



Milii[®] Cheddar Cheese

Description

Milii Cheddar Cheese for manufacturing is a semi hard, cured cheese designed as a base cheese for processed cheese application.

Properties

Milii cheddar cheese is an uniform cream colour, Mild cheddar flavor and firm, smooth texture.

Application

1. Industrial production
2. Bakery
3. Food Industry

Composition

Cheddar Cheese.

Chemical Specifications - levels

Protein	24
Energy (Kj)	1718
Fat	34.7
Moisture	36.5
Carbohydrate (g)	<0.1

Physical specifications

Form	Semi Hard
Colour	Uniform cream colour
Flavour/odour	Firm, Smooth texture

Microbiological specifications

Coliforms	CFU/g	max 100
Escherichia	CFU/g	max 10
Coagulase Positive Staphylococci	CFU/g	100
Listeria	CFU/g	Absent
Yeast/Mould	CFU/g	max 100
Salmonella	25 g	Absent

Certificate of Analysis (CoA) and Release Procedure

Certificate of Analysis (CoA) Specifications parameters from above 'Chemical, Physical and Microbiological Specifications' are available after 'positive release' at packed batch level.

Methods in use are with reference to internationally recognized standards (e.g. ISO, IDF) if applicable. Testing is mainly performed at our own lab, which participates in relevant proficiency schemes. Pathogen testing is performed by accredited labs/methods.

Representative samples are collected from each production batch.

Testing is performed on selected parameters as a combination of individual final batch testing and monitoring of the whole production process.

Retain samples representing all delivered batches are kept during prescribed shelf life.

Packaging

Each Block is a vacuum Packed and Sealed in a Co-extruded barrier film. The Block are then packed in a Multi-lingual corrugated cardboard case and stacked onto a slip-sheet.

Net Weight: 20.00 Kg

Gross Weight: 20.63 Kg

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Storage

Product Should be stored and transported at 4-degree centigrade Cheese remains safe to consume up to the best before date providing that the product is stored in its original packaging and in accordance with Milli recommended storage conditions.

Shelf Life

24 months minimum if kept under the prescribed storage conditions.

Mineral Analysis

Calcium	740mg
Sodium	728mg

Nutritional data (avg. Values for nutrition Labeling per 100g based on best Available data including data from Literature)

Energy	1718kj
Fat	34.7
Calories	411kcal
Moisture	36.5 g
Saturated fatty acids	23.0 g
Trans fatty acids	1.6 g
Cholesterol	87 mg
Dietary Fiber	0 g
Mineral and Lactate	3.0 g

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