A young, semi-hard cheese with a unique, slightly sweet flavour and lovely golden melt. It is a versatile cheese that blends well with other flavours and lends itself to any application. NZMP Egmont is named after New Zealand's most perfectly formed volcano.

## **FEATURES**

- Unique slightly sweet flavour
- Good melting cheese with golden melt and reduced oil off
- Uniform creamy colour
- · Smooth, resilient texture

#### **SUGGESTED USES**

- Excellent shredding and slicing for retail, catering and industrial packs
- · Cold pack or club cheese manufacture
- · Cooking, baking and pizza type applications

For best functional performance in slicing or shredding applications it is recommended that the cheese is used within 12 months from the manufacture date, provided it is stored at the recommended temperature of -2 °C.

## **CERTIFICATION**

Halal

# **ORIGIN**

· Product of New Zealand



NUTRITIONAL INFORMATION	TYPICAL (per 100 g product)
Energy (kJ)	1654
Protein (g)	23.9
Fat (g)	33.0
Carbohydrate (g)	<0.1
Moisture (g)	38.3
Minerals and Lactate (g)	3.0

## **INGREDIENTS (ALLERGENS IN BOLD)**

Pasteurised **cow's milk,** Salt, Starter Cultures, Microbial Coagulating enzyme

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient.



## PRODUCT BULLETIN

PSB.0858

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UNRESTRICTED

#### **PACKAGING**

Each block is vacuum packed and sealed in a co-extruded barrier film. The blocks are then packed in a multi-lingual corrugated cardboard case and stacked onto a slip-sheet.

Net Weight: 20.0 kgGross Weight: 20.63 kg



#### STORAGE AND HANDLING

Product should be stored and transported at -2 °C.

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 Fonterra recommended storage conditions. The best before date jet coded on the cartons is 1094 days (3 years) from date of manufacture.





#### TRUSTED QUALITY

#### **COMPLIANCE:**

Vegetarian

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified though regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in food grade packaging and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

## **HOW TO BUY:**

For further information or to purchase NZMP EGMONT CHEESE, please contact your NZMP Account Manager.



## **PRODUCT BULLETIN**

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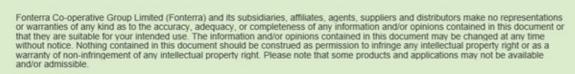
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NUTRITIONAL ANALYSIS	TYPICAL	MINERAL ANALYSIS	TYPICAL		
	(per 100 g product)		(per 100 g product)		
Energy	1654 kJ	Calcium	760 mg		
Calories	395 kcal	Sodium	708 mg		
Protein (g)	23.9 g				
Fat	33.0 g				
Saturated fatty acids	21.4 g				
Trans fatty acids	1.4 g	TYPICAL PHYSICAL PROPERTIES			
Cholesterol	83 mg	pH (at 72 hours)	5.30		
		Colour	Uniform cream		
Dietary Fibre	0 g	Flavour	Mild, slightly sweet		
Minerals and Lactate	3.0 g	Texture	Smooth		

Cheese is a living product, which continues to ripen and develop from the date of manufacture until it is consumed. Within the best before date range, there is a window of optimum performance for different applications where the cheese has the correct balance of flavour and functional performance.

Fonterra does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product.

The typical values are an average of representative samples taken from across the manufacturing season, and are based on the typical composition.







## **PRODUCT SPECIFICATION**

PSB.0858

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CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture	% m/m	38.3		41.0	Gravimetric
Fat	% m/m	33.0	30.0	37.0	ISO 1735
Fat in Dry Matter	% m/m	53.5			Calculation
pH (at 72 hours)	рН	5.3	5.0	5.6	Fonterra
Salt	%	1.8	1.4	2.2	ISO 5943

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Coliforms	cfu/g		100	ISO 4832 MOD
Escherichia coli	cfu/g	Not Detected	10	ISO 16649-2
Coagulase Positive Staphylococci	cfu/g	<100	100	ISO 6888-1 MOD
Listeria	/125 g	Not Detected	Not Detected	GeneUp-Biomerieux/ISO 11290
Salmonella	/125 g	Not Detected	Not Detected	GeneUp-Biomerieux/ISO 6579
Yeasts and Moulds	cfu/g		100	ISO 6611 MOD

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Foreign Matter	/100 g	Pass	Pass		Fonterra

Where there is a "Typical" value or attribute listed anywhere in the Bulletin, or Product Specification, this is an indication only, and Fonterra Limited is not obliged to satisfy a "Typical" value so long as the product is still within specification.

The MIN and MAX values set out in the Product Specification section of the Bulletin are the specification limits that Fonterra Limited agrees to meet.

