



# Cheddar Cheese

---

## PRODUCT DESCRIPTION

Standard Moisture Cheddar Cheese meeting the definition of 21 CFR 133.113.

## TECHNICAL DATA

### Colored Cheddar Cheese

**Ingredient Listing:** Pasteurized milk, cheese culture, salt, enzymes, annatto (color)

### White Cheddar Cheese

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

### Physical Characteristics

Color: Colored	NCI #6 to #8
White	NCI #1 to #3
Body, Texture	Firm
Flavor	Clean
Extraneous Matter	None

### Chemical Specifications

	<u>Minimum</u>	<u>Maximum</u>
pH	4.90	5.35
Moisture %	35.0	39.0
Fat Dry Basis (FDB) %	50.0	60.0
Salt %	1.10	2.40

### Microbiological Specification

	<u>Maximum</u>
Coliform cfu/gram	<100
Listeria	Negative/25 grams
Salmonella	Negative/375 grams
E. coli cfu/gram	<10
Yeast & Mold cfu/gram	<1000

## ALLERGEN CLASSIFICATION

Milk

## RECOMMENDED STORAGE CONDITIONS

33-40°F

E10889 Penny Lane ♦ Baraboo, WI 53913-8115 ♦ [www.foremostfarms.com](http://www.foremostfarms.com)  
(800) 362-9196 Fax (608) 355-8693