

## 200g PROBIOTIC CHEDDAR

Cheddar cheese with friendly bacteria, LA-5

### Physical Characteristics

Appearance	Bright cream coloured cheddar
Body / texture	Smooth and firm texture
Flavour	Mild/ medium cheddar with a round clean flavour
Aroma	Mild lactic aroma

### Chemical Composition

Moisture	35 – 39 %
Fat	30 – 34 %
Fat in dry matter	48 – 55 %
Salt	1.4 – 2.2 %
PH	< 5.4

### Microbiological Analysis

Presumptive coliforms	< 10 / g max
Yeast	< 1000 / g
Mould	< 1000 / g max
E. coli	Absent / g
Staph. aureus	< 10 / g
Salmonella spp.	Absent
Lactobacilli (LA-5)	> 4 x 10 <sup>6</sup>

### Packaging

The product is packed in preprinted parchment inside a plain cardboard outer.  
200g x 12 units x 200 outers per pallet (in 8 layers of 25 outers)

### Shelf-life

90 days from date of production

### Conditions of storage / transport / display

Keep refrigerated 3 – 8 °C

All specifications subject to final confirmation