



Cheddar

FACT
SHEET

We provide a cheddar range with varied characteristics. Our cheddar is known for its homogeneous and regular texture, which gives a smooth body to the cheese. We also provide varieties in flavour, depending on cheese maturity. We offer Cheddar, Mozzarella and Emmental style cheeses which have an excellent flavour and are hand selected for customer specific needs.

Nutritional Analysis (Cheddar Cheese)

Parameter	Typical Value per 100 g
Energy	416kcal/1725kJ
Fat	35
of which Saturates	22
Carbohydrate	<0.5
of which sugars	<0.5
Fibre	<0.5
Protein	25
Salt	1.8

Microbiological Values

Microbiological Criteria	Maximum limits
Coliform	<100/g
E. Coli	<10g
Yeast & Mould	<50/g
Coagulase-positive Staphylococci	<10g
Salmonella	Absent in 25g
Listeria	Absent in 25g
Enterobacteriaceae	<10g

Applications



Foodservice packed product in
Deli Block, Slices and Grated



Ready meals



Sauces



Sandwiches

Packaging/Shelf life/Storage

- 20kg block packed in food grade plastic pouch that is heated sealed. The outer packaging is then cardboard carton.
- Can also provide Food service 2.5Kg & 5Kg blocks.
- Shelflife: 24 Months from Manufacture.

Conformance



Kosher and Halal on request



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Please note all stated values are typical, always clarify exact level and parameters with a manufacturer specification