



# Cheddar Cheese

## Mature, Cutting (107453)

PB.929

Version 2.0813

UNRESTRICTED

Cheddar Cheese from Fonterra is a semi-hard, rindless, cured cheese with a firm smooth body and a distinctive Cheddar flavour.  
The cheese is renowned for its uniformity and consistency.

### Product Characteristics

- Uniform cream colour.
- Distinctive 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.
- Ideal for use in processed cheese applications.

### Packaging

Each block is vacuum packed and sealed in a co-extruded barrier film. The block is 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 13 °C.

### Typical Chemical Analysis

Fat in dry matter (g/100g)	57.29
pH (at 72 hours)	5.30
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)	23.29
Moisture (g/100g)	34.68
Fat (g/100g)	37.42
Total Carbohydrate (g/100g)	0.1
Salt (g/100g)	1.77
Minerals & lactate (g/100g)	2.85

### Typical Nutritional Analysis

Energy (kJ/100g)	1795
Calories (kcal/100g)	435
Saturated fats (g/100g)	22.4
Trans fats (g/100g)	1.8
Cholesterol (mg/100g)	93
Total carbohydrates (lactose) (g/100g)	0.1
Fibre (g/100g)	Nil
Sodium (mg/100g)	690
Calcium (mg/100g)	760

### Typical Physical Properties

Colour	Uniform cream
Flavour	Distinctive Cheddar
Texture	Firm, smooth

### Typical Microbiological Analysis

Coag +ve staphs (/g)	<100
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
- The ingredients used to manufacture Cheddar Cheese are CODEX approved.

### Ingredients

- Pasteurised cow's milk
- Salt
- Starter 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