PB PRODUCT BULLETIN

Mainland Vintage Block

PB.407 | Version 08.0325 | **UNRESTRICTED**

Mainland Vintage block is a mature semi-hard cheese with a mature flavour, calcium lactate crystals may be present.

Product Characteristics

> Uniform, pale, creamy yellow colour

> Characteristic cheddar flavour, flavour ranging from slightly savoury to a sharper acidic flavour in mature product

> Firm, slightly crumbly texture

> Calcium lactate crystals are characteristic to this product.

> As the product matures, it would not be unusual to see some liquid in the packs – this is a normal part of the maturation process

Suggested Uses

> An excellent cheese for use in foods which require a savoury or cheesy flavour.

Packaging

When stored under the storage and handling conditions the quality and fitness for purpose of the product will be retained until shelf life expires.

Please note – not all sizes & formats are available to all markets.

Pack Size	Typical Qty/Plt	Shelf Life	SAP Material number
12 x 250g	260	270days	120193
12 x 250g	224	270 days	108385 (AUS)
24 x 250g	120	270 days	108402 (AME) 108403 (LA)
24 x 250g	120	364 days	108401 (HT)
12 x 500g	126	270 days	108384 (ANZ)
6 x 2kg	64	270 days	108404 (NZ)

Storage and Handling

This product is to be stored and transported at +2°C to +6°C

Typical Compositional Analysis

The analysis results listed in this product bulletin are typical as measured on an “as is” basis.

Moisture (g/100g)	35.30
Minerals and Lactate (g/100g)	2.85
Salt (g/100g)	1.80
pH	5.30

Typical Nutritional Analysis

Energy (kJ/100g)	1800
Calories (kcal/100g)	430
Protein (g/100g)	23.3
Fat –Total (g/100g)	37.4
- Saturated Fat (g/100g)	22.5
- Trans Fat (g/100g)	1.8
Cholesterol (mg/100g)	94
Carbohydrate – Total (g/100g)	LESS THAN 1
- Sugars (g/100g)	LESS THAN 1
Dietary Fibre (g/100g)	LESS THAN 1
Sodium (mg/100g)	696
Calcium (mg/100g)	760

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Typical Physical Properties

Colour	Uniform, pale creamy colour
Flavour	Savoury, slightly acidic flavour!
Texture	Firm, slightly crumbly texture, calcium lactate crystals are typical. As the product matures, it would not be. unusual to see some liquid in the packs – this is a normal part of the maturation process

Typical Microbiological Analysis

Listeria	Absent /125g

Quality Assurance

> Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

> Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

> During storage and shipment, precautions are taken to ensure that the product is properly maintained. Each package is coded for identification to enable trace back to the manufacturing plant.

Compliance

> Meets Halal Requirements

> The ingredients used to manufacture this product comply with the CODEX standards.

Ingredients

> Pasteurised Cows' Milk
> Salt
> Natural Cheese Cultures
> Calves Rennet

Suggested Labelling

Mainland Vintage Block

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this product.

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