



Specification – Non-Pasteurized Cheddar

La fromagerie coopérative St-Albert Inc.

Formulaire -Forms – Checklist

Document #: SQ01-SP-14a

Page 1 of 3

Revision Date: 2023SEP26

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| | | | | | | | |
|---|--|---------------------------|---------|---------------------------|----------------------|---------|-----------------------|
| PRODUCT | Non-pasteurized Cheddar | | | | | | |
| INGREDIENTS (ENG.) | <p>Coloré / Colored: Ingrédients: Lait non pasteurisé • Culture bactérienne • Sel • Chlorure de calcium • Enzyme microbienne • Annatto. Contient: Lait. Ingredients: Non-pasteurized Milk • Bacterial Culture • Salt • Calcium Chloride • Microbial Enzyme • Annatto. Contains: Milk.</p> <p>Blanc / White : Ingrédients: Lait non pasteurisé • Culture bactérienne • Sel • Chlorure de calcium • Enzyme microbienne. Contient: Lait. Ingredients: Non pasteurized milk • Bacterial culture • Salt • Calcium chloride • Microbial Enzyme Contains: Milk.</p> | | | | | | |
| SHELF-LIFE & STORAGE | 5 years from manufacturing date when stored at ≤ 4°C | | | | | | |
| BEST BEFORE DATE FORMAT | YYYY MM DD | | | | | | |
| LOT CODE FORMAT | Lot numbers consist of 6 numbers – first 2 digits current Year of manufacture, the next four digits describe the Vat/lot # EX 200450 Year of manufacture 2020 – vat/lot # 0450 | | | | | | |
| PHYSICAL CHARACTERISTICS | <p>Appearance: White or Colored Texture: Texture can vary depending on the age of the cheese: Medium (firm to slightly soft) to 10 years (brittle and crumbly) Taste: Hazelnut taste with slight acid flavor and possibly a sharp flavor depending of the age of the cheese.</p> | | | | | | |
| CHEMICAL SPECIFICATIONS (Analysis done on each batch/lot#) | <table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">M.F. / M.G.:</td> <td style="width: 33%;">Min 33%</td> <td style="width: 33%;">Salt / sel: 1.45 - 2.10 %</td> </tr> <tr> <td>Moisture / Humidité:</td> <td>Max 37%</td> <td>pH / pH : 4.95 – 5.40</td> </tr> </table> | M.F. / M.G.: | Min 33% | Salt / sel: 1.45 - 2.10 % | Moisture / Humidité: | Max 37% | pH / pH : 4.95 – 5.40 |
| M.F. / M.G.: | Min 33% | Salt / sel: 1.45 - 2.10 % | | | | | |
| Moisture / Humidité: | Max 37% | pH / pH : 4.95 – 5.40 | | | | | |
| MICROBIAL LIMITS (cfu/ g) <i>E. coli/Coliform</i> Yeast/Mould – tested for each batch/lot# <i>L. monocytogenes, S. aureus, Salmonella</i> – tested randomly throughout the year at an external laboratory | <p>Coliform: < 100 cfu/g -Each batch (as per method, MFHPB-34) E. coli: Absent -Each batch (as per method, MFHPB-34) Yeast/Mould: <100 -Each batch (as per method, MFHPB-32) Listeria monocytogenes: Not detected per 125g (as per method MFHPB-30) Staphylococcus aureus: < 10 (Absent) (as per method, MFHPB-21) Salmonella spp: Not detected per 375g (as per method, MFHPB-20) Pathogen testing completed as per requirements listed in the CFIA's current policy on listeria monocytogenes in ready-to-eat foods.</p> | | | | | | |
| KOSHER | No | | | | | | |
| ORGANIC | No | | | | | | |
| HALAL | No | | | | | | |



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Page 2 of 3

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Ingredient breakdown:

Colored – Non-pasteurized milk – 99.46% • Bacterial culture – 0.30% • Salt – 0.21% • Calcium chloride – 0.01% • Microbial Enzyme – 0.01% • Annatto- 0.01%.

White – Non-pasteurized milk – 99.47% • Bacterial culture – 0.30% • Salt – 0.21% • Calcium chloride – 0.01% • Microbial Enzyme – 0.01%

Répartition des ingrédients:

Coloré: Lait non pasteurisé – 99.46% • Culture bactérienne – 0.30% • Sel – 0.21% • Chlorure de calcium 0.01% • Enzyme microbienne – 0.01% • Annatto – 0.01%.

Blanc : Lait non pasteurisé – 99.47% • Culture bactérienne – 0.30% • Sel – 0.21% • Chlorure de calcium 0.01% • Enzyme microbienne – 0.01%.

Valeur nutritive

Nutrition Facts


pour cube de 3 cm (30 g)

Per 3 cm cube (30 g)

| Calories 120 | % valeur quotidienne* |
|--|-----------------------|
| | % Daily Value* |
| Lipides / Fat 9 g | 14% |
| saturés / Saturated 6 g | 32% |
| + trans / Trans 0.3 g | |
| Glucides / Carbohydrate 2 g | |
| Fibres / Fibre 0 g | 0% |
| Sucres / Sugars 0 g | 0% |
| Protéines / Protein 7 g | |
| Cholestérol / Cholesterol 30 mg | |
| Sodium 190 mg | 8% |
| Potassium 23 mg | 1% |
| Calcium 216 mg | 20% |
| Fer / Iron 0 mg | 0% |

*5% ou moins c'est **peu**, 15% ou plus c'est **beaucoup**

*5% or less is **a little**, 15% or more is **a lot**

| | |
|--|--|
|  <p>La fromagerie coopérative St-Albert Inc.</p> | <h2>Specification – Non-Pasteurized Cheddar</h2> |
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| Page 3 of 3 | Revision Date: 2023SEP26 |

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ALLERGEN INFORMATION

| Component | Column I Present in the product | Column II Present in other products manufactured on the same line | Column III Present in the same manufacturing plant |
|--|------------------------------------|---|--|
| Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut . | NO | NO | NO |
| Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and oils etc. | NO | NO | NO |
| Sesame or its derivatives, e.g., paste and oil etc. | NO | NO | NO |
| Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc. | YES | YES | YES |
| Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc. | NO | NO | NO |
| Fish or its derivatives, e.g., fish protein and extracts etc. | NO | NO | NO |
| Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc. | NO | NO | NO |
| Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc. | NO | NO | NO |
| Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc. | NO | NO | NO |
| Mustard or its derivatives, e.g., mustard seeds, mustard flour, ground mustard, prepared mustard etc. | NO | NO | NO |
| Sulphites , e.g., sulphur dioxide and sodium metabisulphites etc. | NO | NO | NO |