



Cheddar Cheese

PRODUCT DESCRIPTION

Colored Standard Moisture Cheddar Cheese meeting the definition of 21 CFR 133.113.

TECHNICAL DATA

Ingredient Listing: Pasteurized milk, cheese culture, salt, enzymes, annatto (color)

Physical Characteristics

Color: Colored	NCI #6 to #8
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

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-40°F

Shelf-life: Six months under RSC above.