



## **PRODUCT SPECIFICATION SHEET**

### **CHEDDAR CHEESE**

**EU Classification** A semi hard, cured, rindless cheese designed for use in processed cheese applications and as a dairy ingredient.  
GN Code: 0406.90.21

#### **Physical Specifications**

**Colour** Uniform light yellow  
**Flavour** Depending on the age of the cheese from a mild flavour in young product to a stronger distinctive Cheddar flavour in more mature product. Free from Chemical and bitter flavour  
**Foreign Matter** Free of all foreign matter

#### **Chemical Specifications:**

Moisture (g/100g)	max 37%
Fat (g/100g)	33 - 39%
Salt (g/100g)	1.4 - 2.1%
pH	5.0 - 5.40
Fat in dry matter	min 50%

#### **Microbiological Specifications:**

Coliforms	<10 cfu/g
E. Coli	<1 cfu/g
Listeria	Absent
Salmonella	Absent
Coag Positive Staphylococci	Absent
Moulds	<10 cfu/g
Yeasts	<50 cfu/g

**To be stored in a cool, dry place at a temperature of 4 – 6 ° C**