

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

CERTIFICATION

- Halal
- Vegetarian

ORIGIN

- Product of New Zealand

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.



NUTRITIONAL INFORMATION

TYPICAL

(per 100g of product)

Energy (kJ)	1721
Protein (N x 6.38) (g)	24.2
Fat (g)	34.7
Carbohydrate (g)	<0.1
Moisture (g)	36
Minerals & Lactate (g)	3.0

INGREDIENTS (ALLERGENS IN BOLD)

Pasteurised Cow's milk, Salt, 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 Specification - Fonterra New Zealand

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 kg
- Gross Weight: 20.63 kg
- Typical Carton Dimension: 38 x 29 x 19 cm

**STORAGE AND HANDLING**

Frozen product should be stored and transported at -9°C or colder.

Once thawed, do not refreeze. Store at 2°C or colder and use within 14 days of thawing.



Store frozen

Thaw at
-2°C to 2°C**BEST BEFORE DATE**

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. 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**COMPLIANCE:**

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.

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 barrier bag contained within a fibreboard carton for protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

NUTRITIONAL ANALYSIS**TYPICAL**

(per 100g of product)

Energy (kJ)	1721
<i>Calories (kcal)</i>	411
Protein (N x 6.38) (g)	24.2
Fat (g)	34.7
<i>Saturated fatty acids (g)</i>	23.0
<i>Trans fatty acids (g)</i>	1.6
<i>Cholesterol (mg)</i>	87
Total Carbohydrate (g)	<0.1
Dietary Fibre (g)	0
Calcium (mg)	740
Sodium (mg)	830

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture	% m/m	36		39.0	Fonterra
Fat	% m/m	34.7	32.0	39.0	ISO 1735
Fat in Dry Matter	% m/m	54.2	48		Calculation
pH	pH	5.3	5.05	5.6	Fonterra
Salt	%	2.1	1.8	2.4	ISO 5943
MICROBIOLOGICAL	UNITS	TYPICAL		MAX	REFERENCE METHOD
Coliforms	cfu/g	<10		100	ISO 4832
Escherichia coli	cfu/g	Not Detected		10	ISO 16649-2
Coagulase Positive Staphylococci	cfu/g	<10		100	ISO 6888-1
Salmonella	/125g	Not Detected		Not Detected	AOAC 061504/ISO 6579
Listeria	/125g	Not Detected		Not Detected	AOAC 051603/ISO 11290-1
PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Foreign Matter	/100g	Pass	Pass		Fonterra

OTHER

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

CHEDDAR CHEESE, Frozen (for processing)

GDT Specification - Fonterra New Zealand

DATE: 06 April 2020

UNRESTRICTED

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

If you want this product shipped to a country that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a country 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 Country

Australia
China
Egypt
European Union
Georgia
Indonesia
Jamaica
Jordan
Malaysia
Morocco
New Zealand
**Panama
Philippines
Saudi Arabia
Singapore
Taiwan
United Arab Emirates
Vietnam

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