



LACTO FOODS SPECIFICATION SUMMERY
Product: Australian White Cheddar
Issue Status: 26.02.2009 - 1

1.0 Description:

The product is made from pasteurised whole cows milk. The colour must be creamy white and uniform throughout the product possessing a close texture with firm, smooth body.

The block must be rectangular with no rounded edges and not mis-shaped.

2.0 Flavours:

The product will have a clean flavour characteristic of the variety type and will be absent of undesirable aromas and flavours. The cheese will be characterised by the following guidelines dependent on flavour and age:

Typical age, mild	8-16 weeks
Typical age, medium	5-7 months
Typical age, mature	10-14 months
Typical age, extra mature/ vintage	16-36 months

The determination of grade ultimately depends on flavour profile. Specific flavour and age requirements should be agreed with Lacto Foods at the time of purchase.

3.0 Ingredients:

Whole Milk

Cheese Lactic Starter Culture

Vegetarian Rennet

Salt

4.0 Chemical Standards:

Test	Typical	Tolerance
Moisture	37%	39% Maximum



Fat in Dry Matter		48% Minimum
Salt	1.5%	1.0-2.0%

5.0 Microbiological Standards:

Test	Target	Reject
Enterobacteriaceae	<100 cfu/g	>100 cfu/g
Escherichia 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