



# TIPPERARY

## COOPERATIVE

# HARD GRATING CHEESE

Our Hard-Grating Cheese is a firm Italian style cheese which delivers distinct nutty flavour, which increases on maturing. Its distinct features make it a suitable option for grating and flaking.

## KEY APPLICATIONS

### FOOD MANUFACTURING:

- Ready Meals
- Sauces

## TYPICAL NUTRITIONAL ANALYSIS

Per 100g	
Energy	1367kJ/ 328kcal
Fat	21g
Of which saturates	13g
Carbohydrate	<0.2g
Of which lactose	<0.2g
Protein	34.5g
Salt	1.2g

## SHELF LIFE

6 months from date of manufacturing.

## COMPLIANCE

### PRODUCT DECLARATION:

Halal  
Kosher

### FOOD SAFETY STANDARDS

Certified to GFSI Global Standards

## KEY CHARACTERISTICS

- Firm, non-sticky body suitable for grating
- High Flavour alternative to traditional Italian cheeses.
- Baking to Enhance colour and improve texture

## TYPICAL COMPOSITION

% Moisture	39%
% Fat in Dry Matter	34%
Fat	21.0%
Protein	38.8%
pH	5.35
Salt	1.2%

## QUALITY ASSURANCE

Tipperary Co-op is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards.

Tipperary Co-op products meet all applicable EU legislation and our supplying manufacturing sites are accredited to the highest standards.

A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.



## PACKAGING

All blocks are packed as per customer requirements

### SIZING OPTIONS:

(A) Dimensions: Length 60 cm; Width 58 cm; Height 20 cm.

Tolerance of +/- 2cm on each dimension

Target block weight: 60kg

Minimum block weight: 55kg

Maximum block weight: 63kg

(B) Dimensions: Length 60cm Width 29cm Height 20cm

Tolerance of +/- 3cm on each dimension

Target block weight 30kg

Maximum block Weight: 31.5kg

Minimum block Weight: 27.5kg

(C) Dimensions: Length 28.5cm Width 14.5cm Height 20cm

Target block weight: 5kg

Minimum block weight: 3.50kg

Maximum block weight: 5.22kg

(D) Dimensions: Length 28.5cm Width 14.5cm Height 10cm

Tolerance of +/- 5mm on each dimension

Target block Weight: 2.5kg

Minimum Block Weight: 1.50kg

Maximum Block Weight: 2.65kg

Each block is securely vacuum packed in suitable food grade packaging depending on customer requirements.

## TYPICAL MICROBIOLOGICAL STANDARDS

Parameter . Max

Yeast <100 per g

Mould <100 per g

E Coli Neg 0.1 per g

Coliforms <10 cfu per g

Staph aureus coagulase +ve Neg. 0.1 per g

Salmonella Absent in 25g

Listeria Absent in 25g

## STORAGE

Target temperature at time of despatch ex Tipperary not greater than 8°C.

## SUSTAINABILITY

Our way matters, our sustainability framework contains three pillars, 1) Our way of farming, 2) Our way of operating and 3) our way of supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Currently, Tipperary Cooperative is a member of the Bord Bia Origin Green scheme with the goal of sustainable food production and has ISO50001 accreditation, Energy Management.

Tipperary Cooperative is committed to sourcing all milk from dairy farmers who are members of a Sustainable Dairy Assurance Scheme, whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.

## SUGGESTED LABELLING

Allergens: Contains Milk and Dairy products

(As milk is the main ingredient, cheese will contain milk solids including trace presence of lactose).

Suitable for vegetarians



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Please note all stated values are typical, always clarify minimum/maximum levels with our product specifications