

Specification code **WRC/1/CH**
Date 03/09/2025

Product description

Ingredients	White cheddar – pasteurized milk , firming agent calcium chloride, salt, starter, rennet (microbiological) Red cheddar – pasteurized milk , salt, firming agent calcium chloride, starter, renet (microbiological), color: carotenes (Beta-Carotene).
Raw material	Cow's milk – pasteurized 74 ±2°C, 15-20 sec
Cutting surface	White cheddar – near white or ivory through to light yellow or yellow color, close texture, no holes Red cheddar – orange to slightly red color, close texture, no holes
Rind	Clear, dry
Body and texture	Elastic
Smell, taste	Characteristic for cheese, mild, without foreign taste and smell
Ripening time	For unripened cheese: 2-4 weeks, for ripened cheese: 5-8 week

Physical chemical analysis

Fat in dry matter	45 – 47%
Total fat	26 ±2%
Moisture	42 ±2%
pH value	5,2 – 5,5
Salt	White cheddar: 1,2% Red cheddar: 1,2 ±0,2%

Microbiological analysis

E. coli	<1 cfu/g
Enterobacteriaceae	<300 cfu/g
Listeria monocytogenes	Absent 25g
Salmonella spp.	Absent 25g
Coagulase-positive staphylococcus	<100 cfu/g
Yeast	<1000 cfu/g
Moulds	<100 cfu/g

Others specs

Allergens	Milk
Declarations	White cheddar: Free from antibiotics, without colouring, no nitrates, lactose-free. Red cheddar: Free from antibiotics, without colouring, no nitrates, lactose free.
GMO	The product does not contain and has not been produced from genetically modified organisms
Ionizing radiation	Product or its components are not treated with ionizing radiation.
Storage	Temperature from +2 to +8°C

Our certificates



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Formulated

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