

## Product Specification: Cheddar Cheese Frozen

Product Group: Cheddar Cheese, Frozen

Product Item Code: CHEDF

Open Country Cheddar Cheese Frozen is made from fresh milk and frozen after manufacture. Once frozen the maturation of this product is halted so the texture will remain curdy. This product is used in further processing. It is shipped frozen.

### Applications:

Open Country Cheddar Cheese is ideal for inclusion in the manufacture of processed cheese, sauces and spreads.

### Ingredients:

Milk, Salt, Rennet, Cultures.

### Shelf Life:

Cheddar Cheese is vacuum packed into polyethylene bags and then placed into cardboard wrap around carton. While the bag is intact and the product stored in frozen conditions at minus 18° Celsius it has a shelf life of 24 months from date of manufacture.

### Storage Instructions:

After manufacture the Cheese is frozen down to minus 18° Celsius prior to shipment. It is to be shipped in hygienic refrigerated containers and kept in refrigerated conditions at minus 18° Celsius.

### Coding:

The cartons are coded with product description (type), cypher, production date (DD MMM YY) and unit number (pallet).

### Allergen Status:

Contains Milk and Milk Products

### Chemical & Physical Properties:

| Analysis           | Value/Unit  |
|--------------------|---|
| Milk Fat:          | 34.0 – 37.0 % m/m   |
| Moisture:          | 34.0 – 36.0 % m/m   |
| Fat in dry matter: | 55 % m/m Typical  |
| Salt:              | 1.65 - 2.15 % m/m   |
| pH:                | 5.0 - 5.4 pH Units  |
| Foreign Matter:    | ND /100g  |
| Colour:            | Creamy  |
| Age:               | 2 weeks + at time of shipping.                                    |
| Flavour:           | Mild, clean flavour free from significant off odours              |
| Texture:           | Firm body, curdy texture, free from crystals, graininess or lumps |

### Microbiological Analysis:

|                  |      |       |
|------------------|------|-------|
| Coliforms        | <100 | cfu/g |
| E. coli          | <10  | cfu/g |
| Coag. Pos. Staph | <10  | cfu/g |
| Bacillus Cereus  | <100 | cfu/g |
| Salmonella       | ND   | /125g |
| Listeria         | ND   | /125g |

### Certifications & Registrations:

NZFSA & HACCP Approved  
EU Registered  
Halal Certified  
Codex Compliance

### Packaging Information\*\*:

Pack Size: 20 kg  
Pack Type: Vacuum packed in polyethylene bags.  
Cardboard wrap around cartons.  
Dimensions: 378mm L \* 288mm W \* 188mm D  
Gross Weight: 20,4 kg  
Ctns per layer: 8  
Layer /Pallet: 5  
Total Cartons: 40  
Container Load: (20ft) 1000 cartons - 20 tonne\*

\*weight restrictions apply.

\*\* Packaging and pallet information may change to suit product, customer or shipping requirements.