

Item: **Cheese Spread, Cheddar, Fortified, Plain**

Document: **PCR-C-039, Cheese Spread, Cheddar, Fortified, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **114** Component Classification: **Primary**

Estimated Shelf Life: **36 months at 80°F**

### **Item Characteristics**

Appearance: No evidence of excessive heating (materially darkened or scorched), mottling curdling, or oiling off. Smooth, homogenous, slightly plastic, light yellow-orange color (between No. 6 and No. 10 of National Cheese Institute Color Standard), and a uniform surface sheen. Free from foreign materials. No evidence of emulsion separation.

Odor: Slight bitterness from the medium cured cheese. Free from foreign odors. Medium cured cheddar and cooked milk.

Flavor: Slight bitterness from the medium cured cheese. Free from foreign flavors. Medium cheddar, salty, slightly buttery.

Texture: Smooth, homogenous, and easily spreadable. Not grainy.

### **Possible Deteriorative Changes**

Appearance: Excessive darkening, scorched, mottled, curdled, or excessive oiliness.

Odor: Old cheddar, scorched milk, sour.

Flavor: Bitter, overcooked/scorched milk, slight metallic, acidic/sour.

Texture: Curdled, grainy, rubbery, excessively thick or excessively oily (oiled off).

### **Unique Examination/Test Procedures:**

Package must be kneaded prior to opening for examination of this product. If mold growth is observed, examine the package closely for holes, cuts and tears, especially at the juncture of the product edge of the seals and the body of the pouch. If pouch integrity is compromised, score the pouch defect and note findings in the narrative (evidence of mold, desiccation, dark color, etc.).

### **Special Notes:**