

LACTO FOODS SPECIFICATION SUMMERY

Product: New Zealand Colby

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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	Typical	Limit
Moisture	37.4%	40.00% Maximum
Fat in dry matter	54.00%	50.00% Minimum
Salt	1.70%	± 0.15
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 853/2004 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