



**Quality Systems, Policies  
& Procedures Manual**

**Product Specification**

<b>Authorised by: J Cardow</b>	<b>Revision: July'22</b>	<b>Issued On: July'14</b>
<b>Author: S Morris – C Cabrales</b>	<b>Document No: FMSCH082</b>	

Product Details	
<b>Product</b>	<b>ENGLISH CHEDDAR</b> <span style="float: right;"><b>Product Code: UK055</b></span>
<b>Product Brand Name &amp; Code</b>	<b>SOMERDALE VINTAGE CHEDDAR</b>
<b>Product Description</b>	<b>Vintage Cheddar Cheese with Black Wax Rind</b>
<b>Country of Origin/Manufacture (Including statement on retail label)</b>	<b>United Kingdom</b>
<b>Pack Size/Weight/ Volume/Length/Count (net)</b>	<b>1.5Kg (Random weight)</b>
<b>Ingredients</b>	<b>Pasteurised Cow's Milk, Salt, Microbial Rennet, Starter Culture</b>
<b>Product Characteristics</b>	<b>Aged Cheddar Cheese</b>
<b>Product Usage</b>	<b>Suitable for cooking and table cheese</b>
<b>Shelf Life</b>	<b>360 days from date of packing</b>
<b>Coding (UBD or BB)</b>	<b>Best Before</b>
<b>Declared Allergens</b>	<b>Milk</b>
<b>Genetically Modified Status</b>	<b>None</b>
<b>Product Handling Storage and Preservation Instructions (Wholesaler)</b>	<b>Keep at 0-5°C.</b>
<b>Product Handling Storage and Preservation Instructions (Consumer)</b>	<b>Keep refrigerated at 0-5°C at all times. Consume within 3-5 days once cut. Keep wrapped and covered.</b>
<b>Distribution description</b>	<b>Chilled</b>
<b>Mandatory &amp; Advisory Warning Statements (As per FSANZ Code 1.2.3)</b>	<b>n/a</b>



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Product Formulation		
Product Ingredient	(Quantity %)	Comments
Cow's milk	98.37%	-
Salt	1.65-2.2%	-
Microbial Rennet	0.02%	-
Starter Culture	0.01%	-

**Nutritional Information**

**Nutritional Panel - per 100g**

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ): 1708	(g):25.5	(g):34.4	(g):20.8	(g):0.1	(g):0.1	(mg): 670	(g): <1
(Cal): 412							

**Nutritional Panel - 28g per serving**

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ):478	(g):7.1	(g):9.6	(g):6	(g):0	(g):0	(mg):188	(g): 0
(Cal):115							

**Microbiological Information**

Organism	Coliforms	E. coli	Enterobacteriaceae	Salmonella	Listeria
Standard	<10/g	<10/g	<10/g	Absent in cfu/ 25g	Absent in cfu/ 25g
Product	<10/g	<10/g	<10/g	Absent in cfu/ 25g	Absent in cfu/ 25g



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**Chemical Analysis Information**

<b>Fat (FDM)</b>	<b>Moisture (Average)</b>	<b>Salt (Average)</b>	<b>pH (Average)</b>
10.7%	36.3%	1.78g	5.0 – 5.2

**Organoleptic Criteria**

<b>Sensory</b>	<b>Criteria</b>
<b>Appearance</b>	<b>Black waxed rind - Creamy Yellow (typical of cheese)</b>
<b>Colour</b>	<b>Creamy yellow</b>
<b>Aroma</b>	<b>Creamy and lactic</b>
<b>Flavour</b>	<b>Creamy, Clean and typically of cheddar cheese</b>
<b>Texture</b>	<b>Hard Pressed &amp; Firm</b>
<b>Other characteristic</b>	-

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**Product Visual including Label Sample**

