



Milled Marble Cheese

PRODUCT DESCRIPTION

Cheddar Cheese meeting the definition of 21 CFR 133.113

TECHNICAL DATA

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

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 | 5.40 |
| Moisture % | 35.0 | 39.0 |
| Fat Dry Basis (FDB) % | 50.0 | 60.0 |
| Salt % | 1.30 | 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
(800)362-9196 Fax (608) 355-8693