



PRODUCT SPECIFICATION SHEET

CHEDDAR CHEESE

General Description A semi hard, cured, rindless cheese designed for use in processed cheese applications and as a dairy ingredient.
GN Code: 0406.90.21

Physical Specifications

Colour Uniform light yellow
Flavour Depending on the age of the cheese from a mild flavour in young product to a stronger distinctive Cheddar flavour in more mature product. Free from Chemical and bitter flavour
Foreign Matter Free of all foreign matter

Chemical Specifications:

Moisture (g/100g) max 37%
Fat (g/100g) 33 - 39%
Salt (g/100g) 1.4 - 2.1%
pH 5.0 - 5.40
Fat in dry matter min 50%

Microbiological Specifications:

Coliforms <10 cfu/g
E. Coli <1 cfu/g
Listeria Absent
Salmonella Absent
Coag Positive Staphylococci Absent
Moulds <10 cfu/g
Yeasts <50 cfu/g

To be stored in a cool, dry place at a temperature of 4 – 6 °C