Edam Cheese

Product Group: Edam Cheese  
Product Item Code: EDAM

Custom Product Specification  
Issue Date: 14/10/2014

Open Country Edam Cheese is a pressed semi-hard to hard cheese, made from pasteurised cow’s milk. It is a reduced fat cheese with a smooth body. Mild, clean, with a sweet and nutty flavour, Edam is a washed curd cheese usually consumed young, when the texture is elastic and supple.

Applications:
Open Country Edam Cheese is suitable for a range of further manufacturing applications including shredding, cheese sauces and cheese spreads. Because of its good meltability, Edam is not only a good cooking cheese, but is also ideal for cut and wrap applications.

Ingredients:
Pasteurised cow’s milk, salt, rennet, cultures.

Packaging Information*:
Each block is vacuum-packed into a polyethylene bag and then placed into an Open Country branded cardboard wrap around carton with collar insert. The cartons are stacked onto a slip sheet.

Pack Size: 20 kg  
Dimensions: 390mm L x 298mm W x 189mm D  
Gross Weight: 20.6 kg  
Cartons per layer: 8  
Layers per pallet: 5  
Total Cartons: 40  
Container Load: (20ft) 1000 cartons - 20 tonne**
* Packing and pallet information may change to suit product, customer or shipping requirements.  
** Weight restrictions apply.

Storage Instructions and Shelf Life:
This product is stored and transported at 2-6°C Celsius. While the bag is intact and the product kept under these conditions it has a shelf life of 728 days from date of manufacture.

Coding:
The cartons are coded with factory registration number, lot number (line, cypher), unit number, box number, date of manufacture (DD MMM YYYY), best before date (728 days) (DD MMM YYYY), and product description (type).

Allergen Status:
Contains Milk and Milk Products

Certifications & Registrations:
MPI & HACCP Approved, Halal Certified,  
Codex Compliance, EU Certification on request

Quality Assurance: The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.

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This information is given in good faith and is believed to be accurate and reliable at the time of publication, however no guarantee or representation is made in respect to the product or its suitability for a particular use. Specifications are subject to change due to continual product improvement.