



A-ware Cheese B.V.

Product Specification Sheet

Gouda 48 % f.i.d.m.

Articlenumber	962
Legal product name	Gouda 48 % f.i.d.m.
Version	2021-001
Identification	J
Printdate	11-07-2023

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	97.536 %	NL, BE, DE	
Salt	1.865 %	NL	
Starter culture	0.596 %	NL, DK	
Microbiological rennet	0.003 %	FR	

Physical and chemical characteristics

	Minimum	Average	Maximum	Method
Moisture (%)	42.0	43.5	45.0	NEN 3755
Dry matter (%)	55.0	56.5	58.0	Calculated
Fat total (%)	26.4	27.7	29.0	NEN-ISO 3433
Fat in dry matter (%)	48.0	49.0	52.0	Calculated
Salt total (%)	1.5	1.9	2.3	Calculated
Salt in dry matter (%)	2.5	3.3	4.3	Calculated
pH	5.1	5.3	5.5	NEN 3775
Moisture in fat free mass	57.1	60.2	63.4	Calculated



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Average nutritional values

Energy or nutrient	Value (per 100 g)	Method
Energy	1416 kJ	Calculated
Energy	338 kcal	Calculated
Fat	27.7 g	Calculated
- saturated fat	19.1 g	Literature
- mono unsaturated fat	7.8 g	Literature
- poly unsaturated fat	0.8 g	Literature
- trans fatty acids	0.5 g	Literature
Cholesterol	89.0 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	23.0 g	Calculated
Salt	1.9 g	Calculated
Sodium	747 mg	Calculated
Calcium	879 mg	Literature
Potassium	88 mg	Literature
Iron	0.2 mg	Literature
Vitamin A	288 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	0.3 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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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	< 0,1 g / 100 g	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
Vegetarian	Yes
Vegan	No
This product complies to European law	Yes



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* Additional remarks

Optimal cutting characteristics within 10 weeks after production date.

Disclaimer and product information

Cheese is a product of nature, variation in values may occur given the natural maturation and seasonal influences. This specification is made with the greatest possible care and based on data which is considered to be reliable and provided to the best of knowledge. The nutritional values are based on calculation according European legislation and are solely for guidance. This specification is owned by A-ware Food Group, it is not allowed to copy the specification or transfer the data to third parties without our consent.