

GOUDA CHEESE 48%

PRODUCT DESCRIPTION

Gouda 48% fat in dry matter, matured in foil, 15kg Euroblock, semi-hard cheese, matured at least three weeks – max 6 weeks old, suitable for slicing, at loading max 4 days palletised 100x120cm.

INGREDIENTS

Pasteurised cow's milk, salt, cheese-making cultures, calcium chloride*, microbial rennet.

*no declaration obligation.

SENSORICAL CHARACTERISTICS

Outer appearance	Rindless, smooth surface
Inner appearance	Ivory-coloured to yellow, occasional round and oval holes of pea-size
Texture	Smooth dough, semi-hard to firm
Taste	Mild and pure, not sour

CHEMICAL AND PHYSICAL CHARACTERISTICS

Parameter	Min	Target	Max
Fat	27,5%	29,0%	30,5%
Dry matter	57,0%	58,0%	59,0%
Fat in dry matter	48,0%	–	–
Water content in nonfat cheese	54,0%	–	63,0%
Salt	1,5%	1,7%	2,1%
pH	5,2	5,35	5,5

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Max	Method
Enterobacteriaceae	100 cfu/g	VDLUFA M7.4.2
E. Coli	10 cfu/g	Direct Plating Method by Anderson & Baird-Parker
Yeast and mould	500/100 cfu/g	VDLUFA M7.7.2
Salmonella	Neg/25g	ISO 6579
Listeria monocytogenes	Neg/25g	DIN EN ISO 11290-1
Coagulase-pos. staphylococci	10 cfu/g	ISO 6888-1
Clostridia	300 cfu/g	VDLUFA M 7.18.2.1
Sulfit-reducing clostridia	100 cfu/g	VDLUFA M 7.18.4

NUTRITIONAL VALUE/100G PRODUCT

Energy	1502kJ/362kcal
Fat	29,0g
of which saturates	19,4g
Carbohydrates	< 0,1g
of which sugars	< 0,1g
Fibres	0g
Protein	24,0g
Salt	1,7g

Gluten free and lactose free
(lactose content < 0,1g/100g)

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CONTINUED

ALLERGENS

Milk and products thereof (including lactose).

STORAGE AND SHELF LIFE

- Storage conditions: +4°C to +8°C
- Expiry from date of production: 12 months

STANDARD PACKAGING

Standard Packaging	Block	Pallet
Length x breadth x height	500mm x 300mm x 100mm	1.200mm x 1.000mm x 700mm
Height incl pallet	–	860mm
Weight	15kg	840kg

Packing material: maturing foil made of PE/PA/PE.

FOOD LEGISLATION

This product, including its packaging and labelling, complies with the applicable German and EU legislations and has been produced or treated under satisfactory conditions, with the appropriate care and using the appropriate hygiene and quality controls.

GMO

The product is not produced by genetic engineering and does not contain genetically modified microorganisms, and as such is not subject to declaration of ingredients in accordance with directives 1829/2003 and 1830/2003.

CONTAMINANTS

Heavy metals, pesticides, PCBs, mycotoxines, dioxines, inhibitors.

Conforms to EU regulations.