



# Colby Cheese

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## PRODUCT DESCRIPTION

Meets the definition 21 CFR 133.118 Colby Cheese.

## TECHNICAL DATA

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

### Physical Characteristics

Color: Creamy White  
Orange

Body, Texture

Flavor

Extraneous Matter

NCI #1 to #3

NCI #6 to #8

Firm to medium firm, small  
mechanical opening or closed  
body

Bland to slightly acid

None

### Chemical Specifications

pH

Moisture %

Fat Dry Basis (FDB) %

Salt %

### Minimum

5.00

35.0

50.0

1.50

### Maximum

5.30

40.0

60.0

2.20

### Microbiological Specifications

Coliform cfu/gram

Listeria

Salmonella

### Maximum

<100

Negative/25 grams

Negative/375 grams

## ALLERGEN CLASSIFICATION

Milk

## RECOMMENDED STORAGE CONDITIONS

33-40°F