



**RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:**

**Bid Receiving
PWGSC
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095**

**SOLICITATION AMENDMENT
MODIFICATION DE L'INVITATION**

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

Comments - Commentaires

**Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur**

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Title - Sujet Cheese	
Solicitation No. - N° de l'invitation E6TOR-13RM12/A	Amendment No. - N° modif. 004
Client Reference No. - N° de référence du client E6TOR-13RM12	Date 2016-03-23
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6524	
File No. - N° de dossier TOR-3-36233 (003)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2017-03-31	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Escander, Lisa	Buyer Id - Id de l'acheteur tor003
Telephone No. - N° de téléphone (905) 615-2033 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

FQS-19 – Cheese

[Applicable Regulations and Resources for \[Cheese\]](#)

Description

1. Cheese is the ripened or un-ripened soft, semi-hard, hard, or extra-hard milk product. It is made by the coagulation of milk, milk products or a combination of these, with the aid of bacteria to form a curd. It is produced by coagulation of the milk protein, casein. Typically, the milk is acidified and addition of the enzyme rennet causes coagulation. After draining the whey, the curd is then formed into a homogeneous mass. The solids are separated and pressed into final form. Cheese is available in a number of different tastes, textures, and aromas and is categorized based on the cheese making process, the origin and form (shape) of the cheese, and the methods used in the ripening process of the cheese. The main Canadian cheese categories are: fresh cheeses, soft cheeses, semi-firm cheeses, firm cheeses and hard cheeses.

2. Cheese¹ provided within Canada:
- a. must be of the type and pack size specified;
 - b. must comply with the descriptions and requirements indicated in [Table 1](#);
 - c. must possess the physical, chemical and organoleptic properties typical for the variety;
 - d. must be prepared in accordance with good manufacturing practices from pasteurized milk or pasteurized milk products;
 - e. must comply with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#);
 - f. must comply with relevant sections of the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 8, Dairy Products](#);
 - g. must comply with the [Dairy Products Regulations \(SOR/79-840\)](#);
 - h. must meet the specifications and grade standard as indicated in [Table 1](#);
 - i. must comply with the relevant sections listed under the [Canadian Food Inspection Agency - Food Safety](#);
 - j. must be prepared in a sanitary manner as per section 11.1 of the [Dairy Products Regulations \(SOR/79-840\)](#);
 - k. must comply with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 16, Food Additives](#);

¹ Cheese made from other than cow's milk shall meet the requirements as outlined in section B.08.031 of the Canadian [Food and Drug Regulations \(C.R.C., c. 870\)](#).

- l. must be labelled to show the source of the milk on the principal display panel;
 - m. must be packaged and labelled according to the [*Dairy Products Regulations \(SOR/79-840\)*](#), (sections 16-23);
 - n. must comply with food packaging and labelling requirements listed under the [*Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)*](#), and the [*Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)*](#);
 - o. must comply with the relevant sections listed under the [*Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)*](#); and
 - p. must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [*Codex Alimentarius - General Principles of Food Hygiene*](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines and [*The National Dairy Code Production and Processing Regulations*](#).
3. Cheese² purchased outside of Canada:
- a. must only be procured from countries that meet federal acts and regulations that govern the importation of food under [*Canadian Food Inspection Agency - Guide to Importing Food Commercially - Section A - Canadian Food Legislation*](#);
 - b. must only be procured from countries that meet the standards for importing dairy products as indicated in the [*Dairy Products Regulations \(SOR/79-840\)*](#), para 26;
 - c. must be of the type and pack size specified;
 - d. must comply with the descriptions and requirements indicated in [Table 1](#);
 - e. must possess the physical, chemical and organoleptic properties typical for the variety;
 - f. must be prepared in accordance with good manufacturing practices from pasteurized milk or pasteurized milk products;
 - g. must comply with relevant sections of Acts and Regulations (or the equivalent in the country where procured) listed under the [*Food and Drugs Act \(R.S.C., 1985, c. F-27\)*](#), [*Food and Drug Regulations \(C.R.C., c. 870\)*](#), [*Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)*](#), and the [*Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)*](#);
 - h. must comply with relevant sections of the [*Food and Drug Regulations \(C.R.C., c. 870\)*](#), [*Division 8, Dairy Products*](#) (or the equivalent in the country where procured);
 - i. must comply with the [*Dairy Products Regulations \(SOR/79-840\)*](#) (or the equivalent in the country where procured);

² Cheese made from other than cow's milk shall meet the requirements as outlined in section B.08.031 of the Canadian [*Food and Drug Regulations \(C.R.C., c. 870\)*](#).

- j. must meet the specifications and grade standard as indicated in [Table 1](#);
- k. must comply with the relevant sections listed under the [Canadian Food Inspection Agency - Food Safety](#);
- l. must be prepared in a sanitary manner as per section 11.1 of the [Dairy Products Regulations \(SOR/79-840\)](#);
- m. must comply with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#); and/or
- n. must comply with food additive classes listed under the [Codex Alimentarius - General Standard for Food Additives](#);
- o. must be packaged and labelled according to the [Dairy Products Regulations \(SOR/79-840\)](#), (sections 16-23);
- p. must comply with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
- q. must comply with the relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#); and/or
- r. must comply with all the requirements listed under the [Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#);
- s. must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines and [The National Dairy Code Production and Processing Regulations](#);
- t. must meet the requirements of the [Codex Alimentarius – Code of Hygienic Practice for Milk and Milk Products](#); and
- u. must meet all the requirements of applicable local food legislation whenever those requirements are stricter. All cheese must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

FQS-19-01 - Table 1: Cheese

Type	Description	Specification
<p>Fresh Cheese is made with pasteurized skimmed milk, whey, whole milk, or cream. The fat content will depend on the milk used to make the cheese and can vary between 0.5 to 30% depending on the milk used. Moisture content can be as high as 80%.</p>		
Cottage Cheese	<p>Cottage Cheese is discrete curd particles, prepared from skim milk, evaporated skim milk or skim milk powder and harmless acid-producing bacterial cultures. The milk is curdled and then drained, but not pressed. Draining removes much of the whey in the cheese, but some remains. Cottage Cheese has a slightly bland taste. Cottage Cheese shall contain not more than 80 per cent moisture and may contain not more than 0.5 per cent stabilizing agent. Cottage Cheese is available with 1% or 2% milk fat (MF).</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.051 (S); B 08.53 and B 08.54 Must contain 1% MF only. Must be unsalted/have no added salt.</p>
Creamed Cottage Cheese	<p>Creamed Cottage Cheese is cottage cheese that contains cream or a mixture of cream with milk or skim milk, or both in quantities such that the final product shall contain not less than four (4) per cent milk fat; and not more than 80 per cent moisture and may contain emulsifying, gelling, stabilizing and thickening agents.</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.052 (S); B 08.53 and B 08.54.</p>
Cream Cheese, Cream Cheese with added ingredients. Low Fat. 95% Fat Free	<p>Cream Cheese is made by coagulating cream with the aid of bacteria to form a curd and forming the curd in to a homogeneous mass after draining the whey. Cream Cheese must not have more than 55 per cent moisture and not less than 30 percent milk fat. Low Fat Cream Cheese contains less than 15 per cent milk fat. 95% Fat Free Cream Cheese is also available. Cream Cheese has a smooth, spreadable texture and a moist shiny appearance. It has a sharp, delicate fresh taste. Cream Cheese may have ingredients as indicated in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.037 (1) (S) in sufficient amounts to differentiate the product from Cream Cheese but not in amounts so large as to change the basic nature of the products. Note: Cream Cheese is also available in whipped form but this type of Cream Cheese is not suitable for cooking.</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.035 (1) (S) or the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.037 (1) (S) Must be the low fat variety.</p>

Type	Description	Specification
Cream Cheese Spread, Cream Cheese Spread with added ingredients	<p>Cream Cheese Spread is made by coagulating cream with the aid of bacteria to form a curd and forming the curd in to a homogeneous mass after draining the whey. Cream Cheese Spread must contain not less than 51 per cent cream cheese, not more than 60 per cent moisture, and not less than 24 per cent milk fat. Cream Cheese Spread may have ingredients as indicated in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.039 (1) (S) in sufficient amounts to differentiate the product from Cream Cheese Spread, but not in amounts so large as to change the basic nature of the product.</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.038 (1) (S) or the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.039 (1) (S).</p>
Quark	<p>Quark is a fresh cheese of East European origin. It is traditionally made with unpasteurized milk however versions are available made with pasteurized milk. Only Quark made with pasteurized milk will be used for this specification. It is generally only has a shelf life of about a week.</p> <p>It is soft, white, thick and creamy un-aged cheese. It usually has low fat content (about the same as cream cheese) and has no salt added. It has a mild, slightly tangy flavour.</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S).</p>
Ricotta, Partly Skimmed Milk	<p>Ricotta is a creamy soft, fresh, whey cheese made from cow’s milk. Ricotta is produced from whey, the liquid separated out from the curds when cheese is made. When the protein-rich substance is heated, whey protein particles fuse and create a curd. This curd, after drainage, is ricotta. Because ricotta is made from whey, rather than milk, it is a whey cheese, and not technically a “cheese”. Ricotta is grainy and creamy white in appearance, slightly sweet mild taste, and contains around 13% fat (maximum 10 gm per 125 ml). Good Ricotta should be firm, not solid and consist of a mass of fine, moist, delicate grains. Italian Ricotta is typically made from the whey of sheep, cow, goat, or water buffalo milk.</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products. Must be made from partly skimmed milk.</p>
<p>Soft Cheeses After curdling, natural draining and salting, soft cheeses are surface ripened and aged from the exterior of the cheese to the interior. As they ripen, they develop a uniform colour and consistency. Soft cheeses are neither pressed nor cooked. Soft cheeses at their peak have bloomy rinds and have a smooth, creamy texture. They are rich in taste and have a delicate</p>		

Type	Description	Specification
<p>aroma of mushrooms. Their fat content ranges between 20-26% and moisture levels are between 50 to 60%.</p>		
<p>Brie</p>	<p>Brie is a soft-ripened cow’s milk cheese. To make Brie, milk is curdled with the addition of rennet and the curds are spread out in moulds and drained. Usually several passes are taken, creating layers of curds which can sometimes be distinguished in the final cheese product. After draining, the cheese is removed from the moulds, salted, and bacteria are introduced. Finally, the cheese is set in a cave to age for approximately one month before being brought to market. Brie has a distinctive rich, creamy flavour. When the rind is still pure white, the cheese has not yet matured. The cheese will have an astringent, chalky taste if eaten too young, and the cheese will not be very creamy. As the cheese ages, the rind will develop light brown lines on the top, its flavour will become more complex, and salty, and it will become creamy. Brie is considered to be mature after it has softened all the way through. If the cheese is cut before the maturing process is finished, it will never develop properly. If the smell is very strong, it is overripe. True Brie must be made from unpasteurized milk, and is therefore not to be provided.</p>	<p>Must meet the <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S) Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S) Table 1.</p>
<p>Camembert</p>	<p>Camembert is a soft, creamy French cheese. At the beginning stages of ripening, Camembert is soft yet firm, getting creamier and more flavoured over time (usually 2-3 weeks). A genuine Camembert has a delicate, slightly salty taste. Camembert was traditionally made from unpasteurized cows' milk. The variety “Camembert de Normandie” is required by law to be made only with unpasteurized milk. Cheeses sold today as “Camembert” are actually made with pasteurized milk. It is produced in small rounds, about 350 grams (around 12 oz) in weight, which are then typically wrapped in paper and packaged in thin wooden boxes. When fresh, it is quite crumbly and relatively hard, but characteristically ripens and becomes softer and strongly flavoured as it ages.</p>	<p>Must meet the <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S)</p>

Type	Description	Specification
		Table 1.
<p>Semi Soft Cheeses Firmer than soft cheeses with a fat content ranging from 10 to 30% and a moisture level of 40-60%. Note: This category of cheese has several sub-groups based on the ripening process used in making the cheese.</p>		
<p>Un-ripened As the name implies, does not go through a ripening process after curdling and draining. Instead the cheese is cut and stretched until it becomes thread-like. Un-ripened semi-soft cheese is mild in flavour, and has an elastic-like texture. Some may be smoked or aged for taste.</p>		
Bocconcini	<p>Bocconcini are semi-soft, white, rindless, un-ripened mild Italian cheese balls, about the size of cherry tomatoes. They are a fresh type of mozzarella and taste similar to mozzarella. Bocconcini sold today are often made from cow's milk, but were traditionally made from water buffalo's milk in Naples, Italy. Some bocconcini available today have both water buffalo's milk and cow's milk in the cheese.</p>	
Mozzarella	<p>Mozzarella is ivory in colour and somewhat elastic. It is one of the best-know cheeses. It is rindless, moist and supple with a slightly salty, milky-buttery taste. Mozzarella is differentiated by its fat content. Mozzarella has either 22.5% M.F. or is made of partially skimmed milk and contains 16.5% M.F. Mozzarella is a semi-soft pasteurized cheese. It was originally made from the milk of the water buffalo but is also made from cow's and sheep's milk. Mozzarella is a generic term for several kinds of originally Italian cheeses that are made using spinning and then cutting. Fresh mozzarella is generally white, but may vary seasonally to slightly yellow depending on the animal's diet. It is usually rolled in the shape of a ball of 80 to 100 grams (6 cm diameter); sometimes up to 1 kilogram (about 12 cm diameter). Because of its high moisture content it is meant to be served the day it is made. Soaking it in salt water or whey, or adding citric acid, increases its shelf life. Its shelf life can be further extended if vacuum sealed. For Pizza Mozzarella cheese, at least the following percentage of the total protein</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) Table 1. Must be the partially skimmed variety.</p>

Type	Description	Specification
	<p>content of the cheese, namely, 63 per cent protein in the case of Pizza Mozzarella cheese and Partially Skim Pizza Mozzarella cheese. Commercial mozzarella is made in much the same way as fresh mozzarella, but stabilizers have been introduced so that the cheese does not turn too stringy or mushy. Commercial mozzarella is often much drier than traditional style, and is often slightly rubbery. Low moisture mozzarella is made from whole or part skim milk and can be kept refrigerated for up to a month. Pre-shredded mozzarella may have a shelf life of up to 6 months. When slightly desiccated (partially dried), the structure becomes more compact; and is better used to prepare dishes cooked in the oven, for example, lasagna.</p>	
<p>Interior-ripened These cheeses are semi-soft that are mild in flavour and supple in texture. They have a light, pleasant aroma. These cheeses have been pressed cooked and ripened. Elimination of whey is achieved by cutting and mechanical pressing. Ripening develops within the whole body of the cheese. Some may have firm rinds which are washed and scrubbed.</p>		
Havarti	<p>Havarti is a washed, creamy semi-soft Danish cow's milk cheese. Havarti is made by introducing rennet to milk to cause curdling. The curds are pressed into cheese moulds, which are drained, and then the cheese is aged. The cheese is rindless, smooth and has a slightly bright surface with a cream to yellow colour depending on type. Havarti is a mild cheese with a buttery aroma and slightly acidic buttery flavour. It becomes salty with the flavour of hazelnut as it ages. Havarti cheese comes in low fat versions as well as an enriched full cream type.</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) Table 1.</p>
Monterey Jack	<p>Monterey Jack cheese is a semi-firm cow's milk cheese which is aged only briefly (one month) before being served. It has a creamy, mild flavour and high moisture content. There are a number of variations on the classic Monterey Jack cheese. Some producers add</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S).</p>

Type	Description	Specification
	<p>herbs or hot peppers to make herbed Jack or pepper Jack cheeses. Dry Jack is an aged variety of Monterey Jack that is aged up to six months. Dry Jack has a more complex, sharp flavour and it turns hard enough to be grated and used like Parmesan. Monterey Jack cheese should be smooth, evenly coloured specimen without signs of cracking or discolouration.</p>	<p>Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) Table 1.</p>
St-Paulin	<p>Saint-Paulin is a creamy, semi-soft cheese made from pasteurized cow’s milk that ranges in colour from pale yellow to bright mandarin orange and has a mild flavour. It is a buttery cheese but is usually firm enough for slicing. It has a thin, edible yellow-orange washed rind that is smooth and leathery. Imitation Saint-Paulin cheese has a plastic inedible rind. Saint-Paulin cheese is ripened in a round loaf with slightly protruding sides that matures in about four weeks and has a fat content of 40%.</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) Table 1.</p>
<p>Surface-ripened Ripening takes place from the surface to the center. Cheeses are turned, washed and kept in cold rooms. The flavour is more pronounced than most semi-soft cheeses and may be pungent.</p>		
Oka	<p>Regular Oka cheese is a semi-soft pressed and uncooked cheese that is surface ripened for 4 weeks. Classic Oka is ripened for an additional month. It has a washed rind. Made from whole raw or pasteurized cows’ milk, it has a soft creamy, nutty fruity flavour that evolves as it ages. Light Oka cheese is similar to regular Oka but is always made with pasteurized milk and is lower in fat. Oka cheese has a copper-red rind with a pale cream colour and its surface may be dotted with small holes.</p>	

Type	Description	Specification
Feta, Regular and Light	Feta is a pickled curd cheese that has a salty and tangy taste enhanced by the brine solution. The texture depends on the age which can be extremely creamy, or crumbly dry. Upon maturation of 2 months, feta is sold in blocks submerged in brine. Feta is traditionally made from goats milk but can also be made from the milk of cows and sheep. Feta has a briny salty taste, a grainy, crumbly texture and is white in colour. Feta can range from soft to semi-hard with a fat content of about 12% to 16%.or 12-16 gm of fat per 100 gm Feta. Light or Low Fat Feta is available with the total MF reduced by 25% less MF to about 8% MF.	Must be the light or low fat variety with maximum of 14 gm of fat per 100 g.
<p>Firm Cheeses. Cheese that has been drained and heavily pressed to remove a greater amount of whey than in softer cheeses. Cheeses that have been cooked as well as pressed are included in this category. Firm cheeses are interior ripened. Fat content varies between 20-31%. Moisture level is between 35-52%. Some cheese in this category may have a rind and are large and cylindrical in shape. Rindless firm cheeses are in vacuum packed blocks. Flavour of cheeses in this category range from mild to sharp depending on the duration and method of ripening. Gases emitted within the cheese during the ripening stage can result in some firm cheeses having openings or “eyes” of various sizes.</p>		
Cheddar	Cheddar Cheese is the product made by coagulating milk, milk products or a combination of these with the aid of bacteria to form a curd. The curd is subjected to the cheddar process. Cheddar cheese must have a casein content that is at least 83 per cent of the total protein content of the cheese. It must contain not more than 39 per cent moisture and not less than 31 per cent milk fat. It may contain more than the maximum percentage of moisture and less than the minimum percentage of milk fat if a statement of claim is shown on the label of the product as part of the common name (e.g. claim of “light”). Reduced Fat or low fat Cheddar shall contain no more than 18 gm per 100 gm or 18% MF. Low sodium cheddar shall contain a maximum of 21 gm of sodium per 100 gms of cheese. Cheddar cheese is a relatively hard yellow to off-white, and sometimes sharp-tasting cheese. It ranges from mild lower-fat cheeses to the more mature higher-fat and sharper cheeses. Canadian cheddars are smoother, creamier, and	<p>Grade - Canada 1 as per Dairy Products Regulations, Para 13. (1). Must be prepared in a registered establishment that meets the requirements of the Canadian Dairy Products Regulations. Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.034(1)(S). Cheddar Cheese. If claiming the product is reduced in fat must meet Food and Drug Regulations Part B Sensory</p>

Type	Description	Specification
	<p>are known for their balance of flavour and sharpness. Cheddars vary in flavour depending on the length of aging and their origin. As cheddar slowly ages, it loses moisture and its texture becomes drier and more crumbly. Cheddar cheese is always aged:</p> <ul style="list-style-type: none"> - Mild cheddar for at least three months; - Medium cheddar for 4-7 months; and - Sharp, Old and Extra Old cheddar from 9 months to several years. <p>Sharpness becomes noticeable at 12 months (old cheddar) and 18 months (extra old cheddar). The optimal aging period is 5-6 years; however, for most uses three-year-old cheese is fine and five-year-old cheddar can be saved for special occasions.</p>	<p><i>Characteristics</i> B.01.513. (1). Low sodium cheddar cheese must contain no more than a maximum of 21 gm sodium per 100 gms.</p>
Brick	<p>Brick cheese is a cheese made in brick-shaped form. Its colour ranges from pale yellow to white, and it has a sweet, nutty taste that matures into a strong ripe cheese taste with age. It is medium-soft, crumbles easily and is somewhat sticky to the knife. The cheese making process was derived from white American Cheddar that is cultured at a slightly higher temperature which results in a marginally higher fat content and a slightly altered protein structure. The resultant “brick cheese” has a slightly softer taste and a distinctly sharper finish.</p>	<p>Must meet the <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S) Table 1.</p>
Colby	<p>Colby cheese is a semi-hard cow's milk cheese. It is orange or creamy yellow in colour. Colby cheese is made with pasteurized milk. The flavour of Colby cheese is similar to cheddar however is milder and creamier. Colby has high moisture content, and it tends to be much softer than cheddar. The cheese is manufactured with a washed curd process where the whey is replaced by water during the cooking time. This reduces the acid content, making Colby cheese less tangy when it is</p>	<p>Must meet the <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum</p>

Type	Description	Specification
	finished. Colby cheese does not age well, tending to become cracked and dry.	percentage of milk fat as shown in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) Table 1 . Low sodium Colby must contain no more than a maximum of 21gm sodium per 100 gms.
Edam	Edam is a mild semi-soft cheese. The flavour ranges from a nutty to salty taste and has almost no smell. It generally has a dry, smooth texture and a pale yellowish colour and is coated with red or yellow paraffin wax. Edam cheese is made from reduced fat cow's milk and has a relatively lower fat content than many other cheeses at approximately 28%.	Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) . Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) Table 1 .
Emmental	Emmental cheese is a creamy coloured cow's milk cheese with characteristic large holes formed as a result of the release of carbon dioxide gas generated by bacteria in the late stage of production. It is the original Swiss cheese and has a creamy, nutty flavour. It is a yellow, medium-hard cheese. Typically, the cheese is aged for at least four months, and often much longer.	Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) . Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the Food and Drug Regulations

Type	Description	Specification
		<p><i>(C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S) Table 1.</p>
Gruyere	<p>Gruyere is a hard, yellow cheese made from cow’s milk and is in the family of Swiss cheeses. Gruyere cheese is sweet but slightly salty. The flavour varies widely with age and is creamy and nutty when young and becomes more complex and earthy as it ages. When fully aged (five months to a year), it tends to have small holes and cracks and a slightly grainy texture.</p>	<p>Must meet the <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in meet the <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S) Table 1.</p>
Swiss	<p>Swiss cheese is the generic name for several varieties of cheese originally made in Switzerland. Cheese known as “Swiss cheese” in North America is an imitation of the Swiss Emmental or Emmentaler. Swiss cheese is a mild cheese with a piquant, but not very sharp taste. It is made from cow’s milk. It is shiny, pale yellow, and has large holes (called eyes) resulting from carbon dioxide released during the maturation process. The size of the holes is controlled by changing the acidity, temperature and curing times. The larger the wholes, the stronger the flavour and the harder the cheese is to slice. Since sliced Swiss cheese is popular in North America, Swiss cheese produced for slicing is less aged and therefore less flavourful than imported Swiss cheese.</p>	<p>Must meet the <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the <i>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</i> B.08.030 (1) (S) Table 1.</p>

Type	Description	Specification
Tilsit	Tilsit cheese is a light yellow, semi-hard cheese made from pasteurized cow's milk. Tilsit has a medium-firm texture with irregular holes or cracks, with an intense, full flavour and has a dark yellow rind. There are three varieties of Tilsit cheese; a mild version (green label), made from pasteurized milk, a more strongly flavoured one made from fresh, unpasteurized milk (red label), and the yellow-labeled "Rahm-Tilsiter" produced from pasteurized milk with added cream. Only pasteurized Tilsit will be used for this specification. Tilsit ranges from 30 to 60 percent milk fat.	Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) Table 1.
Hard Cheeses Cheeses in this category are cooked and pressed and may undergo a long ripening period. The longer ripening period results in a sharp and pronounced flavour. The texture is usually dry and grainy.		
Parmesan	Also referred to as Parmigiano-Reggiano, Parmesan cheese is a hard/firm cheese originally from Italy made from pasteurized cow's milk. Parmesan cheese has a rich, fruity, nutty taste. True Parmesan cheese is a hard, yellowish cheese which breaks in a sliver-like pattern. The dense cheese has large grains in it, which can easily be seen with the naked eye.	Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) Table 1. Must be the low sodium variety.
Romano	Romano cheese has a hard, dry, pale yellow to tan coloured exterior that is sometimes coated with yellow, brown or black wax. Romano	Must meet the Food and Drug Regulations (C.R.C., c. 870),

Type	Description	Specification
	cheese has a light yellow, hard, dry and granular body. Its flavour is sharp, tangy, and salty. It can be made of cows', sheep's or goats' milk or a combination thereof. Romano cheese is a traditional Italian cheese. Romano cheese is different from other cheeses because it requires more milk per pound, most water being lost in the process. Romano cheese has a fat content of 27%, and a water content of 32%. Romano cheese is made by a special method called "rummaging curd" where the curds are drained and pierced before being salted and brined. A high quality Romano cheese will be even in colour, with no signs of cracking, excessive dryness, or moisture.	<u>Division 8, Dairy Products</u> B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the <u>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</u> B.08.030 (1) (S) Table 1.
Asiago	Asiago is a mature hard Italian cheese. It is produced from skimmed cow's milk. Depending on its aging, it can range from a smooth to a crumbly texture. The flavour of Asiago cheese is similar to Parmesan cheese but its flavour will vary depending on its aging. Age is often measured by the cheese's flavour. Asiago cheese is produced in two forms; fresh Asiago, also known as Pressato, and mature Asiago, called Asiago d'Allevato. Fresh Asiago has an off-white colour and is milder in flavour than Asiago d'Allevato. Asiago d'Allevato also has a more yellowish colour and is somewhat grainy in texture. Asiago d'Allevato cheese is harder in consistency than fresh Asiago.	Must meet the <u>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</u> B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less than the minimum percentage of milk fat as shown in the <u>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</u> B.08.030 (1) (S) Table 1.
Other Some cheeses have not been categorized under any of the main cheese categories because of the variety of characteristics, shapes and sizes and distinct ripening processes.		
Processed Cheese or Processed Cheese with added ingredients	Processed Cheese is made by finely grinding and mixing one or more varieties of cheese other than cream cheese, cottage cheese, or whey cheese into a homogeneous mass with the aid of heat. In the case of Processed Cheddar Cheese one or more of the following is used; cheddar cheese, stirred curd cheese, granular curd cheese or washed curd cheese. Processed Cheese made with one variety of cheese has a maximum amount of moisture	Must meet the <u>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</u> B.08.040 (1) (S) or the <u>Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</u>

Type	Description	Specification
	permitted is less than 40 per cent. If two or more varieties is used, the average maximum amount of moisture permitted is less than 40 percent. Processed Cheese may have ingredients as indicated in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041 (1) (S) in sufficient amounts to differentiate the product from the Processed (naming the variety) but not in amounts so large as to change the basic nature of the product.	B.08.041 (1) (S).
Processed Cheese Food or Processed Cheese Food with added ingredients	Processed Cheese Food is made by finely grinding and mixing one or more varieties of cheese other than cream cheese, cottage cheese or whey cheese into a homogeneous mass with the aid of heat. Processed Cheese Food may contain added milk or milk products, not less than 51 per cent cheese, and not more than 46 per cent moisture, and not less than 22 per cent milk fat. Processed Cheese Food may have ingredients as indicated in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.2(1) (S) in sufficient amounts to differentiate the product from the Processed Cheese Food but not in amounts so large as to change the basic nature of the product.	Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.1 (1) (S) or the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.2 (1) (S).
Processed Cheese Spread or Processed Cheese Spread with added ingredients	Processed Cheese Spread is made by grinding and mixing one or more varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass with the aid of heat. Processed Cheese Spread shall contain added milk or milk products, not less than 51 per cent cheese, not more than 60 per cent moisture, and not less than 20 per cent milk fat. Processed Cheese Spread may have ingredients added as indicated in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.4(1) (S) in sufficient amounts to differentiate the product from the Processed Cheese Spread but not in amounts so large as to change the basic nature of the product.	Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.3. (1) (S) or the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.4 (1) (S).

Type	Description	Specification
Cold Pack Cheese or Cold Pack Cheese with added ingredients.	Cold Pack cheese is made by grinding and mixing the named variety of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass without the aid of heat. Cold Pack Cheddar Cheese contains one or more of the following: cheddar cheese, stirred curd cheese, granular curd cheese, or washed curd cheese. Moisture content and fat content shall be as indicated in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.5. (1) (S). Cold Pack Cheese may have ingredients added as indicated in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.6(1) (S) in sufficient amounts to differentiate the product from the Cold Pack naming the variety of cheese but not in amounts so large as to change the basic nature of the products.	Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.5. (1) (S) or the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.6 (1) (S).
Cold Pack Cheese Food or Cold Pack Cheese Food with added ingredients	Cold Pack Cheese Food is made by grinding and mixing one or more varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass without the aid of heat. Cold Pack Cheese Food shall contain added milk or milk products, not less than 51 per cent cheese, not more than 46 percent moisture and not less than 22 per cent milk fat. Cold Pack Cheese Food may have ingredients added as indicated in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.8(1) (S) in sufficient amounts to differentiate the product from the Cold Pack Cheese Food but not in amounts so large as to change the basic nature of the products.	Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.7 (1) (S) or the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.041.8 (1) (S).
Blue Danish	Danish blue cheese is also known as Danablu. It is a light, blue-veined rich and semi-soft creamy blue, cow's milk cheese. It has a characteristic sharp and salty taste. This cheese is typically drum or block shaped and has a white to yellow slightly, moist edible rind. This cheese is also known as Marmora.	Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S). Must contain no more than the maximum percentage of moisture and contain no less

Type	Description	Specification
		<p>than the minimum percentage of milk fat as shown in the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.030 (1) (S) Table 1.</p>
Stilton	<p>Stilton is a type of English cheese, known for its characteristic strong smell. It is produced in two varieties: <i>blue</i> and <i>white</i>. Stilton is a creamy cheese marbled with rich blue veins, and it has a rich flavour that is milder than other blue cheeses. Its flavour will mellow with additional aging. Stilton usually also has a sharp after taste. The traditionally wrinkled crust of the cheese is not edible and should be cut away before eating. Because Stilton is not pressed, the cheese remains crumbly and flaky.</p>	
Cambozola	<p>Cambozola is a triple cream, full-fat cheese and is soft and creamy with a powdery rind similar to the Camembert rind. It is a combination of soft-ripened triple cream cheese and Gorgonzola cheese. During the making it is injected with the same mould as is used in Gorgonzola, which gives it streaks of blue mould. Cream is added to the milk, giving Cambozola a rich consistency. It is much milder than Gorgonzola, however, as it doesn't develop as much of the mould. Cambozola is often marketed as blue brie.</p>	
Goat's Milk Cheese	<p>Goat's milk cheese is made by warming goat milk, mixing it with rennet to curdle and then draining and pressing the curds. It is also known as chèvre. Goat cheese comes in a variety of forms ranging from soft to semi firm to hard varieties with the most common being a soft easily spread cheese. Goat cheese has a characteristic tart flavour. Goat cheese must contain not more than 51 per cent water and 21 per cent milk fat.</p>	<p>Must meet the Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products B.08.031. Must be of the soft, un-ripened type and contain not more than 51 per cent water and 21 per cent milk fat.</p>

Type	Description	Specification
Cheese Curds	Cheese Curds are small chunks of cheese solids which have been separated from the natural whey present in milk. Their flavour is mild slightly milky and somewhat salty. They have about the same firmness as cheese, but have a springy or rubbery texture. Fresh curds squeak against the teeth when bitten into, a defining characteristic. The colour ranges from yellow or orange to roughly the same colour as white cheddar cheese. Cheese curds rapidly lose their freshness and will dry out and taste very salty.	
Gorgonzola	Gorgonzola is a blue cheese with a distinctive smell. The cheese comes in a young and sweet variation and a much more robust aged version. Gorgonzola is typically aged for three to four months. The length of the aging process affects the consistency. A firm Gorgonzola is aged longer than the creamy variety. It can be buttery or firm, crumbly and salty.	
Halloumi	Halloumi is a traditional cheese originating in Cyprus. It is made from a mixture of goat and sheep milk, but may also contain cow's milk. The cheese is white, with a distinctive layered texture and has a salty flavour. Its fat content is approximately 25% wet weight, 47% dry weight.	
Mascarpone	Mascarpone is a triple cream dessert cheese made from crème fraîche. It is milky white in colour, and is a very soft, smooth, spreadable cheese which resembles cream cheese in texture. Mascarpone cheese is a high fat cheese and is manufactured similarly to yogurt and ricotta.	

Applicable Regulations and Resources for [Cheese]

[Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#)

[Canadian Food Inspection Agency - Food Safety](#)

[Canadian Food Inspection Agency - Guide to Importing Food Commercially - Section A - Canadian Food Legislation](#)

[Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#)

[Codex Alimentarius – Code of Hygienic Practice for Milk and Milk Products](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius - General Standard for Food Additives](#)

[Codex Alimentarius - Guidelines for the Use of Flavourings](#)

[Codex Alimentarius -General Standard for the Labelling of Prepackaged Foods](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Dairy Products Regulations \(SOR/79-840\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 8, Dairy Products](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#)

[Processed Products Regulations \(C.R.C., c. 291\)](#)

[The National Dairy Code Production and Processing Regulations](#)