Cheddar Cheese

PRODUCT DESCRIPTION
White Standard Moisture Cheddar Cheese meeting the definition of 21 CFR 133.113.

TECHNICAL DATA
Ingredient Listing: Pasteurized milk, cheese culture, salt, enzymes

Physical Characteristics
- Color: White, NCI #1 to #3
- Body, Texture: Firm
- Flavor: Clean
- Extraneous Matter: None

Chemical Specifications
- pH: Minimum 4.90, Maximum 5.35
- Moisture %: Minimum 35.0, Maximum 39.0
- Fat Dry Basis (FDB) %: Minimum 50.0, Maximum 60.0
- Salt %: Minimum 1.10, Maximum 2.40

Microbiological Specification
- Coliform cfu/gram: <100
- Listeria: Negative/25 grams
- Salmonella: Negative/375 grams
- E. coli cfu/gram: <10
- Yeast & Mold cfu/gram: <1000

ALLERGEN CLASSIFICATION
Milk

RECOMMENDED STORAGE CONDITIONS
33-40°F
Shelf-life: Six months under RSC above.