



A-ware Packaging B.V.

# Product Specification Sheet

Havarti 60 % f.i.d.m.

Articlenumber	1878
Legal product name	Havarti 60 % f.i.d.m.
Version	2021-001
Identification	M
Printdate	14-09-2022

## Product characteristics

Type of product	Foil cheese
Age	Young
Shape	Rectangle
Taste	Lightly sourish and lightly piquant
Consistency	Elastic
Sectional plane	Few, more or less round holes (1-10 mm) whether or not equally distributed
Colour Dairy	Light ivory-colour to yellow

## Dimensions

	Minimum	Average	Maximum
Weight (kg)		15.0	
Length (cm)		49.0	
Width (cm)		29.0	
Height (cm)		9.5	

## Recipe

Ingredients	Percentage (%)	Country of origin	Extra information
Pasteurized cow's milk	97.9 %	DE	
Salt	1.9 %	NL	
Starter culture	0.1 %	NL, DK	
Microbiological rennet	< 0.1 %	FR	

## Physical and chemical characteristics

	Minimum	Average	Maximum	Method
Moisture (%)		38.0	39.0	Calculated
Dry matter (%)	61.0	62.0		DIN EN ISO 5534
Fat total (%)		38.0		ASU L 03.00-8
Fat in dry matter (%)	60.0	61.0		Calculated
Salt total (%)	1.6	1.9	2.2	DIN EN ISO 11885
pH	5.1	5.3	5.5	



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### Average nutritional values

Energy or nutrient	Value (per 100 g)	Method
Energy	1738 kJ	Calculated
Energy	415 kcal	Calculated
Fat	38.0 g	Calculated
- saturated fat	27.0 g	Calculated
- mono unsaturated fat	9.5 g	Calculated
- poly unsaturated fat	1.1 g	Calculated
Carbohydrate	< 0,5 g	Calculated
- of which sugars	< 0,5 g	Calculated
Fibres	0.0 g	Calculated
Protein	19.0 g	Calculated
Salt	1.9 g	Calculated
Sodium	747 mg	Calculated

### Storage conditions and shelf life

Storage conditions	2 - 7 °C
Shelf life after production	150 days

### Microbiological characteristics (during shelf life)

	Target	Maximum	Method
E-coli (cfu/g)	<10	100	ISO 16649-2
Coag. pos. staphylococci (cfu/g)	10	100	ISO 6888-2, incl. amendment 1
Listeria monocyt. (cfu/25 g)		Not detected	DIN EN ISO 11290-1
Salmonella spp. (cfu/25 g)		Not detected	DIN EN ISO 6579
Yeast (cfu/g)	500	1000	ASU L 01.00-37
Moulds (cfu/g)	50	100	ASU L 01.00-37

### Allergens (based on LeDa)

Allergen	Present	Allergen	Present
Wheat	-	Hazelnuts	-
Rye	-	Walnuts	-
Barley	-	Cashews	-
Oat	-	Pecan nuts	-
Spelt	-	Brazil nuts	-
Kamut	-	Pistachios	-
Gluten	-	Macademia nuts	-
Crustaceans	-	Nuts	-
Egg	-	Celery	-
Fish	-	Mustard	-
Peanuts	-	Sesame	-
Soy	-	Sulphite ( >10 mg / kg )	-
Milk	X	Lupin	-
Almonds	-	Molluscs	-



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### Additional allergens

Allergen	Present	Allergen	Present
Corn	-	Legumes	-
Cocoa	-	Beef	-
Pork	-	Chicken	-
Carrot	-	Coriander	-
Glutamate (E620 - E625)	-	Lactose	X

### 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

### \* Additional remarks

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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.