



Frozen Cheddar Cheese (for processing)

gDT Frozen

PB.800 | Version 1.0511 (SS) | UNRESTRICTED

Chemical

	Units	Min	Max
Moisture	% m/m		37.0
Fat	% m/m	34.5	39.0
Fat in dry matter	% m/m	50.0	
pH	pH	5.00	5.40
Salt	%	1.4	2.0

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	6
Cheese Texture - Other	Score		0

Other

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