



A-ware Cheese B.V.

Product Specification Sheet

Gouda 48 % f.i.d.m. with cumin

Articlenumber	2437
Legal product name	Gouda 48 % f.i.d.m. with cumin
Version	2022-001
Identification	L
Printdate	11-07-2023

Product characteristics

Type of product	Ripened cheese
Age	Young
Shape	Round
Sectional plane	Few, more or less round holes (1-10 mm) whether or not equally distributed
Colour Dairy	Yellow
Colour Rind	Yellow

Dimensions

	Minimum	Average	Maximum
Weight (kg)	4.0	4.5	5.0
Diameter (cm)	24.5	25.0	25.5
Height (cm)	8.5	10.0	12.0

Recipe

Ingredients	Percentage (%)	Country of origin	Extra information
Pasteurized cow's milk	95.95 %	NL	
Salt	2.3 %	DE	
Starter culture	0.7 %	NL	
Microbiological rennet	0.1 %	NL	
Colour: carotenes (E160a)	< 0.05 %	DK	
Cumin	0.9 %	DE	

Additives rind	Natamycin (E235), Annatto norbixin (E160b(ii))
Is the rind eatable?	No

Physical and chemical characteristics

	Minimum	Average	Maximum	Method
Moisture (%)	39.5	41.0	42.5	NEN 3755
Dry matter (%)	57.5	59.0	60.5	Calculated
Fat total (%)	24.5	30.8	37.5	NEN-ISO 3433
Fat in dry matter (%)	48.0	51.2	52.0	NEN-ISO 3433
Salt total (%)	1.8	2.3	2.8	NEN-ISO 5943
Salt in dry matter (%)	2.5	3.4	4.6	NEN-ISO 5943
pH	5.1	5.2	5.4	NEN 3775
Moisture in fat free mass	52.3	59.2	68.0	Calculated



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Average nutritional values

Energy or nutrient	Value (per 100 g)	Method
Energy	1546 kJ	Calculated
Energy	369 kcal	Calculated
Fat	30.8 g	Calculated
- saturated fat	22.2 g	Calculated
- mono unsaturated fat	7.2 g	Calculated
- poly unsaturated fat	0.8 g	Calculated
- trans fatty acids	0.6 g	Calculated
Cholesterol	83.3 mg	Calculated
Carbohydrate	0.3 g	Calculated
- of which sugars	0.0 g	Calculated
- of which added sugar	0.0 g	Calculated
Fibres	0.1 g	Calculated
Protein	23.5 g	Calculated
Salt	2.3 g	Calculated
Sodium	908 mg	Calculated
Calcium	835 mg	Literature
Potassium	102 mg	Literature
Iron	0.2 mg	Literature
Thiamin (B1)	0.0 mg	Literature
Riboflavin (B2)	0.3 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	In case of good maintenance, almost unlimited shelflife.

Microbiological characteristics (during shelf life)

	Target	Maximum	Method
E-coli (cfu/g)		100	NEN-ISO 16649-2
Coag. pos. staphylococci (cfu/g)		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)		1000	ISO 21527-1&2
Moulds (cfu/g)		1000	ISO 21527-1&2



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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	< 0,01 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	No
Meadow milk certified	No
Vegetarian	Yes
Vegan	No
This product complies to European law	Yes

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3e Industrieweg 5C, 3411 MD Lopik (NL) | Postbus 43, 3410 CA Lopik (NL)
 +31 (0)88 738 1002 | info@royal-aware.com | www.royal-aware.com
 IBAN NL97 RABO 0316 7051 52 | BTW NL8571.39.770.B01 | KvK 67704042

*Driven
by taste*



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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.