

Mainland Tasty Block

PB.406 | Version 03.0519 | **UNRESTRICTED**

Mainland Tasty Block from Fonterra is mature semi-hard cheese with a mature flavour. As Mainland Tasty matures, white crystals will naturally form, giving a superior taste and texture. This is a sign of a truly aged Cheddar and is what Award-winning cheeses are made of – depth & character, and aged up to 18 months.

Product Characteristics

- > Uniform, pale, creamy yellow colour
- > Characteristic cheddar flavour, flavour ranging from slightly savoury to a sharper acidic flavour in mature product
- > Firm, slightly crumbly texture
- > Calcium lactate crystals are characteristic to this product
- > As the product matures, it would not be unusual to see some liquid in the packs – this is a normal part of the maturation process

Suggested Uses

- > An excellent cheese for use in foods which require a savoury or cheesy flavour.

Packaging

When stored under the storage and handling conditions the quality and fitness for purpose of the product will be retained until shelf life expires.

Please note – not all sizes & formats are available to all markets.

Pack Size	Typical Qty/Pkt	Shelf Life	SAP Material number
12 x 250g	260	270 days	120189
12 x 500g	126	270 days	108442 (NZ, JAM)
15 x 700g	72	270 days	108443 (AUS)
12 x 1kg	80	270 days	108444 (NZ)
6 x 2kg	64	270 days	108400 (AUS)

Storage and Handling

This product is to be stored and transported at +2°C to +4°C.

Typical Compositional Analysis

The analysis results listed in this product bulletin are typical as measured on an “as is” basis.

Protein (N x 6.38) (g/100g)	23.40
Moisture (g/100g)	34.40
Fat (g/100g)	37.60
Minerals and Lactate (g/100g)	3.27
Salt (g/100g)	1.70
pH	5.20

Typical Nutritional Analysis

Energy (kJ/100g)	1800
Protein (g/100g)	23.3
Fat –Total (g/100g)	37.4
- Saturated Fat (g/100g)	22.5
Carbohydrate – Total (g/100g)	LESS THAN 1
- Sugars (g/100g)	LESS THAN 1
Sodium (mg/100g)	696
Calcium (mg/100g)	760

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Typical Physical Properties

Colour	Uniform, pale creamy
Flavour	Savoury and slightly acidic
Texture	Firm, slightly crumbly texture, calcium lactate crystals are typical. As the product matures, it would not be unusual to see some liquid in the packs – this is a normal part of the maturation process

Typical Microbiological Analysis

Listeria	Absent /125g
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Quality Assurance

- > Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.
- > Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.
- > During storage and shipment, precautions are taken to ensure that the product is properly maintained. Each package is coded for identification to enable trace back to the manufacturing plant.

Compliance

- > Meets Halal Requirements
- > The ingredients used to manufacture this product comply with the CODEX standards.

Ingredients

- > Pasteurised Cows' Milk
- > Salt
- > Culture
- > Coagulating Enzyme (Rennet)

Suggested Labelling

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Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this product.