

Productspecification final product

1. Article description:	German gouda cheese, 48 % f. i. d. m., 4 x app. 3 kg
2. Article-No.:	5238
3. EU-Registration-No.:	0406 9078 9300
4. Product description:	gouda cheese, foil ripened
5. Application:	suitable for direct consumption or useable as ingredient, no dietary attributes
6. Packaging:	unit: yellow PE-PA-foil, weight label carton: printed carton, weight label
7. Product classification:	gouda (full-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> dye: beta carotene (E 160 a), preservative: sodium nitrate (E 251)

9. Substance of content/100g (average value)

calorific value	1430 kJ/345 kcal	- mono unsaturated fats	7,0 g
protein	23 g	- poly unsaturated fats	0,8 g
carbohydrates	0,2 g	- cholesterol	67 mg
sugar	---	fibre	---
fat:	28 g	sodium	800 mg
- saturated fats	20,2 g		

10. Chemical data

test	target value	limiting value	method
fat content %	28		ASU L 03.00-8 (mod.)
dry matter %	57	min. 55,0	ASU L 03.00-9
fat in dry matter %	49	min. 48,0	calculated
moisture in fat-free cheese %	60	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, lightly piquant
consistence	sliceable, sleek

12. Microbiological Data

test	m	M	n	c	method
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		
sell by date: 180 days from day of production		
transport- and storage temperatures: $\leq 10\text{ }^{\circ}\text{C}$		
18. Logistical Data		
net weight/unit		ca. 3
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
		order unit
		L x B x H
		L x B x H
		excl. pallet
		incl. pallet
19. Complementary product-informations		
No Casein/Caseinat-Application.		
This product is produced in Germany.		
20. Producer/Address		
Rücker's Ostsee-Molkerei Wismar GmbH, Rostocker Str. 6, D-23970 Wismar (DE-MV-009-EG)		
Tel.: +49 (3841) 26410, Fax: +49 (3841) 264140		
e-mail: info@ruecker.org, internet: www.ruecker.org		

	issued by	approved by
Date	02.07.2007	02.07.2007
Signature	Velken	Poppen