



# Cheddar Cheese

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## 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

	<u>Minimum</u>	<u>Maximum</u>
pH	4.90	5.35
Moisture %	35.0	39.0
Fat Dry Basis (FDB) %	50.0	60.0
Salt %	1.10	2.40

### Microbiological Specification

	<u>Maximum</u>
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.

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