



DOCUMENT CODE : SPEC0011

EFFECTIVE DATE : 2 December 2013

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DOCUMENT TITLE : Product Specification- Tasty Cheddar Cheese 2kg

PRODUCT NAME	Tasty Cheddar Cheese (Shredded) 2kg
PRODUCT DESCRIPTION	Product is shredded from mature cheese which is cream to yellow in colour with a tangy and sharp flavour.
PRODUCT CHARACTERISTICS	Product colour is cream to yellow with a matured cheese taste flavour and aroma.
INTENDED USE OF PRODUCT	Product is ready for consumption. Product can be used by processors and consumers as an ingredient in savoury dishes or for topping in various foods.
REFERENCE NO.	SPEC00011
COUNTRY OF ORIGIN	Australia
COUNTRY OF ORIGIN STATEMENT	Product of Australia

PACKAGING : RETAIL PACK			
PACK SIZE / WEIGHT / VOLUME	2kg	PACKAGING TYPE	Product is vacuum packed in polyethene bags.
		DIMENSIONS	To suit 5kg product
PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / COUNT	5 x 2kg	PACKAGING TYPE	Cardboard Outer
		DIMENSIONS	NA

PRODUCT FORMULATION INGREDIENT	QUANTITY
Tasty Cheddar cheese	100%

CHARACTERISING INGREDIENTS	PRODUCT INGREDIENT	% QUANTITY IN FINAL PRODUCT
What are the key characterising ingredients?	Not Applicable	

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON RETAIL PACK	Pasteurised Milk, Salt, Starter Culture, Non animal rennet.
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Best Before
SERVING INSTRUCTIONS	Not Applicable

NUTRITION INFORMATION			
NUTRITIONAL CLAIM DESCRIPTION if any		None	
SERVINGS PER PACKAGE :		100	
SERVING SIZE		20 gm	
		QUANTITY PER SERVING (20g)	QUANTITY PER 100 g / ml
ENERGY	kJ	343	1715
PROTEIN	g	4.86	24.3
FAT	TOTAL g	7.04	35.2
	SATURATED g	4.78	23.9
CARBOHYDRATE	TOTAL	Less than 1 g	Less than 1 g
	SUGARS g	Less than 1 g	Less than 1 g
SODIUM	mg	127	635



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<b>MANDATORY AND ADVISORY WARNING STATEMENTS</b> Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3	NO Milk is listed as an ingredient- DAIRY
<b>GENETICALLY MODIFIED PRODUCTS (GMO)</b> Is this product required to identify any issues related to Gene Technology in accordance FSANZ Food Standards Code Standard 1.5.2	NO
<b>SENSITIVE POPULATION IDENTIFIED</b>	No sensitive population has been identified and the product is eaten by the general population.
<b>ADDITIONAL INFORMATION</b>	Product is non-Genetically modified; GM Free product.

ANALYTICAL AND SENSORY CRITERIA	
<b>CHEMICAL, MICROBIOLOGICAL, QUALITY &amp; ORGANOLEPTIC CRITERIA</b>	<p><b>Chemical</b> Available upon request</p> <p><b>Microbiological (Tested at NATA Laboratory)</b>            Coliform &lt;100 org per gm            E.coli &lt;100 org per gm            Coagulase +ve staphylococci &lt;100 org per gm            Listeria ND in 25 gm            Salmonella ND in 25 gm</p> <p><b>Organoleptic</b> Visual assessment of the product during packing operations</p>
<b>STORAGE &amp; HANDLING REQUIREMENTS</b>	Keep Refrigerated 0-5°C
<b>DISTRIBUTION</b>	Product distributed through distributors, shops, delicatessens.
<b>DISTRIBUTION REQUIREMENTS</b>	Product is transported in refrigerated vans and kept refrigerated prior to sale.
<b>SHELF LIFE CRITERIA (PRODUCT CAPABILITY AND ACTUAL ON LABEL)</b>	6 months from Date on Manufacture
<b>METHOD OF PRESERVATION</b>	Kept Refrigerated 0-5°C
<b>Signature :</b>	
<b>Date: 2 Dec.2013</b>	