



# Brick Cheese

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## PRODUCT DESCRIPTION

Meets the definition 21CFR 133.108 Brick Cheese

## TECHNICAL DATA

**Ingredient Listing:** Pasteurized milk, cheese culture, salt, enzymes

### Physical Characteristics

Color: Creamy White	NCI #1 to #2
Body, Texture	Firm, stringy
Flavor	Mild to piquant
Extraneous Matter	None

### Chemical Specifications

	<u>Minimum</u>	<u>Maximum</u>
pH	4.90	5.50
Moisture %	40.0	44.0
Fat Dry Basis (FDB) %	50.0	60.0
Salt %	1.20	2.20

### Microbiological Specifications

	<u>Maximum</u>
Coliform cfu/gram	<100
Listeria	Negative/25 grams
Salmonella	Negative/375 grams

## ALLERGEN CLASSIFICATION

Milk

## RECOMMENDED STORAGE CONDITIONS

33-40°F