



LACTO FOODS SPECIFICATION
Product: New Zealand Low Salt Cheddar Cheese
Product Code:
Issue Status: 30/11/09 Issue 01

1.0 Description:

New Zealand Low Salt Cheddar Cheese is a semi hard, cured, rindless cheese designed for use in processed cheese applications.

The flavour of Cheddar Cheese varies depending on the age of the cheese from a mild flavour in young product to a stronger distinctive Cheddar flavour in more mature product.

2.0 Organoleptic:

Uniform cream colour.

Firm smooth body.

Lower salt than standard Cheddar Cheese.

Mild to distinctive Cheddar flavour, depending on the maturity of the cheese.

Typical weight of a bulk block is 20kg.

3.0 Ingredients:

Cow's milk

Salt

Starter Culture

Coagulating Enzyme

May contain mineral salt E509



4.0 Chemical standards:

Test	Typical
Moisture	35%
Fat in dry matter	55.1%
Salt	1.0%
pH	5.25

5.0 Microbiological standards

Test	Target
Coag + ve staphs (/g)	<100
E.coli (/g)	<10
Listeria (/125g)	Absent
Salmonella (/125g)	Absent

6.0 Nutritional Analysis/100g:

Energy	1750
Calories	420
Energy from Fat	1310
Calories from Fat	320
Saturated Fats	25.0
Trans Fats	1.7
Cholesterol	110
Total Carbohydrates	0.1
Fibre	Nil
Sodium	550
Calcium	740

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.