

CHEDDAR CHEESE PROCESSING

PRODUCT GROUP: **CHEDDAR CHEESE** PRODUCT ITEM CODE: **CHEDP**

Open Country Cheddar Cheese Processing is a semi hard, rindless cheese made from pasteurised cow's milk. It is a very young natural cheese with a mild flavour and firm smooth body and has good keeping qualities. Open Country Cheddar Cheese Processing can be shipped from two weeks after manufacture.

Applications:

Open Country Cheddar Cheese Processing is ideal for inclusion in the manufacture of processed cheese, sauces, and spreads.

Microbiological Analysis:

Coliforms	<100	cfu/g
E. coli	Not Detected	/g
Coag. Pos. Staph	<10	cfu/g
Bacillus Cereus	<100	cfu/g
Salmonella	Not Detected	/125g
Listeria	Not Detected	/125g

Ingredients:

Pasteurised cow's milk, salt, cultures, rennet.

Chemical & Physical Properties:

Analysis	Value/Unit
Milk Fat:	34.0 - 37.0 % m/m
Moisture:	34.0 - 37.0 % m/m
Fat in dry matter:	55 % m/m Typical
Salt:	1.5 - 2.0 % m/m
pH:	5.0 - 5.5 pH Units
Foreign Matter:	Absent/100g
Colour:	Creamy
Age:	14 days+ minimum at time of shipping
Flavour:	Mild, clean flavour, free from significant off odours
Texture:	Firm smooth body, curdy texture, free from crystals, graininess or lumps

Quality Assurance:

The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.

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Packaging Information:*

Each block is vacuum-packed into a polyethylene bag and then placed into an Open Country branded cardboard wrap around carton. The cartons are stacked onto a slip sheet.

Pack Size:	20kg
Dimensions:	382mm L x 291mm W x 191mm D
Gross Weight:	20.4 kg
Cartons per layer:	8
Layers per pallet:	5
Total Cartons:	40
Container Load:	(20ft) 1000 cartons– 20 tonne**

* Packing and pallet information may change to suit product, customer or shipping requirements.

** Weight restrictions apply.

Coding:

The cartons are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MMM YYYY), best before date (728 days) (DD MMM YYYY), and product description (type).

Storage Instructions and Shelf Life:

This product is stored and transported at between 2-6° Celsius. While the bag is intact and the product kept under these conditions it has a shelf life of 728 days from date of manufacture.

Allergen Status:

Contains Milk and Milk Products.

Certifications & Registrations:

MPI & HACCP Approved, Halal Certified, Codex Compliance, EU Certification on request.

Nutritional Information:

Nutrient	Average Quantity per 100g
Energy (kJ)	1,728
Protein (g)	23.75
Fat - total (g)	35.75
- saturated (g)	23.65
Carbohydrate (g)	0.1
- sugars (g)	0.1
Sodium (mg)	688



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