



LACTO FOODS SPECIFICATION

Product: New Zealand Edam Cheese (Dry Salted)

Product Code:

Issue Status: 23/02/11 Issue 01

1.0 Description:

New Zealand Edam Cheese – Dry Salted, is a semi hard, cured, rindless cheese with a mild slightly sweet flavour and smooth plastic body.

The cheese is renowned for its uniformity and consistency.

2.0 Organoleptic:

Uniform cream colour.

Smooth plastic body.

Mild slightly sweet flavour

Lower fat cheese and higher protein

Typical weight of a bulk block is 20kg.

3.0 Ingredients:

Cow's milk

Salt

Cultures

Coagulating Enzyme

4.0 Chemical standards:

Test	Typical
Moisture	41%
Fat	26.5%
Salt	1.8%
pH	5.30



5.0 Microbiological standards:

Test	Standard
Coag +ve staphs (cfu/g) (max)	<100
E. Coli (cfu/g) (max)	<10
Listeria (/125g)	Absent
Salmonella (/125g)	Absent

6.0 Nutritional Information/100g:

Energy	1460 kJ
Calories	350 kcal
Energy from Fat	980 kJ
Calories from Fat	235 kcal
Saturated Fats	15.9g
Trans Fats	1.3g
Cholesterol	66mg
Total Carbohydrates	0.1g
Total Fibre	Nil
Sodium	708
Calcium	770

The product must comply to The Food Hygiene (England) Regulations 2006, Regulation (EC) no 852/2004, and 853/2004. The General Food Regulations 2004, 178/2002 and 2073/2005, and The Food Safety Act 1990.

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.