Cheddar, white and red / 45 % FDM

Version **01** Date **11-11-2026**

1 Product Name or Description

PRODUCT NAME	SPECIES	COMBINED NOMENCLATURE CODE
Cheddar, white and red	Cow milk	**0406 90 21**

COUNTRY OF ORIGIN	IDENTIFICATION MARK	PRODUCTION PLANT
European Union (country confirmed on each offer)	Stated on the health certificate	EU-approved dairy (Reg. (EC) No 853/2004)

Ingredients	White: pasteurised milk, firming agent calcium chloride, salt, starter, microbial rennet. Red: the same, plus colour carotenes (beta-carotene).
Raw material	Cow's milk pasteurised at 74 ± 2 °C for 15 – 20 s
Cut surface	White: near white or ivory to yellow. Red: orange to slightly red. Close texture, no holes.
Rind, texture	Clean, dry rind; elastic body
Taste and smell	Characteristic, mild, no foreign taste or smell
Ripening	Young: 2 – 4 weeks; ripened: 5 – 8 weeks

2 Quality Specifications

PHYSICAL AND CHEMICAL ANALYSIS

Parameter	Specification
Fat in dry matter	45 – 47 %
Total fat	26 ± 2 %
Moisture	42 ± 2 %
pH	5.2 – 5.5
Salt	1.2 % (red: 1.2 ± 0.2 %)

ATC GROUP Sp. z o.o. · International food trading & sourcing
Aleje Jerozolimskie 109/70, 02-011 Warsaw, Poland · +48 501 351 121 · contact@atcgroup.pl · atcgroup.pl
KRS: 0001021069 · NIP: PL8982289583

Cheddar, white and red

45 % fat in dry matter · young or ripened

MICROBIOLOGICAL ANALYSIS

Parameter	Specification
E. coli	< 1 cfu/g
Enterobacteriaceae	< 300 cfu/g
Listeria monocytogenes	Absent in 25 g
Salmonella spp.	Absent in 25 g
Coagulase-positive staphylococci	< 100 cfu/g
Yeasts	< 1,000 cfu/g
Moulds	< 100 cfu/g

3 Packaging

Unit	Details
Unit	Block, vacuum-packed; block weight confirmed on each offer
Container	40' reefer container; tonnage confirmed on each offer

4 Shelf Life & Storage

- Shelf life: confirmed on each offer
- Store chilled at 2 – 8 °C

5 Other Parameters

Allergens Milk.

Declarations Free from antibiotics; no nitrates; lactose-free; not treated with ionising radiation.

GMO Not produced from genetically modified organisms.

Documents Health certificate, certificate of analysis and certificate of origin for each shipment. Halal certificate on request, confirmed on each offer.

Transportation Refrigerated (reefer) container, chilled, 2 – 8 °C. Not frozen unless agreed on the offer.

Note: The electronic version of this document is valid without signature.

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