours.

Age profile: 14-21 days

3.0 Ingredients:

Milk, Cream, Cheese Lactic Starter Culture, Vegetarian Rennet, Salt

4.0 Chemical Standards:

Test	Typical	Tolerance
Moisture	36%	36-38%
Fat in Dry Matter		48-52%
Salt	1.5%	1.0-2.0%

5.0 Microbiological Standards:

Test	Target	Reject
Enterobacteriaceae	<100 cfu/g	>100 cfu/g
E.coli	<10 cfu/g	>10 cfu/g
Yeasts & Moulds	<300 cfu/g	>300 cfu/g
Staphylococcus aureus	<10 cfu/g	>10 cfu/g
Salmonella spp.	Absent /25g	Present /25g
Listeria spp.	Absent /25g	Present /25g



EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation