



## QUOTATION

### Cheddar cheese

Argentina, August 2018

REF: **OPCEQATR047**

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**Commodity:**

Cheddar cheese

**Origin :**

Argentina

**Packing**

Each cheese weighs approximately 4 kg

**Delivery Time:**

to ship from Argentina in 30 days

**PaymentTerms:**

Advance 30%  
balance 7 days before loading the container

**Price:**

u\$d **3950** FOB BUENOS AIRES

u\$d **4100** CFR any port





CHANGES CONTROL:	
REVISION 1:	Original
REVISION 2:	Modification of parameters of fat in dry matter content

Cheddar is a semi-hard, fatty and medium moisture cheese. This product is prepared with whole milk, acidified by lactic bacteria cultures and coagulated by rennet. The body is orange color and a firm-textured, smooth and waxy texture.

**Minimum ripening period (weeks):** 3 -4 weeks + minimum at time of shipping.

**Pack Size:** Cheddar Cheese loaves are between 3.5 and 4 Kg

**Applications:** LACTEAR Cheddar Cheese is ideal for inclusion in the manufacture of processed cheese, portioning or sliced.

**Ingredients:** Milk, Salt, Rennet, Cultures, Dye, Calcium Chloride.

**Allergen Status:** Contains Milk and Milk Products.

**Packaging:** Then Cheddar Cheese is vacuum packed into polyethylene (crystal) bags and then placed into cardboard wrap around carton.

**Shelf life:** While the bag is intact and the product stored in refrigeration between 3 - 6°C it has a shelf life of 12 months from date of manufacture.

**Optimum storage temperature:** 3° C to 6° C.

**Shipping temperature:** It is recommended that Cheddar cheese be shipped at least 3°C.





CHEMICAL AND PHYSICAL

ANALYSIS:

pH: 5,10 – 5,40

Moisture: between 38% en 42 %

Fat in dry matter content: between 45% and 52%



MICROBIOLOGICAL ANALYSIS

Coag. Pos. Staph (cfu/g): n < 100

*Listeria monocytogenes*/ 25 g: ND

*Salmonella spp*/ 25 g: ND





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