



# Young Cheddar Cheese (for processing)

gDT Young

Dairy for life

PB.802 | Version 1.0511 (SS) | UNRESTRICTED

## Chemical

	Units	Min	Max
Moisture	% m/m		37.0
Fat	% m/m	33.0	39.0
Fat in dry matter	% m/m	50.0	
pH	pH	5.00	5.40
Salt	%	1.4	2.1

## Microbiological

	Units	Min	Max
Coliforms	cfu/g		10
E.coli	cfu/g		<1
Yeasts	cfu/g		50
Moulds	cfu/g		10
Coag Positive Staphylococci	/g		Not Detected
Salmonella	/125g		Absent
Salmonella	/250g		Absent
Listeria	/125g		Absent

## Sensory

	Units	Min	Max
Cheese Flavour - other	Score		0
Cheese Flavour – Acid/Sharp	Score	3	5
Cheese Texture – smoothness	Score	1	5
Cheese Texture – firmness	Score	4	7
Cheese Texture – other	Score		0

## Other

- Cheese Flavour – free from chemical and bitter flavour
- Foreign Matter – free of all foreign matter