	Quality Management System Manual		
	Authorised by: Paul Carageorge		Position Title: General Manager
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## Finished Production Specification – Big Cheese Shredded Cheddar 2kg

### Product Details

PRODUCT NAME	Big Cheese Shredded Cheddar 2kg
PRODUCT CODE	
PRODUCT DESCRIPTION	Shredded pale yellow coloured cheddar.
MANUFACTURER/PACKER (Name & Address) if different from supplier	Open Country New Zealand Dairy
COUNTRY OF ORIGIN STATEMENT	Made in New Zealand
SHELF LIFE	Best Before Date: 120 days from time of shredding

### Packaging Specifications


SKU Specification			
Weight	2 kg	Packaging Material	LDPE/NYL
Shipper Specification			
Count/Weight	4x 2 kg	Packaging Type	Cardboard Box

### Product Details

<b>Ingredient (descending order of quantity)</b>
Cheddar Cheese (Pasteurised Cow's Milk, salt, starter culture, Enzyme/Rennet)
Anticaking Agent (460)
Preservative (200)

### Product Labelling Details

Coding Primary Packaging	Lot: DDMMYY Best Before: DD-MM-YYYY
Coding Secondary Packaging	Best Before: DD-MM-YYYY
Storage instructions	Store Below 4 <sup>0</sup> C

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### Nutrition Information

Servings Per Package	80	Serving Size	25g
		Average Quantity Per Serving	Average Quantity per 100g
Energy		432kJ	1728kJ
Protein		5.94g	23.75g
Fat, Total		8.94g	35.75g
Fat, Saturated		5.91g	23.65g
Carbohydrate		Less than 1g	Less than 1g
Sugars		Less than 1g	Less than 1g
Sodium		172mg	688mg
Calcium		179mg (22% RDI*)	714mg


\*Recommended Dietary Intake

### Allergen Status, Mandatory and Advisory Statements

Peanut and peanut products	No
Crustaceans and their products	No
Fish and fish products	No
<b>Milk and milk products</b>	<b>Yes</b>
Tree nuts and nuts products	No
Sesame Seeds and their products	No
Soybeans and their products	No
Egg and egg products	No
Cereal containing gluten and their products	No
Sulphites	No
Royal Jelly	No
Bee pollen	No
Propolis	No

### GMO Status

Requires no GMO labelling under the FSANZ Code.

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### Product Criteria

<b>Flavour</b>	A mild flavour with smooth firm body, creamy texture and a typical Cheddar Cheese odour. Off and objectionable flavour and odour should be absent.
<b>Appearance</b>	An even pale-yellow coloured shredded cheese.
<b>Texture</b>	Firm firm body
<b>Product Defects</b>	
Nil evidence of off odours, objectionable flavours or taints	
Nil evidence of foreign bodies - e.g.. Dirt, grease, glass, metal, insect, plastic	
Nil evidence of discolouration	
Nil evidence of physical damage, product not shredded evenly	
<b>Packaging Defects</b>	
Nil evidence of broken or poor sealing	
Nil evidence of rips, tears, perforations, cuts, seal damage on packaging	
Nil date coding illegality	
Nil evidence of tampering, effective tamper evidence must be in place	
Nil evidence of non-conformance to net weight statement	
<b>Compositional Standards</b>	
Test	Typical Value
Moisture	34.0-37.0%
Fat in dry matter	55%
Salt	1.4-2.0%
pH	5.0-5.5

### Microbiological Limits

NSW Food Safety Scheme Requirements  
Product is to be tested every 10 batches

<b>E. coli</b>	<b>L. monocytogenes</b>		<b>Salmonella</b>
Not exceeding 10 cfu/g	Not detected in 25g	Not exceeding 100cfu/g	Not detected in 25g

<b>Micro-organism</b>	<b>Limit</b>
<b>E. Coli</b>	<10cfu/g
<b>Listeria Monocytogenes</b>	ND in 25 g
<b>Salmonella</b>	ND in 25 g
<b>Coagulase +ve Staph</b>	<100 cfu/g
<b>Yeast and Mould</b>	<500 cfu /g

