CHEDDAR CHEESE - GDT Frozen (for processing)
GDT Specification – Fonterra New Zealand

VERSION: 05.0626 | UNRESTRICTED

NZMP Frozen Cheddar Cheese is a semi-hard cheese designed for processed cheese applications. It is frozen within 72 hours of manufacture to arrest protein breakdown and flavour development.

PRODUCT CHARACTERISTICS

- Uniform cream colour
- Bland, slightly lactic flavour
- Firm, curdy texture
- Minimal protein breakdown

PRIMARY APPLICATIONS

- Processed cheese applications

DIETARY STATUS

- Lacto-vegetarian

CERTIFICATION

- Halal

PLACE OF MANUFACTURE

- New Zealand

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
- Typical Dimension: 38.5 x 30.0 x 18.0 cm

STORAGE AND HANDLING

Frozen product should be stored and transported at -10°C or colder. Thaw at -2°C to 4°C before use. Once thawed, do not refreeze. Store chilled at -2°C to 4°C and use within 14 days of thawing. 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. Date marking is clearly marked on the packaging. When stored as directed the product should be used within 18 months.

NUTRITIONAL INFORMATION	Typical (per 100 g product)
Energy (kJ)	1721
Protein (g)	24.2
Moisture (g)	36
Fat (g)	34.7
Carbohydrate (g)	<0.1
Minerals and Lactate (g)	3

INGREDIENTS

Pasteurised cow's milk, Salt, Starter Cultures, Microbial Coagulating Enzyme

Allergen statement available on request

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

FOOD SAFETY & QUALITY ASSURANCE

Our facilities are verified through regular internal and external audit programmes, with manufacturing sites accredited to FSSC 22000 certification.

Internationally recognised test methods are used to verify the safety, quality and compliance of our ingredients (including raw milk) and final products. Milk is tested in accordance with the Ministry for Primary Industries (MPI) requirements. The National Chemical Contaminants Programme (NCCP) verifies New Zealand regulatory controls for antibiotics and other veterinary medicines are in place.

Products are packed in food grade packaging and each package is labelled to enable full traceability.

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

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NUTRITIONAL ANALYSIS	Typical (per 100 g product)
Energy (kJ)	1721
Calories (kcal)	411
Protein (g)	24.2
Fat (g)	34.7
Saturated fatty acids (g)	22.5
Trans fatty acids (g)	1.4
Cholesterol (mg)	87
Dietary Fibre (g)	0
Salt (g)	2.1
Minerals and Lactate (g)	3.0

MINERAL ANALYSIS	Typical (per 100 g product)
Calcium	740 mg
Sodium	830 mg

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.

PHYSICAL PROPERTIES	Typical
Colour	Uniform cream
Flavour	Bland, slightly lactic
Texture	Firm, curdy

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.

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CHEMICAL	Units	Min	Max
Moisture	% m/m		39.0
Fat	% m/m	31.5	38.0
Fat in Dry Matter	% m/m	50	
pH (at 72 hours)	pH	5.05	5.60
Salt	%	1.75	2.50

MICROBIOLOGICAL	Units	Max
Coagulase Positive Staphylococci	cfu/g	100
Coliforms	cfu/g	100
Escherichia coli	cfu/g	10
Listeria	/125 g	Not Detected
Salmonella	/25 g	Not Detected
Yeasts and Moulds	cfu/g	100

PHYSICAL	Units	Min
Foreign matter	/100 g	Pass

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.

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GDT Specification – Fonterra New Zealand

DATE: 02 November 2026
RESTRICTED

Fonterra will only ship Cheddar Cheese, Frozen (for Processing), GDT Specification - Fonterra New Zealand to the markets that are specifically listed below:

If you want this product shipped to a Market that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a Market that is not listed or has not been agreed between the customer and Fonterra prior to purchase.
** Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

Destination Market

China
Egypt
Indonesia
Jordan
Morocco
New Zealand
Philippines
Saudi Arabia
Vietnam

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PSB.800.

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