



LACTO FOODS SPECIFICATION
Product: New Zealand Coloured Cheddar
Product Code:
Issue Status: 03/09/09 Issue 01

1.0 Description:

The product is made from pasteurised whole cows milk. The colour must be pale orange 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:

Medium Mature

5-14 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

Annatto



4.0 Chemical Standards:

Test	Typical
Moisture	39% Maximum
Fat in Dry Matter	57.7% Maximum
pH	5.05-5.45
Salt	1.5-2.0%

5.0 Microbiological Standards:

Test	
Staphylococci	100cfu/g Maximum
Salmonella spp.	Absent in 125g
Listeria spp.	Absent in 125g

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.