



Muenster Cheese

PRODUCT DESCRIPTION

Meets the definition 21 CFR 133.160 Muenster and Munster Cheese

TECHNICAL DATA

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

Physical Characteristics

Color: Natural creamy white interior with orange surface	NCI #1 to #3 (interior)
Body, Texture	Small mechanical openings or a closed body
Flavor	Clean, mild flavor

Chemical Specifications

	<u>Minimum</u>	<u>Maximum</u>
pH	5.00	5.40
Moisture %	40.0	46.0
Fat Dry Basis (FDB) %	50.0	58.0
Salt %	1.20	2.40

Microbiological Specifications

	<u>Maximum</u>
Coliform cfu/gram	<100
Yeast & Mold cfu/gram	<1000

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33 - 40°F

For optimal performance, this cheese should be packaged 20-45 days from the date of manufacture.

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