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	DAIRY CHEESE CHEDDAR	ED N°: 01
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1. PRODUCT NAME

Cheddar Cheese

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ripened (3-12 months) hard cheese made of pasteurized cow's or buffaloes' milk (or a mixture of both). Starter cultures consist of non-gas forming lactic acid bacteria. The curd has been stirred or cheddared after coagulation. The shape is of flat block with rind. Freezing of fresh cheese is not permitted

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cheddar Cheese shall contain ingredients such as, but not limited to:

Cow's or buffalo's milk

Starter cultures of harmless non-gas forming acid lactic or flavour bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

Enzymes to enhance ripening process

Processing aids

Flours and starches (from rice, corn and potatoes)


Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp.</i>	n=5, c=0, m= Absent 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent 25 g.
<i>Escherichia coli</i>	n=5, c=2, m= 10 cfu/g, M= 10 ² cfu/g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 ² cfu/g, M= 10 ³ cfu/g.

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	0.5 µg/kg

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QUALITY PARAMETERS	LIMITS
Dry matter	>57-61%
Milk fat in dry matter	40%-48%
Moisture	< 43%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤ 6°C
Texture and appearance	Firm (to thumb pressure), smooth and waxy. Free of gas holes. A low number of openings and splits are acceptable.
Odour or flavour	Typical of Cheddar Cheese.
Colour	From ivory to orange
Foreign matter	Free from any impurity inappropriate of the product.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	392.8 Kcal
Proteins	25.39 g
Carbohydrates	0.36 g
Fats	32.2 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plasticsealed or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary Packaging Net weight	Up to 4 Kg
Warranty at deliver location	1 month

9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 57-2004: "Code of Hygienic practices for milk and milk products"
- CODEX STAN 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"