



# A-ware Cheese B.V.

## Product Specification Sheet

### RK Maasdam 45 % f.i.d.m.

Articlenumber	20000047
Legal product name	Maasdam 45 % f.i.d.m.
Version	2022-001
Identification	J
Printdate	20-06-2023

#### Product characteristics

Type of product	Ripened cheese
Age	Young mature
Shape	Wheel
Sectional plane	Few, more or less round holes (10-25 mm), holes can be overlapping
Colour Dairy	Ivory-colour
Colour Rind	Yellow

#### Dimensions

	Minimum	Average	Maximum
Weight (kg)	10.4	11.9	12.8
Diameter (cm)	37.0	37.8	38.5
Height (cm)	9.5	10.0	11.0

#### Recipe

Ingredients	Percentage (%)	Country of origin	Extra information
Pasteurized cow's milk	97.911 %	NL, BE, DE	
Salt	1.49 %	NL	
Starter culture	0.596 %	NL, DK	
Microbiological rennet	0.003 %	FR	

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

#### Physical and chemical characteristics

	Minimum	Average	Maximum	Method
Moisture (%)	38.0	39.3	41.5	NEN 3755
Dry matter (%)	58.5	60.7	62.0	Calculated
Fat total (%)	26.0	28.0	30.0	NEN-ISO 3433
Fat in dry matter (%)	45.0	47.5	50.0	Calculated
Salt total (%)	1.1	1.5	2.0	Calculated
Salt in dry matter (%)	1.8	2.6	3.5	Calculated
pH	5.2	5.4	5.7	NEN 3775
Moisture in fat free mass	51.4	54.6	59.3	



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#### Average nutritional values

Energy or nutrient	Value (per 100 g)	Method
Energy	1466 kJ	Calculated
Energy	350 kcal	Calculated
Fat	28.0 g	Calculated
- saturated fat	19.3 g	Calculated
- mono unsaturated fat	7.8 g	Calculated
- poly unsaturated fat	0.8 g	Calculated
- trans fatty acids	0.5 g	Calculated
Cholesterol	90.1 mg	Calculated
Carbohydrate	0.0 g	Calculated
- of which sugars	0.0 g	Calculated
- of which added sugar	0.0 g	Calculated
Fibres	0.0 g	Calculated
Protein	25.3 g	Calculated
Salt	1.5 g	Calculated
Sodium	607 mg	Calculated
Calcium	723 mg	Calculated
Potassium	72 mg	Calculated
Iron	0.2 mg	Calculated
Vitamin A	283 µg	Calculated
Thiamin (B1)	0.0 mg	Calculated
Riboflavin (B2)	0.3 mg	Calculated
Niacin (B3)	0.1 mg	Calculated
Vitamin C	0.0 mg	Calculated
Vitamin D	0.3 µg	Calculated

#### 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)	<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 (based on LeDa)

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

#### Additional allergens

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

#### 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, but Halal suitable
Meadow milk certified	No
Vegetarian	Yes
Vegan	No
This product complies to European law	Yes



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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-aware Food Group, it is not allowed to copy the specification or transfer the data to third parties without our consent.