



LACTO FOODS SPECIFICATION
Product: New Zealand Mature Cheddar Cheese
Product Code:
Issue Status: 28/10/10 Issue 01

1.0 Description:

New Zealand Mature Cheddar Cheese (Fast maturing) is a semi hard, rindless, cured cheese with a firm smooth body.

The cheese is renowned for its uniformity and consistency.

2.0 Organoleptic:

Uniform cream colour.

Firm smooth body.

Distinctive Mature Cheddar flavour.

Typical weight of a bulk block is 20kg.

3.0 Ingredients:

Cow's milk

Salt

Starter Culture

Coagulating Enzyme

May contain mineral salt E509

4.0 Chemical standards:

Test	Typical
Moisture	35.30%
Fat	36.10%
Salt	1.85%
pH	5.20



5.0 Microbiological standards:

Test	Standard
Coag +ve staphs (cfu/g) (max)	<100
E. Coli (cfu/g) (max)	<10
Listeria (/125g)	Absent
Salmonella (/125g)	Absent

6.0 Nutritional Information/100g:

Energy	1748kJ
Calories	418 kcal
Energy from Fat	1336kJ
Calories from Fat	320 kcal
Saturated Fats	21.7g
Trans Fats	1.8g
Cholesterol	90mg
Total Carbohydrates	0.1g
Total Fibre	Nil
Sodium	708
Calcium	740

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