



**MILK & MILK PRODUCTS
SPECIFICATION**

Product : Cheddar Cheese

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SPECIFICATION FOR CHEDDAR CHEESE

Sl.No.	Parameters	KMF Standards
1	Appearance & Colour	The cheese should possess moderately glossy sheen and creamy to yellow colour. It shall be clean and sound, free from dirt, insect and other contamination.
2	Body & Texture	It shall be solid, closed knit plug that possesses smoothness, meatiness, waxiness and silkiness, and is entirely free from gas holes or mechanical openings. It shall have firm, smooth and waxy texture
3	Flavour and odour	It shall have a clean, moderately aromatic, nutty like, and pleasantly acidic flavor. Free from off flavour and rancidity.
4	Moisture, %, (m/m)	Max. 39.0
5	Milk Fat on dry basis, %	Min. 48.0
6	Added Salt, percent by mass	Max. 3.0
7	pH	5.0 -5.3
8	Coliform Count /g	Max. 100
9	Escherichia coli/g	< 10
10	Salmonella/25 g	Absent
11	Staphylococcus aureus/g (coagulase positive)	Max. 10
12	Listeria Monocytogenes/25g	Absent
13	Yeast & Mould/g	Max. 100

Chandika		
Prepared by	Verified by	Approved by