PRODUCT SPECIFICATION

Product Code: P302074

Product Description: CPM Tasty Shredded Cheese 6x2kg

Product Application:

This specification covers shredded cheese packed for the foodservice and catering market.

Nutritional Information:

Servings Per Package: 40 Serving Size: 50g			
	Average Quantity per Serving	%DI per Serving	Average Quantity per 100g
Energy	811kJ	9.3%	1623KJ
Protein	8.5g	17%	17g
Fat, Total	16g	22.8%	32g
- Saturated	12g	48%	24g
Carbohydrate	1.5g	0.5%	3g
- Sugars	<1g	-	1g
Sodium	315mg	14.3%	629mg

Note: Quantities stated above are averages only.
Percentage Daily Intakes are based on an average adult diet of 8700kJ.
Your daily intakes may be higher or lower depending on your energy needs.

Packaging:

Primary: Each pack is gas flushed then packed into printed barrier film (MAP 30% CO2 / 70%N2)
Secondary: Packed into cartons and palletised on to a cardboard lined pallet.

Pack Sizing:	6 x 2kg
Cartons per Layer:	8
Layers per pallet:	5
EAN Barcode	9315431000460
TUN Barcode	19315431000467

Date Coding:

Bag - Best Before Date: DD.MM.YYYY hh:mm:ss
Printed onto back of pack.
(Example 21.01.2021 07:04:56)

Carton – Best Before Date – DDMMYY
Printed onto side of carton
(Example 210121)

Shelf Life:

Unopened: Maximum of 120 days from day of packing.
Use within 7 days of opening

Storage & Handling:

Product should be stored and transported between 0 to 4 °C

Country of Origin:

Packed in Australia from Imported Ingredients

Ingredients:

Cheese (Pasteurised **Milk**, Salt, Enzyme (Non-Animal Rennet), Cultures), Cheese style shred (water, vegetable oil, modified starch, milk protein, salt, Emulsifying salt (E341), Colour (E160A)), Anti-caking Agent(Starch), Preservative [200]

Allergen & Dietary Suitability:

Allergen:	Contains Milk
GMO Status:	Non GMO
Halal suitable	
Vegetarian Suitable	

Typical Microbiological Analysis:

Salmonella	Not Detected in 25g
E. coli	< 10cfu/gm
Coliforms	<100cfu/gm
Listeria Species	Not Detected in 25g
Staphylococci	<100cfu/gm

Quality Assurance:

Scope: From procurement of cheese and other raw materials, receival into store, storage, production, packaging, distribution, and to customers.

Purpose: To identify and control food safety and quality hazards to meet customers specifications.

Strict quality control processes are enforced during manufacturing and subject to frequent monitoring and control.

Sensory Evaluation:

Flavour: The product has a slight sweet, milky flavour, characteristic of cheese. It is free from sour and foreign flavours.
Aroma: Free from foreign odours.
Texture: The shred is relatively free flowing, does not clump when handled.
Appearance: The target length of the shred is 35 – 40mm
The target width of the shred is 3.5 – 6.0mm Uniform creamy/yellow colour