



A-ware Cheese B.V.

# Product Specification Sheet

Edam 40 % f.i.d.m. rindless loaves

Articlenumber 106  
Legal product name Edam 40 % f.i.d.m.  
Version 2023-001  
Printdate 28-02-2024

## Product characteristics

Type of product Foil cheese  
Age 3 weeks  
Shape Loaf  
Taste Mild  
Consistency Sliceable, sufficiently sturdy  
Sectional plane Few, more or less round holes (1-10 mm) whether or not equally distributed  
Colour Dairy Ivory-colour

## Dimensions

|             | Minimum | Average | Maximum |
|-------------|---------|---------|---------|
| Weight (kg) | 2.7     | 3.2     | 3.5     |
| Length (cm) | 29.0    | 30.0    | 31.0    |
| Width (cm)  | 9.0     | 10.0    | 11.0    |
| Height (cm) | 9.5     | 10.0    | 11.0    |

## Recipe

| Ingredients            | Percentage (%) | Country of origin | Extra information |
|------------------------|----------------|-------------------|-------------------|
| Pasteurized cow's milk | 97.493 %       | IE                |                   |
| Salt                   | 1.908 %        | EU                |                   |
| Starter culture        | 0.596 %        | EU                |                   |
| Microbiological rennet | 0.003 %        | EU                |                   |

## Physical and chemical characteristics

|                           | Minimum | Average | Maximum | Method          |
|---------------------------|---------|---------|---------|-----------------|
| Moisture (%)              | 44.0    | 45.5    | 47.0    | NEN 3755        |
| Dry matter (%)            | 53.0    | 54.5    | 56.0    | Calculated      |
| Fat total (%)             | 22.3    | 23.4    | 24.6    | Calculated      |
| Fat in dry matter (%)     | 42.0    | 43.0    | 44.0    | NEN-EN-ISO 1735 |
| Salt total (%)            | 1.5     | 1.9     | 2.3     | Calculated      |
| Salt in dry matter (%)    | 2.6     | 3.5     | 4.4     | Calculated      |
| pH                        | 5.1     | 5.3     | 5.5     | NEN 3775        |
| Moisture in fat free mass | 56.6    | 59.4    | 62.3    |                 |



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### Average nutritional values

| Energy or nutrient     | Value (per 100 g) | Method     |
|------------------------|-------------------|------------|
| Energy                 | 1294 kJ           | Calculated |
| Energy                 | 309 kcal          | Calculated |
| Fat                    | 23.4 g            | Calculated |
| - saturated fat        | 16.2 g            | Literature |
| - mono unsaturated fat | 6.6 g             | Literature |
| - poly unsaturated fat | 0.7 g             | Literature |
| - trans fatty acids    | 0.4 g             | Literature |
| Cholesterol            | 75.4 mg           | Literature |
| Carbohydrate           | 0.0 g             | Literature |
| - of which sugars      | 0.0 g             | Literature |
| - of which added sugar | 0.0 g             | Literature |
| Fibres                 | 0.0 g             | Literature |
| Protein                | 25.2 g            | Calculated |
| Salt                   | 1.9 g             | Calculated |
| Sodium                 | 747 mg            | Calculated |
| Calcium                | 900 mg            | Literature |
| Potassium              | 90 mg             | Literature |
| Iron                   | 0.2 mg            | Literature |
| Vitamin A              | 244 µg            | Literature |
| Thiamin (B1)           | 0.0 mg            | Literature |
| Riboflavin (B2)        | 0.3 mg            | Literature |
| Niacin (B3)            | 0.1 mg            | Literature |
| Vitamin C              | 0.0 mg            | Literature |
| Vitamin D              | 0.2 µg            | Literature |

### Storage conditions and shelf life

|                             |           |
|-----------------------------|-----------|
| Storage conditions          | 2 - 7 °C  |
| Shelf life after production | 12 months |

### Microbiological characteristics (during shelf life)

|                                  | Target | Maximum      | Method                        |
|----------------------------------|--------|--------------|-------------------------------|
| E-coli (cfu/g)                   | <1     | 100          | ISO 16649-2                   |
| Coag. pos. staphylococci (cfu/g) | <10    | 100          | ISO 6888-2, incl. amendment 1 |
| Listeria monocyt. (cfu/25 g)     |        | Not detected | ISO 11290-1                   |
| Salmonella spp. (cfu/25 g)       |        | Not detected | ISO 6579                      |
| Yeast (cfu/g)                    | <100   | 1000         | ISO 6611                      |
| Moulds (cfu/g)                   | <50    | 500          | ISO 6611                      |

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*Driven  
by taste*



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### Allergens (including products thereof, conforming EU 1169/2011)

| Allergen                  | Present | Allergen                 | Present |
|---------------------------|---------|--------------------------|---------|
| Cereals containing gluten | -       | Nuts                     | -       |
| Crustaceans               | -       | Celery                   | -       |
| Eggs                      | -       | Mustard                  | -       |
| Fish                      | -       | Sesame seeds             | -       |
| Peanuts                   | -       | Sulphites (> 10 mg / kg) | -       |
| Soybeans                  | -       | Lupin                    | -       |
| Milk                      | X       | Molluscs                 | -       |

### Additional allergens

| Allergen  | Present | Allergen                | Present |
|-----------|---------|-------------------------|---------|
| Barley    | -       | Beef                    | -       |
| Corn      | -       | Chicken                 | -       |
| Kamut     | -       | Pork                    | -       |
| Oat       | -       | Almonds                 | -       |
| Rye       | -       | Brazil nuts             | -       |
| Spelt     | -       | Cashews                 | -       |
| Wheat     | -       | Hazelnuts               | -       |
| Cocoa     | -       | Macademia nuts          | -       |
| Carrot    | -       | Pecan nuts              | -       |
| Coriander | -       | Pistachios              | -       |
| Legumes   | -       | Walnuts                 | -       |
| Lactose   | X       | Glutamate (E620 - E625) | -       |

### Legislation and claims

|  |     |
|--|-----|
| GMO free according to EU regulation No. 1829/2003 and No. 1830/2003                                    | Yes |
| Animal feed, used in supply chain, GMO free according to EU regulation No. 1829/2003 and No. 1830/2003 | Yes |
| GMO free / VLOG certified  | No  |
| Irradiated ingredients   | No  |
| PDO cheese   | No  |
| PGI cheese   | No  |
| Organic  | No  |
| Kosher certified   | No  |
| Halal certified  | Yes |
| Meadow milk certified  | No  |
| Bord Bia Grass Fed certified   | No  |
| Vegetarian   | Yes |
| Vegan  | No  |
| This product complies to European law  | Yes |

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### \* Additional remarks

Optimal cutting characteristics within 3-10 weeks after production date.

### Disclaimer and product information

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