

Productspecification final product

1. Article description:	German Edam cheese, 40 % f. i. d. m., 4 x app. 3 kg				
2. Article-No.:	6238				
3. EAN:	28 6238 x xxxxx x				
4. Product description:	edam cheese, foil ripened, without beta-carotene				
5. Application:	suitable for direct consumption or useable as ingredient, no dietary attributes				
6. Packaging:	unit: red printed PE-PA-foil, weight label carton: neutral carton, weight label				
7. Product classification:	edam cheese (fat level)				
8. Ingredients (subject to the german food law):	<u>must not be declared:</u> pasteurised cow's milk, salt, lactic acid bacteria, microbiological rennet <u>must be declared:</u> preservative: sodium nitrate (E 251)				
9. Substance of content/100g (average value)					
calorific value	1296 kJ/312 kcal	- mono unsaturated fats	5,7 g		
protein	26 g	- poly unsaturated fats	0,7 g		
carbohydrates	0,2 g	- cholesterol	54 mg		
sugar	---	fibre	---		
fat:	23 g	sodium	800 mg		
- saturated fats	16,6 g				
10. Chemical data					
<i>test</i>	<i>target value</i>	<i>limiting value</i>	<i>method</i>		
fat content %	23		ASU L 03.00-8 (mod.)		
dry matter %	55	min. 53,0	ASU L 03.00-9		
fat in dry matter %	42	min. 40,0	calculated		
moisture in fat-free cheese %	58	min. 54,0/max. 63,0	calculated		
salt %	1,9	min. 1,6/max. 2,2	ASU L 03.42-4 (mod.)		
pH	5,3	min. 5,1/max. 5,5			
11. Sensory parameters					
appearance external	closed rind				
appearance internal	ivory to yellow colour, little bit holes				
smell	mild, pure				
taste	mild pure				
consistence	sliceable, sleek				
12. Microbiological Data					
<i>test</i>	<i>m</i>	<i>M</i>	<i>n</i>	<i>c</i>	<i>method</i>
Enterobacteriaceen 1 g	10	50	5	2	VRBD
yeast internal 1 g	500	1000	5	2	YGC
yeast external 1 g	1000	5000	5	2	YGC
moulds 1 g	50	100	5	2	YGC
coagulase-positive staphylococci 1 g	10	100	5	2	ASU L 02.07-2
E. coli 1 g	absent	= m	5	0	ASU L 01.00-25 (mod.)
Listeria m. 25 g	absent	= m	5	0	ASU L 00.00-32
Salmonella 25 g	absent	= m	5	0	ASU L 00.00-20 (mod.)

13. Emissions/inhibitors		
Heavy Metals, Pesticides, PCB, Mycotoxines, Dioxines, Inhibitors: in compliance with the german food law		
14. Allergy and incompatibility clues		
The product contains lactose and lactoprotein.		
15. Genetic engineering		
The product is not manufactured with genetically processes and contains no genetically modified mikroorganismen and no subject to declaration ingredients in accordance with directives 1829/2003 and 1830/2003.		
16. Foodlaw aspects		
The product conforms the requirements of the german foodlaw and applicable EU-directives.		
17. sell by date/guaranteed days at delivery, storage terms		
guaranteed days at delivery: 60 days		
sell by date: 180 days from day of production		
transport- and storage temperatures: ≤ 10 °C		
18. Logistical Data		
net weight/unit	ca. 3	order unit L x B x H L x B x H excl. pallet incl. pallet
units/underwrapping	1	
units/carton	4	
net weight/unit kg	app. 12,0	
gross weight/unit kg	app. 12,4	
dimension/unit mm	300 x 100 x 95	
dimension/carton mm	444 x 316 x 106	
units/layer	6	
layers/pallet	9	
carton/pallet	54	
net weight/pallet kg	ca. 648	
gross weight/pallet kg	ca. 670	
pallet height mm	1100	
19. Complementary product-informations		
No Casein/Caseinat-Application. This product is produced in Germany.		
20. Producer/Address		
Rücker´s Ostsee-Molkerei Wismar GmbH, Molkereistraße 1, D-23970 Wismar (DE-MV-009-EG) Tel.: +49 (3841) 26410, Fax: +49 (3841) 264140 e-mail: info@ruecker.org, internet: www.ruecker.org		

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