

200g HALF FAT CHEDDAR

Physical Characteristics

Appearance	Bright cream coloured cheddar
Body / texture	Firm close and smooth texture
Flavour	Clean cheddary flavour
Aroma	Mild lactic aroma

Chemical Composition

Moisture	44 – 50 %
Fat	14 – 16
Fat in dry matter	26.7 – 32.0 %
Salt	1.6 – 2.6 %

Microbiological Analysis

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

Shelf-life

90 days from date of production

Conditions of storage / transport / display

Keep refrigerated 5 – 8 °C

All specifications subject to final confirmation