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		Valid from: 2013.10.16 Valid to:
Curd Cheddar 34-37% Moisture Status: Approved		

Reason for new version	Change in shelf life, addition of composition chapter and addition of Staphilococos aureus parameters in microbiological requirements
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GENERAL DESCRIPTION

It is produced from fresh milk and by means of the utilization of selected cultures.

GENERAL REQUIREMENTS

Quality and Legislation

The raw material shall comply with applicable laws and regulations in the country of its destination or Codex Alimentarius, whichever is stricter, unless otherwise specified. If the purchaser has determined specific limits for its own needs, the strictest of the three shall apply.

Quality	Food grade The raw material must not contain any substances, materials or biological agents in amounts which may represent a risk to consumer health. Free from pathogenic or carcinogenic microorganisms or their toxic metabolites at level which could constitute a threat to human health.	
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SENSORY REQUIREMENTS

Appearance as is	Smooth, surface
Texture as is	Firm, smooth body
Color as is	Palid yellow-creamy color
Odor as is	Characteristic to cheddar curd, without off flavors
Taste as is	Characteristic to cheddar curd, slightly salty, without off flavors

PHYSICAL-CHEMICAL REQUIREMENTS

In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Quantitative

Parameter	Minimum	Maximum	Target	Comments
Moisture	34 %(m)	37 %(m)		
pH	5.1	5.6		
Fat content	35 %(m)	37 %(m)		
Sodium chloride	1.5 %(m)	1.8 %(m)		



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MICROBIOLOGICAL REQUIREMENTS

The expression of microbiological quality criteria is based upon that recommended by "The International Commission on Microbiological Specification for Foods" where:

n = Number of samples

c = Maximum number of samples greater than or equal to m and less than M

m = Microbiological limit that:

- in a 2 class plan separates good from defective quality;
- in a 3 class plan separates good from marginally acceptable quality.

M = Microbiological limit that:

- in a 3 class plan separates marginally acceptable from unacceptable quality;
- in a 2 class plan M may be assimilated to m.

Contaminant Microorganisms

Parameter	n	c	m	M	Comments
Aerobic mesophilic microorganisms	5	3	1,000 /g	10,000 /g	
Enterobacteriaceae	5	3	10 /g	100 /g	
Listeria monocytogenes	5	0	0 /25g		
Staphylococcus aureus/Staphylococci coagulase positive	5	2	10 /g	100 /g	
Salmonella	5	0	0 /25g		
Yeasts and molds	5	3	10 /g	100 /g	

PACKAGING, STORAGE & TRANSPORTATION

In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Parameter	Requirement	Comment
Packaging	Use only contact packaging materials approved for food use in the country of destination Impervious to moisture Impervious to light Impervious to air	
Transportation	Under refrigeration	

Minimum shelf life from manufacturing date	Storage conditions	Comment
4 month	At max. +4°C (39°F)	Keep Refrigerated

ANALYTICAL METHODS

Analytical methods	Analytical methods are available on request	
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