



## MELTED CHEESE WITH CHEDDAR

PRODUCTION GRUP: **HARD-SEMIHARD** PRODUCT ITEM CODE: **CHEDD**

Processed cheese is a type of cheese obtained by blending one or several varieties of cheese, either directly or by adding dairy products such as milk powder, whey powder, butter, or cream when necessary, and then incorporating emulsifying salts. The mixture undergoes heat treatment at pasteurization standards or higher temperatures and durations, resulting in a product that exhibits characteristic properties specific to its variety, such as sliceability or spreadability.

### Method

Produced from cow's milk by pasteurization and processed in accordance with technical standards.  
Country of Origin: Turkey

### Microbiological Specifications:

Analysis	Value	/	Unit
E. coli	<10		cfu/g
Staph. Enteretoksin	Should not be included		/25g
Listeria	Should not be included		/25g

### Organoleptic and Physical Properties:

#### Color and Appearance:

Must have its characteristic color and appearance.  
Must not be visibly moldy.  
Cheese blocks should be in the shape of rectangular or square prisms or cylinders.

#### Taste and Odor:

Must have its characteristic taste and odor.  
Must not contain any foreign tastes or odors.  
No foreign matter should be present.

### Ingredients:

Pasteurized cow's milk cheese curd, Cheddar Cheese, Cheese culture, Rennet, Salt, Phosphate salts (E 452, E331, E339), Carotenes (E160a)

### Kimyasal Özellikler:

Analysis	Value / Unit
Humidity:	45.0 - 60.0 % m/m
	10-25 % m/m Low Fat
Fat in Dry Matter:	25-45 % m/m Semi-skimmed >45 % m/m Skimmed
Salt:	1.5 - 2.0 % m/m
pH:	5.0 - 5.5 pH Units
Total Dioxins (WHO/PCDD/F-TEQ):	2,5 pg/g Fat
PCB'lerin toplamı (WHO/PCDD/F- PCB-TEQ):	5,5 pg/g Fat
PCB28, PCB52, PCB101, PCB138, PCB153 ve PCB180 (ICES - 6) toplamı	40 ng/g Fat
Pesticides:	Must comply with the Turkish Food Codex Regulation on Maximum Residue Limits for Pesticides.

### Quality Assurance:

The production environment is subject to regular monitoring and controls. Final product samples are collected, inspected, and undergo laboratory analysis. Production is carried out in compliance with the regulations and directives established by the Ministry of Agriculture and Forestry. Necessary precautions are taken during storage and transportation to ensure product quality preservation. Each package is identified to enable full traceability.





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### Packaging:

The cheese is vacuum-sealed in hygienic, unused packaging that is completely airtight, safe for health, and does not compromise quality.

Net Weight:	2 kg	1 kg	700g	500g
Dimensions:	L 382mm W 291mm D 191mm	382mm 291mm 191mm	382mm 291mm 191mm	Ø120mm
Box Quantity per Unit:	8	6	10	12
Boxes per Row:	8	6	10	12
Stacking on Pallet:	5			
Total Boxes:	40			
Container Load:	(20ft) 1000 cartons– 20 tonne**			

\* Packaging and pallet configurations may vary depending on the product, customer requirements, or transportation needs.

\*\* Weight restrictions apply.

### Preservative:

No Preservatives Added.

### Usage Instructions:

Once the vacuum seal is broken, the product must be stored in the refrigerator. It can be consumed as a standalone spread without any further processing.

### Legal Requirements:

Veterinary Services, Plant Health, Food and Feed Law, Turkish Food Codex regulations, Turkish Food Codex Raw Milk and Heat-Processed Drinking Milks Communiqué, Turkish Food Codex Cheese Communiqué.

### Coding:

Products are coded with the factory registration number, batch number, production date (DD MM YYYY), and expiration date (DD MM YYYY).

### Storage Conditions and Shelf Life:

The product must be stored unopened in cold storage at temperatures between 2-40°C, away from substances that may cause foreign odors and compromise its properties. It should be protected from direct sunlight. The product should be consumed within 6 months from the production date.

### Target Consumer Group & Allergens:

Intended for human consumption.

Usage may be restricted for infants aged 0-1 years. Not suitable for individuals with lactose intolerance.

### Certification:

ISO 22000 FSSC, Halal Certificate, ISO 9001

### Energy Table:

Nutrient	Average Quantity per 100g
Energy (kJ)	1,728
Protein (g)	23.75
Fat - total (g)	35.75
- saturated (g)	23.65
Carbohydrate (g)	0.1
- sugars (g)	0.1
Sodium (mg)	688

### Berberoğlu Süt Ürünleri ve Gıda San.Tic.Ltd.Şti.

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