



## Cheddar Cheese Powder

### PHYSICAL

Taste: Typical of cheddar cheese, without other aftertastes  
Smell: Typical of cheese powder, without other smell  
Color: Creamy - White

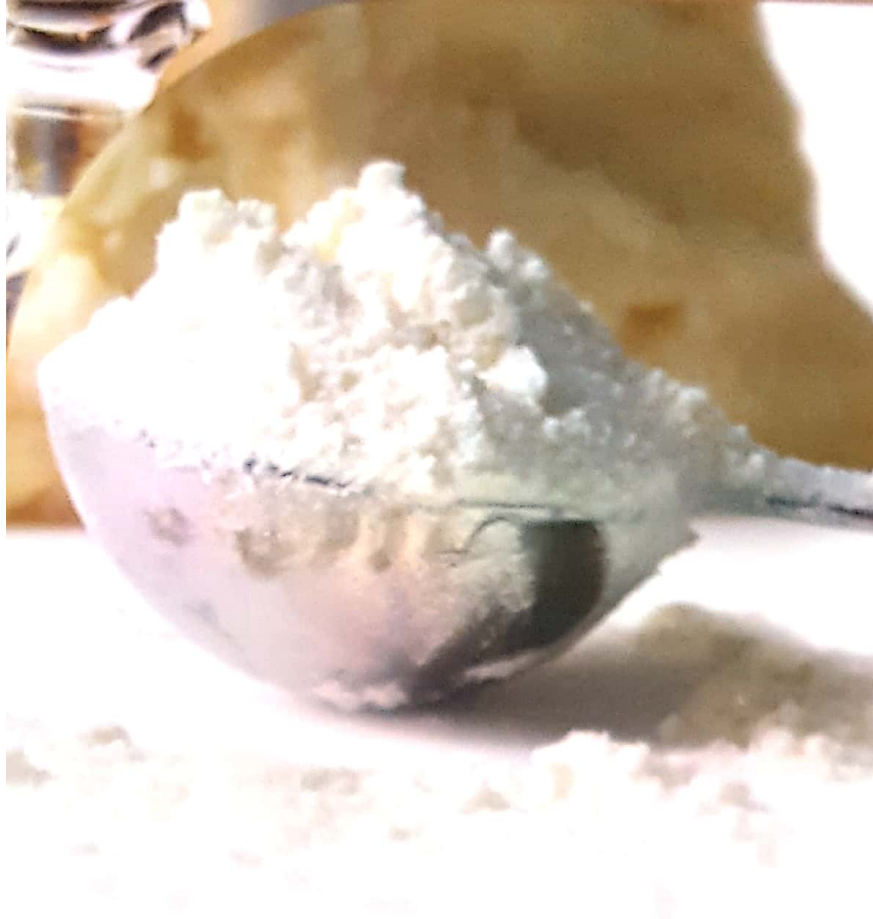
### CHEMICAL ANALYSIS

Moisture	2.6 %
pH	$5 \pm 0.2$
Fat	min 10 %
Protein	min 10 %
Salt	max 7 %

### MICROBIOLOGICAL ANALYSIS

Total Plate Counts	$4.5 \times 10^4$ (cfu/g)
Coliforms	max 10 (cfu/g)
<i>E. coli</i>	Negative (g)
<i>Staphylococcus Aureus</i>	Negative (g)
Yeast & Moulds	max 100 (cfu/g)

**VARASH®**



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### PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg  
"big bag" type of packaging, weight according to the client's requirements

### SHELF LIFE

Product can be kept in an unopened packaging for 12 months,  
at temperature below 20 °C and humidity not exceeding 75%

### WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage, and snack industries.

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