

FIXED WEIGHT MATURE CHEDDAR CHEESE – 200g and 400g

Physical Characteristics

Appearance	Bright cream coloured cheddar
Body / texture	Moderately firm, close and smooth texture
Flavour	Mature cheddar with a round clean flavour
Aroma	Developed lactic aroma

Chemical Composition

Moisture	35.5 – 37.5 %
Fat	32 - 36 %
Fat in dry matter	48.0 % min
Salt	1.4 – 2.2 %

Microbiological Analysis

Coliform	100 / g max
Yeast	< 5000 / g
Mould	< 5000 / g max
E. coli	10 / g max
Listeria sp.	Absent / 25g
Staph. aureus	10 / g max.
Salmonella	Absent / 25 g

Packaging

The product is packed in preprinted parchment inside a plain cardboard outer.

200g x 24 units x 100 outers per pallet (in 5 layers of 20 outers)

400g x 15 units x 100 outers per pallet (in 5 layers of 20 outers)

Shelf-life

90 days from date of production

Conditions of storage / transport / display

Keep refrigerated 5 – 8 °C

All specifications subject to final confirmation