



<b>LACTO FOODS SPECIFICATION</b>
<b>Product:</b> New Zealand Gouda M Cheese
<b>Product Code:</b>
<b>Issue Status:</b> 09/06/10 Issue 01

### **1.0 Description:**

New Zealand Gouda M Cheese – Dry Salted is a semi-hard, cured, rindless cheese with a smooth plastic body and a mild, slightly savoury flavour. The cheese is renowned for its uniformity and consistency.

### **2.0 Organoleptic:**

Uniform cream colour.

Smooth plastic body.

Mild, slightly savoury flavour.

Dry salted.

Typical weight of bulk block is 20kg

### **3.0 Ingredients:**

Cow's milk

Salt

Cultures

Coagulating Enzyme

### **4.0 Chemical standards:**

<b>Test</b>	<b>Typical</b>
Moisture	40.43%
Fat	28.9%
Salt	1.7%
pH	5.30



## 5.0 Microbiological standards

Test	Standard
Coag + ve staph (cfu/g)	<49
E. Coli (cfu/g)	<1
Listeria (/125g)	Absent
Salmonella (/125g)	Absent

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.