



## LACTO FOODS SPECIFICATION SUMMERY

**Product:** Australian Colby

**Issue Status:** 26.02.2009 - 1

### **1.0 Description:**

Colby is a semi-hard rindless cheese, softer bodied than cheddar.

The cheese is usually in the form of 20kg blocks.

### **2.0 Organoleptic:**

To have a mild sweet flavour, free from off-flavours, taints moulds or foreign bodies

Slightly open texture, smooth body with some firmness.

### **3.0 Ingredients:**

Filtered pasteurised whole milk

Cheese lactic starters

Vegetarian rennet

Salt

### **4.0 Chemical standards:**

| Test              | Minimum | Maximum |
|-------------------|---------|---------|
| Moisture          |         | 40.0%   |
| Fat in Dry Matter | 50.0%   |         |
| Salt              | 1.4%    | 2.0%    |
| pH                | 5.0%    | 5.4%    |

### **5.0 Microbiological standards:**

| Test            | Target cfu/g  | Reject cfu/g    |
|-----------------|---------------|-----------------|
| Coliforms       | <50           | >50             |
| E.coli          | <3            | >3              |
| Yeasts & Moulds | <100          | >100            |
| Staph.aureus    | Neg in 0.1g   | Present in 0.1g |
| Salmonella      | Absent in 25g | Present in 25g  |
| Listeria        | Absent in 25g | Present in 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