

## PROBIOTIC CHEDDAR CHEESE

Cheddar cheese with friendly bacteria, LA-5

### Physical Characteristics

Appearance	Bright cream coloured cheddar
Body / texture	Smooth firm texture
Flavour	Mild / medium cheddar with a round clean flavour
Odour	Fresh

### Chemical Analysis

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
Yeast	< 1000 / g
Mould	< 1000 / g
Listeria	Absent
E. coli	Absent
Staph. aureus	< 10 / g
Salmonella spp.	Absent
Lactobacilli (LA-5)	20 x 10 <sup>6</sup>

### Packaging

Vacuum packed in polythene liner inside cardboard outer.

Typical block weight 19.5 kg

### Pack Markings

All specifications subject to final confirmation