



LACTO FOODS SPECIFICATION
Product: New Zealand Shreddar Cheese
Product Code:
Issue Status: 07/06/10 Issue 01

1.0 Description:

New Zealand Shreddar Cheese is a semi hard, cured, rindless cheese with a mild slightly sweet flavour and smooth plastic body. The cheese is renowned for its uniformity and consistency.

The flavour of the Cheese is mild with a slightly sweet flavour.

2.0 Organoleptic:

Uniform cream colour.

Smooth plastic body.

Mild slightly sweet flavour.

Lower fat cheese and higher protein.

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	41.9%
Fat	23.8%
Salt	1.7%
pH	5.20

5.0 Microbiological standards

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

The product must comply to The Food Hygiene (England) Regulations 2006, Regulation (EC) no 852/2004, and 853/2004. The General Food Regulations 2004, 178/2002 and 2073/2005, and The Food Safety Act 1990.

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.