

Product description	Emmentaler 45% f.i.d.m. slices				
Legal product name	Emmentaler 45% f.i.d.m. slices				
Date	16-3-2020	Version	1.0	Product code	40002377

Based on: 20000071

Product characteristics			
Age of the cheese	Young		
Shape	Slices		
Taste	Characteristic		
Consistency	Sliceable, sufficiently sturdy		
Sectional plane	Few, more or less round holes (10-25 mm), holes can be overlapping		
Colour Dairy	Ivory-colour	Colour Rind	N.A.
Packed under modified atmosphere?	Yes		

Dimensions*	Minimum	Average	Maximum
Length (cm)	-	10,0	-

Recipe			
Ingredients	Percentage (%)	Country of origin	Extra information
Pasteurized cow's milk	98,196	EU	
Salt	1,204		
Starter culture	0,596		
Rennet	0,003		Microbial
Additives Rind		Not applicable	
Is the rind eatable?		Not applicable	

Physical and chemical characteristics				
Norm	Minimum	Average	Maximum	Method
Moisture	37,3	38,8	40,0	NEN 3755
Dry matter	60,0	61,2	62,7	Calculated
Fat total	27,6	28,8	30,1	Calculated
Fat in dry matter	46	47,0	48	ISO 3432:2008 (IDF 221:2008)
Salt total	0,8	1,2	1,7	Calculated
Salt in dry matter	1,2	2,0	2,9	NEN-EN-ISO 5943
pH	5,3	5,5	5,7	NEN 3775

Nutritional values			
Average nutritional values per 100 g			
Energy	1527	kJ	Calculation
	368	kcal	Calculation
Fat	28,8	g	Literature
<i>of which</i>			
- saturated fat	19,8	g	Literature
- mono unsaturated fat	8,1	g	Literature
- poly unsaturated fat	0,9	g	Literature
-Trans fatty acids	0,5	g	Literature
Cholesterol	92,5	mg	Literature
Carbohydrate	0,0	g	Literature
<i>of which</i>			
- sugars	0,0	g	Literature
- added sugar	0,0	g	Literature
Fibres	0,0	g	Literature
Protein	27,2	g	Literature

Salt	1,2	g	Literature
Sodium	472	mg	Calculation

Storage conditions and shelf life

Storage conditions	0 - 5 °C
Shelf life after production	112 days

Microbiological characteristics (end shelf life)

	Target	Maximum	Method
E-coli (cfu/g)		1.000	ISO 16649-2
Coag. pos. staphylococci (cfu/g)		1.000	ISO 6888-2, incl. amendment 1
Listeria monocyt. (cfu/25 g)		Absent	ISO 11290-1
Salmonella spp. (cfu/25 g)		Absent	ISO 6579
Yeast (cfu/g)	10.000	100.000	ISO 6611
Moulds (cfu/g)	10.000	100.000	ISO 6611

Allergens based on LeDa

Allergen	Present	Allergen	Present
Wheat	No	Hazelnuts	No
Rye	No	Walnuts	No
Barley	No	Cashews	No
Oat	No	Pecan nuts	No
Spelt	No	Brazil nuts	No
Kamut	No	Pistachios	No
Gluten	No	Macademia nuts	No
Crustaceans	No	Nuts	No
Egg	No	Celery	No
Fish	No	Mustard	No
Peanuts	No	Sesame	No
Soy	No	Sulphite (>10 mg / kg)	No
Milk	Yes	Lupin	No
Almonds	No	Molluscs	No

Additional allergens

Allergen	Present	Allergen	Present
Corn	No	Legumes	No
Cocoa	No	Beef	No
Glutamate (E620 - E625)	No	Pork	No
Chicken	No	Carrot	No
Coriander	No		
Lactose	Yes		

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
Biological cheese	No	BIO nr.	
Kosher certified			No
Halal certified			No
Meadow milk certified			No
Vegetarian			Yes
Vegan			No
This product complies to European and Dutch law			Yes



Signature:	Natalia Studnicka	Date:	16-3-2020
------------	-------------------	-------	-----------

Disclaimer

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. No liability is upheld as regards to possible inaccuracies in the specification. 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.