



<b>LACTO FOODS SPECIFICATION</b>
<b>Product:</b> Latvian Cheddar
<b>Product Code:</b>
<b>Issue Status:</b> 02/09/09 Issue 01

### **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. This product is sold suitable only for further heat processing.

### **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:

Age : up to 2 years

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:**

<b>Test</b>	
Moisture	38% Maximum
Fat in Dry Matter	50% Maximum
Salt	2.0% Maximum
pH	5.2-5.4



### **5.0 Microbiological Standards:**

<b>Test</b>	
Enterobacteriaceae	Negative in 0.1g
Escherichia coli	Negative in 0.1g
Salmonella spp.	Negative in 25g
Listeria spp.	Negative in 25g

### **6.0 Packaging:**

20kg blocks, vacuum packed in poly, one block per carton, on pallets – shrink wrapped.

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