# Product specification

# Mild cheddar cheese

AHDB report an **indicative spot price** for Mild cheddar cheese each month.

The specifications of this quotation are described below.

#### **Description of the commodity**

##### Quality

Mild white cheddar cheese from cows’ milk, typically matured for 3 months

Compliant with relevant UK and EU requirements at time of supply.

* Fat in dry matter 48% minimum
* Moisture (g/100g) Typically 37%. 39% maximum
* Flavour Rounded flavour with low to moderate levels of savoury notes
* Aroma No unpleasant odours should be apparent
* Appearance Uniform pale yellow colour, which will vary according to season.

Free from foreign matter and mould growth.

* Texture Smooth, moderately firm bodied cheese with a close texture
* Origin United Kingdom

The product will be prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of the Good Manufacturing Practice.

##### Format

Typically 20 kg blocks (range 19.5 kg to 20.5 kg)

##### Quantity

Minimum 20 tonne consignment

##### Price

The indicative price in sterling per metric tonne (£/tonne) of spot trade for transactions agreed in the previous month for the product specified in this document. Terms of sale FCA incoterms ® 2020

##### Point of exchange

Ex-store in UK