



# Cheddar Cheese

## Slicing (108972)

PB.864

Version 2.0813

UNRESTRICTED

Cheddar Cheese from Fonterra is a semi-hard, rindless, cured cheese with a firm smooth body. The flavour of Cheddar Cheese varies depending on the maturity of the cheese, from a mild flavour in young product to a distinctive Cheddar flavour in more mature product.

### Product Characteristics

- Uniform cream colour
- Mild Cheddar flavour
- Firm, smooth body
- Typical weight of a bulk block is 20kg

### Suggested Uses

- Cheddar Cheese is highly sought after because of its versatility.
- Excellent as a table or snack cheese, shredded as a topping, melted in cooking and baking, heated in a microwave, and mixed with non-dairy ingredients.
- Suitable for cutting into smaller retail packs, retaining good block shape and cutting with minimum fracturing.
- Excellent shredding and slicing cheese at between 2 to 8 months of maturity.

### Packaging

Each block is vacuum packed and sealed in a co-extruded barrier film. The blocks are then packed in a multi-lingual corrugated cardboard case and stacked onto a slip-sheet.

Net Weight	20.0 kg
Gross Weight	20.735 kg

### Storage and Handling

Product should be stored and transported at 4 °C.

### Typical Chemical Analysis

Fat in dry matter (g/100g)	54.68
pH (at 72 hours)	5.20
pH can increase over time by approx 0.1 in six months	

### Typical Compositional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter.

Protein (N x 6.38) (g/100g)	24.44
Moisture (g/100g)	35.68
Fat (g/100g)	35.17
Total Carbohydrate (g/100g)	0.1
Salt (g/100g)	1.82
Minerals & lactate (g/100g)	2.89

### Typical Nutritional Analysis

Energy (kJ/100g)	1731
Calories (kcal/100g)	419
Saturated fats (g/100g)	21.1
Trans fats (g/100g)	1.7
Cholesterol (mg/100g)	87
Total carbohydrates (lactose) (g/100g)	0.1
Fibre (g/100g)	Nil
Sodium (mg/100g)	709
Calcium (mg/100g)	760

### Typical Physical Properties

Colour	Uniform cream
Flavour	Mild Cheddar
Texture	Firm, smooth

### Typical Microbiological Analysis

Coag +ve staphs (/g)	Not Detected
E.coli (/g)	<10
Listeria (/125g)	Absent
Salmonella (/125g)	Absent



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### Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

### Compliance

- Halal
- All ingredients used to manufacture Cheddar Cheese are CODEX approved

### Ingredients

- Pasteurised cow's milk
- Salt
- Cultures
- Coagulating enzyme

### Suggested Labelling

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

#### **Cheddar Cheese**

Allergens: Contains Milk and Dairy products.