

## 4 x 5kg CHEDDAR CHEESE

### Physical Characteristics

Appearance	No discoloration
Body	Good
Texture	Smooth
Flavour	Clean

### Chemical Analysis

Moisture	39 % max.
Fat	29 – 35 % typical
Fat in dry matter	48 – 54 % typical
Salt	2.2%.

### Microbiological Analysis

Coliform	100 / g max.
Yeast	1000 / g max
Mould	1000 / g max
E. coli	< 10 / g max
Staph. aureus	20 / g max.
Listeria sp.	Absent / 25g
Salmonella	Absent / 25g

### Packaging

Heat shrunk plastic pouch  
4 x 5kgs in outer cardboard box

### Pack Markings

Inner label: Small descriptive label with best before and weight details  
Outer box label: Best before date and total net weight

### Shelf-life

Date of manufacture + 90 days

All specifications subject to final confirmation