

White Cheddar Cheese

York Valley

PRODUCT DESCRIPTION

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

TECHNICAL DATA

Ingredient Listing: Raw Milk, cheese culture, salt, enzymes

Physical Characteristics

Color: White

Body, Texture Firm

Flavor Clean

Extraneous Matter None

Chemical Specifications Minimum Maximum

pH 4.90 to 5.40

Moisture % 35.0 to 39.0

Fat Dry Basis (FDB) % 50.0 to 60.0

Salt % 1.40 to 2.40

Microbiological Specification Maximum

Yeast cfu/gram <100

Mold cfu/gram <100

Coliform cfu/gram <100

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-42 Degrees F

Cheddar Flat is about 7 inches in height and 15 1/2 inches in diameter.

Packaged in a Wood box (7 1/2" height by 16 1/4" diameter).

Pallet configuration

8 flats per layer

6 flats high

12 months shelf life