

QUALITY MANUAL 3.4.2

Product Specification Cheddar Cheese -White 20kg Block

Issue Date 30/03/2021	Reference No. QM-3.4.2 CHEESE-CON-CHED-WH
Revision No. 002	Issuer AJS
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Cheddar Cheese -White 20kg Block Specification

Description	A full fat hard pressed cheddar cheese produced from cows' milk and formed into approximately 20kgs vacuum sealed blocks
Appearance	Creamy yellow colour with firm body and homogenous structure
Taste	Flavour and aroma typical for the age profile of the cheese from Mild to Extra-mature

Chemical & Physical	Typical	Range
Fat %	33.4%	33-34%
Moisture %	36%	35-39%
Fat % in dry matter	48%	
Salt %	1.80%	1.70-1.90%
pH	5.2	4.8-5.6

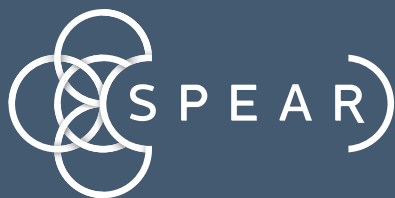
Microbiology	Typical	Maximum
Enterobacteriaceae	<10 cfu/g	1000 cfu/g
Yeast	<10,000 cfu/g	10,000 cfu/g
Moulds	<10,000 cfu/g	10,000 cfu/g
Coagulase +ve S. Aureus	<20 cfu/g	100 cfu/g
E. Coli	<10 cfu/g	10 cfu/g
Listeria Monocytogenes	Absent /25g	Absent /25g
Salmonella	Absent /25g	Absent /25g

Nutritional Information g/100g	g/100g unless stated
Energy KJ	1694
Energy Kcal	408
Protein	24.3
Carbohydrate	2.7
of which sugars	0.1
Fat	33.4
of which saturates	21.00
Fibre	0



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Allergen		Risk of Cross Contamination	Details
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	
Crustaceans & products thereof	Absent	No	
Eggs & products thereof	Absent	No	
Fish & products thereof	Absent	No	
Peanuts & products thereof	Absent	No	
Soybeans & products thereof	Absent	No	
Milk & products thereof (including lactose)	Present	-	Milk products solely produced onsite
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts & products thereof	Absent	No	
Celery & products thereof	Absent	No	
Mustard & products thereof	Absent	No	
Sesame seeds & products thereof	Absent	No	
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	Absent	No	
Lupin & products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

Format and storage conditions

Unit Format

Approximately 20kg vacuum packed block

Individual block labels indicating production date, product name and manufacturing site Health Mark

Case & Pallet Format

50 blocks / pallet - Approximate net weight / pallet 1000kgs

10 blocks / layer and 5 layers / pallet

Each pallet covered with PE Shroud & Stretch Wrapped

Shelf-life

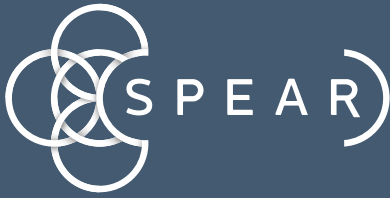
Storage: <5°C

Not applicable due to aging process of cheese.



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History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	06/10/2020	First Issue
002	30/03/2021	Chemical analysis parameters updated

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