

CHEDDAR CHEESE – MILD WHITE

PRODUCT DESCRIPTION

The product is made from pasteurised whole cows milk. The colour must be creamy white and uniform throughout the product possessing a close texture with firm, smooth body.

The block must be rectangular with no rounded edges and not mis-shaped.

FLAVOURS

The product will have a clean flavour characteristic of the variety type and will be absent of undesirable aromas and flavours. The cheese will be characterised by the following guidelines dependent on flavour and age:

Mild: 4-16 weeks

The determination of grade ultimately depends on flavour profile.

INGREDIENTS

Whole milk, cheese lactic starter culture, vegetarian rennet, salt.

CHEMICAL STANDARDS

Test	Typical	Tolerance
Moisture	37%	Max 39%
Fat in dry matter		Min 48%
Salt		1,8g ± 0,2%

MICROBIOLOGICAL STANDARDS

Test	Target	Reject
Enterobacteriaceae	<100cfu/g	>100cfu/g
Escherichia coli	<10cfu/g	>10cfu/g
Yeasts and moulds	<300cfu/g	>300cfu/g
Staphylococcus aureus	<10cfu/g	>10cfu/g
Salmonella	Absent /25g	Present /25g
Listeria	Absent /25g	Present /25g

TYPICAL NUTRITIONAL VALUES/100G

Energy	1725kj/416kcal
Fat	34,9g
of which saturates	21,7g
Carbohydrates	0,1g
of which sugars	0,1g
Fibres	0g
Protein	25,4g
Salt	1,8g

The product must comply with all UK & EU regulations relating to food safety, hygiene and allergens, and any specific customer requirements.