



**MILK & MILK PRODUCTS  
SPECIFICATION**  
Product : Processed Cheese

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**SPECIFICATION FOR PROCESSED CHEESE BLOCK/CUBES**

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 be good texture & uniform consistency.
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. 47.0
5	Milk Fat on dry basis, %	Min. 40.0
6	Lactose, % (m/m)	Max. 5.0
7	Added Salt, percent by mass	Max. 3.0
8	pH	5.4 -5.7
9	Aerobic Plate Count /g	Max. 25,000
10	Coliform Count /g	< 10
11	Escherichia coli/g	Absent
12	Salmonella/25 g	Absent
13	Staphylococcus aureus/g (coagulase positive)	< 10
14	Listeria Monocytogenes/25g	Absent
15	Yeast & Mould/g	Nil

Chandruks	Nagasaj V.	
Prepared by	Verified by	Approved by





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**Note : For Metal Contaminants, Crop Contaminants & Naturally Occurring Toxic Substances and Residues - Insecticides, Antibiotics & other Pharmacologically Active substances refer Doc. No. KMF/QA/SPEC/72.**

Chanduks	Nagaraj V.	
Prepared by	Verified by	Approved by