

Product description

Description	Cheddar Cheese
Taste and smell	Good and clean, typical of variety, free from off-flavors
Appearance	As specified at time of contract. Uniform color throughout.
Color	Light cream

Physical chemical analysis

Water content	36,2 g
Ash	3,5 g
Fat in dry mat-	54,7 %
Dry matter	63,8 %

Nutritional analysis (approximately per 100g)

Energy	1725/416 kJ/kcal
Carbohydrates	0,1 g
Protein	25,4 g
Salt	1,9 g

Microbiological analysis

Coliforms	Tolerance: n=5 c=2 m=100
Coagulase -positive staphylococcus	Tolerance: n=5 c=2 m=100 M=500
Salmonella	Absent
Listeria monocytogenes	Absent

Others specs

Allergens	Milk and products thereof (including lactose)
GMO	The product does not contain and has not been produced from genetically modified organisms.
Storage	of 0 °C to 5 °C

Our certificates


Formulated

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