

SPEC 056

CHEESE KING SLICED CHEDDAR CHEESE**CHEMICAL AND PHYSICAL:**COMPONENTLIMITS

MILK FAT DRY BASIS

500 g/kg MINIMUM

MOISTURE

380 g/kg MAXIMUM

TECHNICAL DESCRIPTION:

A cheese prepared from bacterial cultures (non animal rennet), salt, coagulating agents and pasteurised milk.
No GM labelling required

Ingredients: Pasteurised Cows Milk, Non animal Rennet, salt, coagulating agents. Contains lactose and may not be suitable for lactose intolerant people.

SENSORY:

FLAVOUR/ODOUR

Matured: robust, some slight sharpness, acidic but not bitter.
Cheese shall be 6-9 months mature.

APPEARANCE

Pale yellow to yellow.

TEXTURE

Close, some mechanical openness is acceptable.

PACKAGING:

PACKAGING SIZES :

72 or 90 slices per 1.5kg gas flushed, semi rigged tray.

BEST BEFORE DATES

6 months from date of manufacture.

MICROBIOLOGICAL:TESTLIMITS

COLIFORMS

n = 1, M = 10/g

E COLI

n = 1, M = nil in 0.01g

COAGULASE POSITIVE STAPHYLOCOCCI

n = 1, M = not detected in 0.1gm

LISTERIA MONOCYTOGENES

n = 1, M = nil in 25g

COMMENTS:

Product of Australia

TO BE STORED AT NO GREATER THAN 5° C.

Nutritional Per 100g

Note: All values are considered averages unless otherwise stated

Energy

1662KJ

Protein

25.6g

Fat - Total

33.1g

- Saturated

22.7g

Carbohydrate

0.1g

-Sugars (Lactose)

0.1g

Sodium

635mg

Calcium

735mg