



EGMONT CHEESE

PRODUCT BULLETIN

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UNRESTRICTED

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.

This dairy ingredient contains the milk of New Zealand cows that graze outdoors on the grass of open pastures, as nature intended.



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 kg
- Gross 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 through 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.

NUTRITIONAL ANALYSIS

TYPICAL

(per 100 g product)

MINERAL ANALYSIS

TYPICAL

(per 100 g product)

Energy	1654 kJ
<i>Calories</i>	395 kcal
Protein (g)	23.9 g
Fat	33.0 g
<i>Saturated fatty acids</i>	21.4 g
<i>Trans fatty acids</i>	1.4 g
<i>Cholesterol</i>	83 mg
Dietary Fibre	0 g
Minerals and Lactate	3.0 g

Calcium	760 mg
Sodium	708 mg

TYPICAL PHYSICAL PROPERTIES

pH (at 72 hours)	5.30
Colour	Uniform cream
Flavour	Mild, slightly sweet
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.

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)	pH	5.3	5.0	5.6	Fonterra
Salt	%	1.8	1.4	2.2	ISO 5943

MICROBIOLOGICAL	UNITS	TYPICAL	MIN	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.