



Spółdzielnia Mleczarska MLEKOVITA
Oddział Produkcyjny Kurpie w Baranowie
ul. Niepodległości 32, 06-320 Baranowo

SPECIFICATION

CHEDDAR CHEESE

35% fat in dry matter

50% fat in dry matter

NUMBER: LS/14

DATE: 19.03.2025

ISSUE: 14

PAGE: 1 PAGES: 3

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FUNCTION: Quality specialist

SIGNATURE

DATE:

19.03.2025

FUNCTION: Quality Control Manager

SIGNATURE

DATE:

19.03.2025

1. PRODUCT NAME: **CHEDDAR CHEESE**

35% fat in dry matter / or 50% fat in dry matter

2. GENERAL DESCRIPTION

Ripened Cheddar cheese is produced from pasteurized milk with determined fat content with the addition of salt, bacterial cultures, microbial rennet and colour: carotenes (*E160a*) (only in the case of Cheddar cheese colored), and then undergo a process of ripening.

3. TECHNICAL REQUIREMENTS

3.1 Packaging and transport

3.1.1 A direct packaging of ripened cheese the in block is foil.

A direct packaging of cheese is allowed for packaging food products in accordance with Regulation (EC) 1935/2004 (as amended).

3.1.2 Summary packaging of cheese are cartons or cheese is placed on a pallet, which is previously covered with carton spacer, and then protected by stretch foil.

3.1.3 Transport

Transport is carried out only by means of transport, which protect products from contamination, damage, in refrigerant conditions at temperatures between +2 °C and +10 °C.

Frozen cheese is transported at a temperature of „-18°C”.

Mean of transport is authorized to transport foodstuffs and has valid sanitary documents.

3.2 Labeling

3.2.1 A direct packaging of cheese is marked with:

- name of product,
- name and address of producer,
- expiry date: “Best before: day, month, year”,
- lot number: date of production in the form of production code that is the next day of the year and batch number,
- veterinary sign in the oval: PL14151603WE
- ingredients: **milk**, salt, bacteria cultures, colour: carotenes (Cheddar cheese coloured)
- storage conditions,
- nutrition value in 100g of cheese

for cheese 35% fat in dry matter (blocks 20kg): energy value: 1179 kJ / 283 kcal;

fat - 19g (including saturated fatty acids 12g); carbohydrate - 0g (including sugars 0g); protein - 28g;
salt - 1,7g

for cheese 50% fat in dry matter (blocks 20kg): energy value: 1572kJ / 379 kcal,

fat - 31g (including saturated fatty acids 20g); carbohydrate - 0g (including sugars 0g); protein - 25g;
salt - 1,7g

for cheese 50% fat in dry matter (blocks 2,5kg): energy value: 1481kJ / 357 kcal,

fat - 29g (including saturated fatty acids 19g); carbohydrate - 0g (including sugars 0g); protein - 24g;
salt - 1,7g; calcium 800mg – 100%*

* *Daily Reference Consumption Values (for adults)*

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4. ORGANOLEPTIC, CHEMICAL AND MICROBIOLOGICAL REQUIREMENTS

Parameters	Requirements			The tests method
	blocks about 20kg	blocks about 20kg	blocks about 2,5kg	
Appearance	rectangular shape without mechanical damage			Organoleptic method
Budding	no holes is allowed a single irregular holes			
Consistency	flesh firm, homogeneous in entire mass, plastic, may be small slots and rupture			
Colour	in the uncoloured cheese: light cream to yellow, in colored cheese: yellow to orange color, uniform throughout the mass characteristic of Cheddar cheese			
Taste and smell	characteristic for Cheddar cheese, sour, spicy , slightly bitter taste are acceptable			
Fat content in dry matter,%	min 34	min 50	min 50	Instrumental method PN-73-A-86232
Fat content,%	min 18	min 30	min 28	
Water content,%	max 47	max 40	max 42	
Salt content,%	Standard: 1,7 Tolerance: ± 0,34			
Protein content,%	Standard: 28 Tolerance: ± 3	Standard: 25 Tolerance: ± 3	Standard: 24 Tolerance: ± 3	
Carbohydrate content,%	max. 2,0			The calculation method
Aflatoxin M1	max 0,050 µg/kg According to Commission Regulation No 2023/915 of 25.04.2023r. (with later amendments)			
Heavy metals	Lead (Pb) - max 0.1 mg/ kg According to Commission Regulation No 2023/915 of 25.04.2023r. (with later amendments)			
Pesticides	According to Regulation (EC) No 396/2005 of 23.02.2005r. (with later amendments)			
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max 4,0 pg/g fat sum PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max 40 ng/g fat According to Commission Regulation No 2023/915 of 25.04.2023r. (with later amendments)			
Coliform bacteria in 1g E.coli w 1 g	≤ 100 cfu/g			PN-ISO 4832 PN-ISO 16649-2
Coagulase-positive staphylococcus in 1g	≤ 100 cfu/g			PN- EN ISO 6888-2
Salmonella	absent in 25g			PN-EN ISO 6579-1
Listeria monocytogenes	absent in 25g			PN-EN ISO 11290-1
Weight, kg,	blocks about 20 kg or 2,5 kg			
Minimum ripening period	2 weeks			



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5. GENETICALLY MODIFIED ORGANISMS (GMO)

The provisions of Regulation (WE) 1829/2003 and Regulation (WE) 1830/2003 of European Parliament and Council on labeling, authorization and the traceability of food and feed products produced from genetically modified organisms, are kept and does not require any special labelling.

6. IONISING RADIATION

Provisions of Directive 1999/2 and Directive 1999/3 concerning foodstuffs and food ingredients treated with ionizing radiation and ingredients of foodstuffs treated with ionizing radiation they are met and product does not require any special labeling.

7. ALLERGENS

List of allergens in accordance to Regulation (UE) no. 1169/2011	Presence		Possibility of cross contamination		Additional marking required	
	Yes	No	Yes	No	Yes	No
Cereals containing gluten, ie. wheat (including spelled and wheat Khorasan), rye, barley, oats or their hybridised strains, and their derived products		x		x		x
Crustaceans and their derived products		x		x		x
Eggs and their derived products		x		x		x
Fishes and their derived products		x		x		x
Peanuts and their derived products		x		x		x
Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil nuts, pistachio, macadamia nuts and their derived products		x		x		x
Soya and their derived products		x		x		x
Milk and milk products (including lactose)	x		x		x	
Celery and its derived products		x		x		x
Mustard and its derived products		x		x		x
Sesame seeds and their derived products		x		x		x
Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10 mg/l expressed as SO ₂		x		x		x
Lupine and its derived products		x		x		x
Molluscs and their derived products		x		x		x

8. STORAGE

Cheddar Cheese should be stored in dry, clean, odorless warehouse:

- at temperatures from +2 °C to +10 °C no longer than 6 months from date of production
- at temperatures „ -18 °C” no longer than 12 months from date of production