

SAP No: 3112119

Holy Cow Cheese Blend Hi-Melt 6X2KG bags

Fonterra Brands Australia Pty Ltd | Version 1 | Date: 30/3/2021

Product Description

A versatile, grated and free flowing shredded cheese blend of Cheddar and Mozzarella cheese.

Claims and Trademarks

The HOLY COW CHEESE CO logo, FONTERRA DAIRY FOR LIFE logo, ANCHOR logo and FP FOOD PROFESSIONALS logo are trade marks of the Fonterra group of companies. All other trade marks are owned by their rights holders.

Suggested Uses

- Perfect for Parmas and Mexican

Ingredients

Cheese (Milk, Salt, Starter Cultures, Enzyme), Anticaking Agent (460), Preservative (200).

Allergens & Advisory Statements

Contains: Milk

Nutrition Information

NUTRITION INFORMATION		
Servings per package: 80		
Serving size: 25 g		
	Avg Quantity per 25 g Serving	Avg Quantity per 100 g
Energy	371 kJ	1490 kJ
Protein	6.1 g	24.5 g
Fat, total	7.1 g	28.6 g
- saturated	4.8 g	19.2 g
Carbohydrate	LESS THAN 1 g	LESS THAN 1 g
- sugars	LESS THAN 1 g	LESS THAN 1 g
Sodium	154 mg	614 mg
Calcium	180 mg (22 % RDI*)	719 mg
*Recommended Dietary Intake		

Dietary Suitability

Halal Certified	Yes
Kosher Certified	No
Vegetarian Suitable	Yes (Contains Non-Animal Rennet)
Organic Certified	No

Typical Organoleptic Analysis

Colour	Pale yellow.
Odour	Fresh, clean, free from foreign odours and taints.
Texture	Firm body.
Flavour	Mild cheddar flavour.

Typical Physical Analysis

Functionality	Shreds shall be free flowing without clumps.
---------------	--

Typical Microbiological Analysis

Coliforms	< 10 cfu/g
E. coli	< 10 cfu/g
Coagulase Positive Staph	< 50 cfu/g
Yeasts	< 100 cfu/g
Moulds	< 100 cfu/g
Listeria	Not Detected/125g
Salmonella	Not Detected/125g

Typical Chemical Analysis

pH at manufacture	5.2 - 5.6
Moisture	38.5 - 42.8 %
FDM	46.0 - 50.5 %
Salt	1.3 - 1.9%

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

Document Controlled by Specifications Administrator.
E-mail: productinfo@fonterra.com

SAP No: 3112119

Holy Cow Cheese Blend Hi-Melt 6X2KG bags

Fonterra Brands Australia Pty Ltd | Version 1 | Date: 30/3/2021

Packaging Details

APN No:	93 10053 10663 7
TUN No:	193 10053 10663 4
Unit Net Weight	2 kg e
Packaging Format	Cheese is packed into gas-flushed plastic barrier bags and packed into a cardboard carton.
Consumer Unit Dimensions (LxWxH)	410 x 275 x 60 mm
Consumer Unit per Trading Unit	6
External Carton Dimensions (LxWxH)	528 x 311 x 213 mm
Carton Net Weight	12 kg
Carton Gross Weight	12.58 kg
Cartons Per Pallet	40
Layers Per Pallet	5
Cartons Per Layer	8

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	150 Days
Secondary Storage Requirements	After opening remove excess air from pack or store product in an airtight container to prevent cheese drying out. Product can be frozen.

Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Barrier bag	Best Before Code; Time Code; Line Code	14/09/21 12:45 L3
Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Carton	Best Before Code; Time Code; Line Code	14/09/21 12:45 L3

Country of Origin

Made in Australia from at least 97% Australian ingredients.

Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by or for Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated or managed by Fonterra Australia Pty Ltd. Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement QMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These QMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.