

## 200g FIXED WEIGHT VINTAGE CHEDDAR CHEESE

### Physical Characteristics

Appearance	Bright cream coloured cheddar
Body / texture	Moderately firm, close and smooth texture
Flavour	Well developed full lactic flavour
Aroma	Clean and well developed

### 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)

### Shelf-life

90 days from date of production

### Conditions of storage / transport / display

Keep refrigerated 5 – 8 °C

All specifications subject to final confirmation