



CHEDDAR CHEESE

Typical Specification:

Cheddar Cheese flavour shall be clean and free from bitter, fermented and fruity flavours. Flavour is to be commensurate with age. Body and texture is to be commensurate with age. Colour and condition, pale to yellow colour. Product conforms to specification and is fit for human consumption without further processing.

Physical Analysis

Flavour	Free from bitter, fermented and fruity flavours
Colour	Pale to yellow
Texture	Commensurate with age

Chemical Analysis

Moisture	38.0 % max
Fat in Dry Matter	50.0 % min
Salt	1.4 to 2.4 %
PH	5.1 to 5.5

Microbiological Parameters

Coliform's	Absent in 0.1 g
E. Coli	Absent in 0.01 g
Coagulase Positive Staph	Absent in 0.1 g
Listeria Monocytogenes	Absent in 25 g
Yeast	Less than 100 /g
Mould	Less than 100 /g

Storage

Cheese is to be transported and stored at 2-4 degrees Celsius. Display at 5 degrees Celsius maximum.