

Product Description

Mainland Tasty Grated cheese is a versatile, full-flavoured, natural cheddar cheese, aged for up to 12 months, and grated for convenience.

Mainland Tasty Grated Cheese is packed in a handy 2 kg plastic barrier bag, ideal for Foodservice applications.

Claims and Trademarks

The FONTERRA DAIRY FOR LIFE and MAINLAND logos are trade marks of the Fonterra Group of Companies.

Suggested Uses

- Ideal as a filling in Mexican food, sauces, soufflés, salads, soups, baked potatoes, quiches and sandwiches

Ingredients

Cheddar Cheese [Pasteurised Milk, Salt, Cultures, Enzyme (Non-Animal Rennet)], Anti-caking agent (460), Preservative (200)

Allergens & Advisory Statements

Contains: Milk

Nutrition Information

NUTRITION INFORMATION		
Servings per package: 80		
Serving size: 25 g		
	Avg Quantity per Serving	Avg Quantity per 100 g
Energy	440 kJ	1760 kJ
Protein	5.9 g	23.7 g
Fat, total	9.2 g	36.8 g
- saturated	6.5 g	25.9 g
Carbohydrate	Less than 1 g	Less than 1 g
- sugars	Less than 1 g	Less than 1 g
Sodium	167 mg	668 mg
Calcium	184 mg	736 mg

Dietary Suitability

Halal Certified	Yes
Kosher Certified	No
Vegetarian Suitable	Yes (Contains Non-Animal Rennet)
Organic Certified	No

Typical Organoleptic Analysis

Odour	Clean, free from foreign odours
Flavour	Distinctive tasty Cheddar flavour
Texture	Firm body
Colour	Uniform creamy yellow

Typical Physical Analysis

Colour	Uniform creamy yellow
Functionality	Shreds shall be free flowing without clumps

Typical Microbiological Analysis

Yeasts	< 100 cfu/g
Moulds	< 100 cfu/g
Coliforms	< 100 cfu/g
E. coli	< 10 cfu/g
Staphylococci	< 50 cfu/g
Listeria	Not detected in 125 g
Salmonella	Not detected in 125 g

Typical Chemical Analysis

Moisture	Maximum 37.0%
Salt	1.5 - 2.1%
pH	5.1 - 5.5

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Document Controlled by Specifications Administrator.
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SAP No: 3001950

Mainland™ Tasty Grated Cheese, 6 x 2 kg

Fonterra Brands Australia Pty Ltd | Version 3 | Date: 14/5/2019

Packaging Details

APN No:	9318088289042
TUN No:	19318088289049
Unit Net Weight	2.0 kg
Packaging Format	Cheese is packed into gas flushed plastic barrier bags and packed into a cardboard carton
Consumer Unit Dimensions (LxWxH)	452 x 300 x 70 mm
Consumer Unit per Trading Unit	6
External Carton Dimensions (LxWxH)	394 x 389 x 270 mm
Carton Net Weight	12.0 kg
Carton Gross Weight	12.65 kg
Cartons Per Pallet	36
Layers Per Pallet	4
Cartons Per Layer	9

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	274 Days
	After opening remove excess air from pack or store product in an airtight container to prevent cheese drying out. Product can be frozen.
Secondary Storage Requirements	

Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Barrier bag	Best Before Code; Time Code; Line Code	14 SEP 13 12:45 L3

Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Carton	Best Before Code; Time Code; Line Code	14 SEP 13 12:45 L3

Country of Origin

Packed in Australia from New Zealand Cheese

Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by or for Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated or managed by Fonterra Australia Pty Ltd. Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement QMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These QMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.