

CHEDDAR CHEESE - Frozen (for processing)

GDT Frozen (for processing)

PSB.800
VERSION: 03.0524**UNRESTRICTED**

NZMP Frozen Cheddar Cheese is a semi-hard cheese designed for processed cheese applications. It is frozen within 72 hours of manufacture to arrest protein breakdown and flavour development.

FEATURES

- Uniform cream colour
- Bland, slightly lactic flavour
- Firm, curdy texture
- Minimal protein breakdown

SUGGESTED USES

- Processed cheese applications

DIETARY STATUS

- Lacto-vegetarian

CERTIFICATION

- Halal
- MUI Halal

ORIGIN

- Product of New Zealand

**NUTRITIONAL INFORMATION****TYPICAL**
(per 100 g product)

Energy (kJ)	1721
Protein (g)	24.2
Fat (g)	34.7
Carbohydrate (g)	<0.1
Moisture (g)	36.0
Minerals and Lactate (g)	3.0

INGREDIENTS (ALLERGENS IN BOLD)

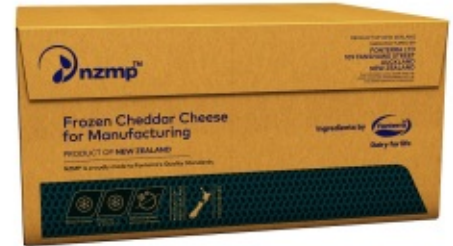
Pasteurised cow's **milk**, Salt, Starter Cultures, Microbial Coagulating Enzyme

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

CHEDDAR CHEESE - Frozen (for processing)
GDT Frozen (for processing)**PACKAGING**

Each block is vacuum packed and sealed in a co-extruded barrier film. The blocks are then packed in a multi-lingual corrugated cardboard case and stacked onto a slip-sheet.

- Net Weight: 20.0 kg
- Gross Weight: 20.63 kg
- Typical Packaging Dimension: 38.5 x 30.0 x 18.0 cm

**STORAGE AND HANDLING**

Frozen product should be stored and transported at -8 °C or colder. Once thawed, do not refreeze. Store at 2 °C or colder and use within 14 days of thawing.

Cheese remains safe to consume up to the best before date, providing that the product is stored in its original packaging and in accordance with Fonterra recommended storage conditions. The best before date jet coded on the cartons is 545 days (18 months) from date of manufacture.

**TRUSTED QUALITY**

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC22000 certification.

COMPLIANCE:

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in food grade packaging and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

HOW TO BUY:

For further information or to purchase NZMP CHEDDAR CHEESE - Frozen (for processing), please contact your NZMP Account Manager.

NUTRITIONAL ANALYSIS

TYPICAL

(per 100 g product)

MINERAL ANALYSIS

TYPICAL

(per 100 g product)

Energy	1721 kJ
<i>Calories</i>	411 kcal
Protein (g)	24.2 g
Fat	34.7 g
<i>Saturated fatty acids</i>	22.5 g
<i>Trans fatty acids</i>	1.4 g
Cholesterol	87 mg
Dietary Fibre	0 g
Salt	2.1 g
Minerals and Lactate	3.0 g

Calcium	740 mg
Sodium	830 mg

TYPICAL PHYSICAL PROPERTIES

Colour	Uniform cream
Flavour	Bland, slightly lactic
Texture	Firm, curdy

Cheese is a living product, which continues to ripen and develop from the date of manufacture until it is consumed. Within the best before date range, there is a window of optimum performance for different applications where the cheese has the correct balance of flavour and functional performance.

Fonterra does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product.

The typical values are an average of representative samples taken from across the manufacturing season, and are based on the typical composition.

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture	% m/m	36.0		39.0	Gravimetric
Fat	% m/m	34.7	31.5	38.0	ISO 1735
Fat in Dry Matter	% m/m	54.2			Calculation
pH (at 72 hours)	pH	5.35	5.05	5.60	Fonterra
Salt	%	2.11	1.75	2.50	ISO 5943

MICROBIOLOGICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Coliforms	cfu/g			100	ISO 4832 MOD
Escherichia coli	cfu/g	Not Detected		10	ISO 16649-2
Coagulase Positive Staphylococci	cfu/g	<100		100	ISO 6888-1 MOD
Listeria	/125 g	Not Detected		Not Detected	GeneUp-Biomerieux/ISO 11290
Salmonella	/25 g	Not Detected		Not Detected	GeneUp-Biomerieux/ISO 6579
Yeasts and Moulds	cfu/g			100	ISO 6611 MOD

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Foreign Matter	/100 g	Pass		Pass	Fonterra

Where there is a "Typical" value or attribute listed anywhere in the Bulletin, or Product Specification, this is an indication only, and Fonterra Limited is not obliged to satisfy a "Typical" value so long as the product is still within specification.

The MIN and MAX values set out in the Product Specification section of the Bulletin are the specification limits that Fonterra Limited agrees to meet.

CHEDDAR CHEESE, Frozen (for processing)

GDT Specification - Fonterra New Zealand

DATE: 28 January 2025

UNRESTRICTED**Fonterra will only ship Cheddar Cheese, Frozen (for Processing), GDT Specification – Fonterra New Zealand to the Markets that are specifically listed below:**

If you want this product shipped to a Market that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a Market that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

** Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

Destination Market

China
Egypt
Indonesia
Jordan
Morocco
New Zealand
Philippines
Saudi Arabia
Vietnam

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 800