Hilmar Export White Cheddar Cheese 40 LB. – 100225



Our Export White Cheddar Cheese is a natural, semi-hard, young cheese with firm, smooth body. The flavor of this cheese increases with age from mild to distinctively more Cheddar flavor. Export White Cheddar can be used for ready-to-eat applications such as retail and foodservice shreds, slices, blocks and snacks. Additionally, it is an excellent ingredient for process cheese applications, providing a consistent base for spreads, sauces and processed cheese products.

INGREDIENTS (% Composition, Country of Origin)

- Pasteurized cow's milk (99.09%, USA)
- Starter cultures (0.60%, USA)
- Salt (0.30%, USA)
- Coagulating enzymes (0.01%, USA)

PHYSICAL CHARACTERISTICS

- Color – NCI 1-2, uniform creamy white color
- Body/Texture – firm, not crumbly
- Flavor – mild and pleasing, no off flavors
- Aroma – Clean and creamy

COMPOSITION ANALYSIS

	Specification
pH	5.00 - 5.35
Moisture %	35.50 - 39.00
FDB %	50.00 - 56.00
Salt %	1.40 - 2.00
Calculated Fat %*	30.5 - 36.1*

**FDB% is a function of fat and moisture. Products with an FDB of 50–56% and moisture content of 35.5–39% would have a fat content of approximately 30.5–36.1%.*

MICROBIAL ANALYSIS

	Specification
E.Coli (5x11g)	<10 cfu/g
Coliform (5x11g)	<100 cfu/g
Yeast (5 x11g)	<100 cfu/g
Mold (5 x11g)	<100 cfu/g
Coagulase Positive Staph (5x25g)	<10 cfu/g
Listeria (2x125g)	Negative/250 g
Salmonella (2x375g)	Negative/750 g

Bracketed information e.g. (5x11g) represents the number of tests and sample size per test.

REPRESENTATIVE NUTRITIONAL ANALYSIS

(per 100g)

Total Calories	402.00 cal
Calories from Fat	298.80 cal
Carbohydrates	1.99 g
Sodium	663 mg
Calcium	706 mg
Ash	3.75 g
Potassium	74.5 mg
Protein	23.8 g

PACKAGING AND LABELING

Each 19-20 kg (42-44 lb.) block is vacuum-sealed in an oxygen-barrier bag, then placed in a corrugated box with a corrugated liner. 54 cases are stacked in 6 layers with 9 boxes per layer and stretch wrapped for stability on wood pallets. Cheese without box is approximately 19 x 28 x 36 cm.

Standard case labeling in English only. Country regulations for labeling may vary. Please confirm your labeling requirements and specify these requirements in writing with all orders.

ALLERGENS

Other than milk, there are no other known allergens in this product.

FUNCTIONALITY, SHELF LIFE, STORAGE AND HANDLING

The optimal conversion window for the flavor and functionality of this cheese is dependent upon the storage temperature, type of conversion process, the equipment used and final product application.

Typical storage temperature is 35 °F (2 °C). To slow the breakdown rate of intact casein, cheese can be chilled further (typically 28 °F / -2 °C), or frozen. Frozen product should be stored and transported at 18°F (-8 °C) or colder. Frozen cheese should be brought back to ~35 °F (2 °C) before use. Once thawed, do not refreeze.

This cheese is best consumed by 24 months of age when it is stored at refrigerated temperatures of 35 °F (2 °C) and the original packaging is kept intact.

For advice and discussion on functionality, shelf life, storage and handling outside the conditions described above please contact your Sales Manager for assistance.

COMPLIANCE

- Halal Certified
- IFANCA Certified, accepted by BPJPH via Mutual Recognition Agreement
- Kosher Certified
- CODEX Compliant
- EU Compliant
- USDA Registered Facility
- FDA Registered Facility
- Produced in a GFSI-Certified Facility
- Made with milk from cows not treated with rBST*
- Non-GMO Ingredients
- Lacto-vegetarian

**No significant difference has been shown between milk derived from rBST-treated and non-rBST-treated cows.*

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