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Cheese Cheddar 50%Fat Chilled Status: Approved		

Reason for new version - Public	Revision according to Nestle standard
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GENERAL DESCRIPTION

White Cheddar cheese is produced from fresh milk and by means of the utilization of selected cultures. The aging time maximum 3 - 4 months from manufacture date.

The substance does not contain any ingredients and/or additives other than those specified in the composition. The addition of other additives is not permitted unless explicitly specified.

This substance must meet local legislation and/or conform to Codex Alimentarius standards for contaminants. Any additional requirements will be specified in the contaminants section.

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.	
Legal	Absence of any added colorant	

ALLERGENS

All materials delivered to Nestlé must comply with the assessment and requirements signed-off by the vendor manufacturing site in the Nestlé Major Allergen Declaration (MAD) form, for materials where MAD document is required.

MAD exemptions include any material supplied to Petfood manufacturing facilities, gasses, strong acids and lyes as well as unprocessed raw agricultural food commodities supplied directly to Nestlé manufacturing facilities.

COMPOSITION

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The below breakdown composition identifies the individual component(s) from the purchased raw material. Any additional sub-component added or used during the manufacturing of the raw material must be disclosed in detail to Nestlé. This includes additives, processing aids, carriers, solvents, etc. (the definitions of additives, processing aids, carriers, etc. of local legislation of the country of destination apply, in absence Codex Alimentarius apply).

Component
Milk Pasteurized
Sodium Chloride
Cheese Culture
Enzyme

SENSORY REQUIREMENTS

Appearance as is	Smooth
Texture as is	Firm, smooth, compact and slightly flexible
Color as is	White
Odor as is	Characteristic of cheddar cheese, dairy; No off-odors
Taste as is	Characteristic of cheddar cheese, milky flavor; No off-tastes

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.

Nestlé validates the authenticity of the raw material through analytical methods, identification of foreign bodies, typical nutritional profile and physical-chemical properties. In case of confirmed deviations, the batch can be rejected.

Quantitative

Parameter	Minimum	Maximum	Target	Comments
Dry matter/Total solids	61.0 %(m)	66.0 %(m)		
Moisture	34 %(m)	39 %(m)	37.0 %(m)	
pH	4.95	5.6		
Fat content	31.0 %(m)	35.0 %(m)		As is basis min.50% On dry basis
Sodium chloride	1.4 %(m)	2.0 %(m)		

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Qualitative

Parameter	Comments
Foreign material	Good Manufacturing Practices and prerequisite programs in combination with appropriate process controls prior to and after packing, must be in place to ensure the absence of foreign materials.
Impurities	Free from (state of art)

ADDITIVES

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	Minimum	Maximum	Requirement	Comments
Additives			Absent	The substance does not contain any additives other than those specified in the composition.

CONTAMINANTS

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.

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.

The vendor determines how the verification (testing) is done to demonstrate compliance to the microbiological requirements.

Contaminant Microorganisms

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Parameter	n	c	m	M	Comments
Bacillus cereus	5	0	1,000 /g		
Enterobacteriaceae	5	0	1,000 /g		
Escherichia coli	5	0	< 10 /g		
Listeria monocytogenes	5	0	0 /25g		
Staphylococcus aureus/Staphylococci coagulase positive	5	0	100 /g		
Salmonella	10	0	0 /25g		

PACKAGING, STORAGE & TRANSPORTATION

Use only Packaging Materials for food ingredients which are compliant to relevant food contact regulations/international standards.

Upon request, the vendor must provide a certificate of compliance to the food contact regulations for all food ingredient packaging materials.

Parameter	Requirement	Comments
Packaging	Suitable to protect and preserve the contents	

Minimum shelf life from manufacturing date	Storage conditions	Comments
	In the tightly closed original container	Recommended at 33 – 40 degrees Fahrenheit (0.6 – 4.4 degrees Celsius).

ANALYTICAL METHODS

Analytical methods	Analytical methods are available on request	
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