



SAP No: 3112127

Holy Cow Cheese Shred 6 X 2 KG bags

Fonterra Brands Australia Pty Ltd | Version 1 | Date: 31/3/2021

Product Description

A versatile, grated and free flowing shredded cheese.

Claims and Trademarks

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Suggested Uses

- Great all rounder cheese for most shred applications

Ingredients

Cheese (Milk, Salt, Starter Cultures, Enzyme), Anticaking Agent (460), Preservative (200).

Allergens & Advisory Statements

Contains: Milk

Nutrition Information

NUTRITION INFORMATION		
Servings per package: 80		
Serving size: 25 g		
	Avg Quantity per 25 g Serving	Avg Quantity per 100 g
Energy	421 kJ	1690 kJ
Protein	6.1 g	24.4 g
Fat, total	8.5 g	34.1 g
- saturated	6.1 g	24.5 g
Carbohydrate	LESS THAN 1 g	LESS THAN 1 g
- sugars	LESS THAN 1 g	LESS THAN 1 g
Sodium	169 mg	677 mg
Calcium	183 mg (233 % RD1*)	734 mg

*Recommended Dietary Intake

Dietary Suitability

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

Typical Organoleptic Analysis

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

Typical Physical Analysis

Functionality	Shreds shall be free flowing without clumps
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Typical Microbiological Analysis

Coliforms	< 10 cfu/g
E. coli	< 10 cfu/g
Coagulase Positive Staph	< 50 cfu/g
Yeasts	< 100 cfu/g
Moulds	< 100 cfu/g
Listeria	Not Detected/125g
Salmonella	Not Detected/125g

Typical Chemical Analysis

pH at manufacture	5.3 - 5.6
Moisture	32.5 - 36.5%
FDM	52 - 56%
Salt	1.6 - 2.0%

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Packaging Details

APN No:	93 10053 10665 1
TUN No:	193 10053 10665 8
Unit Net Weight :	2 kg e
Packaging Format	Cheese is packed into gas-flushed plastic barrier bags and packed into a cardboard carton.
Consumer Unit Dimensions (LxWxH)	410 x 275 x 60 mm
Consumer Unit per Trading Unit	6
External Carton Dimensions (LxWxH)	528 x 311 x 213 mm
Carton Net Weight	12 kg
Carton Gross Weight	12.58 kg
Cartons Per Pallet	40
Layers Per Pallet	5
Cartons Per Layer	8

Storage and Distribution

Storage Requirements	Keep refrigerated at 1-4°C
Shelf Life	150 Days
Secondary Storage Requirements	After opening remove excess air from pack or store product in an airtight container to prevent cheese drying out. Product can be frozen.

Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Barrier bag	Best Before Code; Time Code; Line Code	14/09/21 12:45 L3
Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Carton	Best Before Code; Time Code; Line Code	14/09/21 12:45 L3

Country of Origin

Made in Australia from at least 97% Australian ingredients.

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.