

## GRATED CHEDDAR

A hard pressed cheese with a pleasant flavour and firm texture with even grated pieces. An anti-caking agent has been added to aid the product's free flow characteristics. The product is gas-flushed to improve keeping quality. The product has a clean flavour, good body, smooth texture and is free from discoloration.

### Ingredients

Milk, cream, cheese lactic starter culture, rennet, salt

### Chemical Analysis

Moisture	39% max.
Fat	29 – 32 % typical
Salt	2.2 % max.
Fat in dry matter	48 – 52 % typical

### Microbiological Analysis

Coliform	500 / g max
Yeast	50,000 / g max
Mould	50,000 / g max
E. coli	50 / g max
Staph. aureus	< 20 / g
Listeria monocytogenes	< 10 / g

### Packaging

The product is packed in a 2kg polythene bag.  
2 x 2kg bags per cardboard outer.

### Pack Markings

All specifications subject to final confirmation