

**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.

## 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: 10 September 2024

**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  
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