



Specification

FO.5.3.2

Item number	1029
Item description	Speisemozz. Stange 1 kg Züger

Adress

Producer's adress	Supplier's address (if different from producer)
Zueger Frischkaese AG	
Industrie Haslen 9a	
9245 Oberbueren	
Switzerland	
Phone 0041 (0) 71 955 98 77	Phone
Fax 0041 (0) 71 955 98 74	Fax
Homepage www.frischkaese.ch	Homepage
QM manager Heike Kürschner	QM manager
E-mail h.kuerschner@frischkaese.ch	E-mail

Quality labels

<input type="checkbox"/> Bio Suisse (Organic)	<input checked="" type="checkbox"/> BRC Global Standard Food
<input type="checkbox"/> EURO Bio (Organic)	<input type="checkbox"/> Kosher
<input checked="" type="checkbox"/> Suisse Garantie	<input checked="" type="checkbox"/> Halal

Label

Item designation	Speisemozz. Stange 1 kg Züger
Item (additional Text)	
Technical name according to Swiss FLR (German)	Frischkäse aus pasteurisierter Kuhmilch, dreiviertelfett
Technical name according to KäseV (Germany & EU)	Cream cheese, 43 % FDM
Technical name according (another)	-
Clearance (customs) number	0406.1020
Country of origin	Switzerland
Health mark	CH 5767

Shelf life

Shelf life (production)	45
Shelf life (delivery)	28

Storage temperature

Storage temperature °C	6°C
Transport temperature °C	6°C

Ingredients

<i>Ingredients (raw materials, adjuvants, additives)</i>	<i>E-number</i>	<i>Country of origin</i>	<i>Amount %</i>
Cow milk		Switzerland	99.38%
Sea salt		France	0.60%
subtotal			99.98%

<i>Processing adjuvants (cultures, enzymes)</i>	<i>E-number</i>	<i>Country of origin</i>	<i>Amount %</i>
Microbial rennet		France	0.01%
Citric acid	330	China	0.01%
total			100.00%

GMO / Irradiation	Yes	No
Contains genetically modified organisms	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Won from genetically modified organisms	<input type="checkbox"/>	<input checked="" type="checkbox"/>
GMO products used during the manufacturing process	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Guaranteed free from GMO	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Product complies with Article 12 of Regulation (EC) No 1829/2003 of the European Parliament and the Council of 22 September 2003 on genetically modified foodstuffs and feeding stuff	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Contains irradiated components	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Allergens						
	According to recipe		Traces may be found in the product			
			Carry over		Cross contamination	
	Yes	No	Yes	No	Yes	No
1 Containing gluten cereals	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2 Shellfish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3 Egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4 Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5 Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
6 Milk including lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7 Soy bean	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8 Walnut / edible nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
9 Celeriac	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10 Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11 Same seed / cotton seed / poppy seed / sunflowers seed	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12 Sulfur dioxide and sulfides >10mg/l oder 10mg/Kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13 Lupine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14 Mollusk	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

ALBA list

		According to recipe		Traces may be found in the product			
				Carry over		Cross contamination	
		Yes	No	Yes	No	Yes	No
1	Cow milk protein or derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2	Lactose or derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	Chicken eggs or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4	Soy protein or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5	Soy oil or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
6	Gluten or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7	Wheat or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8	Rye or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
9	Beef or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10	Pork or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11	Chicken or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12	Fishes or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13	Crustacea or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14	Corn or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
15	Cacao or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
16	Vegetable / legume or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
17	Guar gum (E-412) or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
18	Nut or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
19	Nut oil or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
20	Peanut or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
21	Peanut oil or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
22	Sesame seed or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
23	Sesame oil or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
24	Glutamate or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
25	Sulfide (E220 - E228) or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
26	Coriander or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
27	Celeriac or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
28	Carott or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
29	Lupine or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
30	Mustard or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
31	Mussel or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
32	Snail or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
33	Squid or derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Nutritional information		Value		Unit	Calculated	Analyzed	
Energy value		kJ	1099		kJ/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Energy value		kcal	263		kcal/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fat		18.5	+/- 0.5		g/100g	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Saturated fatty acids (SFA)	12.3			g/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Monounsaturated fatty acids (MFA)	5.2			g/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Polyunsaturated fatty acids (PFA)	1.0			g/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Trans fatty acids	0.6			g/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Cholesterol				g/100g	<input type="checkbox"/>	<input type="checkbox"/>
Carbohydrates		2.0	+/- 0.5		g/100g	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Suger	2.0	+/- 0.5		g/100g	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Lactose		+/- 0.5		g/100g	<input type="checkbox"/>	<input type="checkbox"/>
	Glucose				g/100g	<input type="checkbox"/>	<input type="checkbox"/>
	Fructose				g/100g	<input type="checkbox"/>	<input type="checkbox"/>
	Saccharose				g/100g	<input type="checkbox"/>	<input type="checkbox"/>
	Starch				g/100g	<input type="checkbox"/>	<input type="checkbox"/>
Protein		22.4	+/- 0.5		g/100g	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Table salt (NaCl)		0.6	+/- 0.1		g/100g	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sodium		0.2	+/- 0.1		g/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>

[Hygieneverordnung 817.024.1](#)

[VO \(EG\) 2073/2005 über mikrobiologische Kriterien für Lebensmittel](#)

Chemical- / physical characteristics

Parameter	Value		Unit	Frequency	Method
Moisture content	56.5	+/- 1.0	g/100g	1 (Int. laboratory)	NIR
Dry matter	43.5	+/- 1.0	g/100g	1 (Int. laboratory)	NIR
Fat rate	18.5	+/- 1.0	g/100g	1 (Int. laboratory)	NIR / Gerber
Fat in dry matter (FDM)	43	+/- 0.5	g/100g	1 (Int. laboratory)	
Moisture on the fat free basis (MFFB)	69.3		g/100g	4 (Int. laboratory)	
Salt content	0.6	+/- 0.1	g/100g	3 (Int. laboratory)	Erbacher

Frequency	1	each batch	2	each production	3	monitoring	4	as required
Laboratory	External laboratory				Internal laboratory			

Microbiology

Feature	Value	Unit	Frequency	Method
Escherichia coli	< 100	CFU/g	1 (Int. laboratory)	SLMB
Enterobacteriaceae	< 1000	CFU/g	1 (Int. laboratory)	SLMB
Yeasts	< 1000	CFU/g	1 (Int. laboratory)	SLMB
Mold	< 1000	CFU/g	1 (Int. laboratory)	SLMB
Staphylokokkus aureus	< 100	CFU/g	1 (Int. laboratory)	SLMB
Listerien monocytogenes	n.n / 25g	CFU/g	3 (Ext. laboratory)	SLMB
Salmonella	n.n / 25g	CFU/g	3 (Ext. laboratory)	SLMB

Frequency	1 each batch	2 each production	3 monitoring	4 as required
Laboratory	External laboratory		Internal laboratory	

Sensoric descriptions

Apperance / colour (outside)	white - ivory
Apperance (inside)	white - ivory, fibrous
Flavor / odor	milky, slightly sour
Taste	milky, slightly sour
Cut / size (circa)	-
Consistency	soft
Texture	soft

Product designations

Manufacture

Pasteurized	73°C (15-30 sec.)
Manufacturing process	Cheese process, pasta filata, hot moulding of the curd, package
Modified Atmosphere Packaging (MAP)	
Genetically features	barred



Vegetarianism

	Yes	No	
Produced without using animal rennet	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
ovo-lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No ingredients of animal origin, except milk, milk ingredients, eggs, egg ingredients, honey
ovo-vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No ingredients of animal origin, except eggs, egg ingredients, honey
lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No ingredients of animal origin, except milk, milk ingredients, honey
vegan-vegetable	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No ingredients of animal origina at all

Product safety	Yes	No	
HACCP	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Requirements traceability	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Facility cleaning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	CIP
Anti germ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurization

Quality assurance	Yes	No	
Product screened by a metal detector	<input checked="" type="checkbox"/>	<input type="checkbox"/>	3 [mm] Fe / 3 [mm] non-Fe / 4 [mm] stainless steel
Is the product shieved	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Is it the production facility or in the vicinity glass or plexiglass	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Is controlled through a glass or plexiglass monitoring	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Monitoring
Are there any other measures to prevent foreign matter	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Training of employees

Product designation	Yes	No	
Item number costumer	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Product description supplier	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Name of the producer	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Production date (uncoded)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Shelf life	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suggestion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Net weight	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Gross weight	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Drained weight	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lot / batch number	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Country of origin	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Switzerland

Produkteabbildung	
Speisemozz. Stange 1 kg Züger	
	

Logistic data

Weight	
Weight constant	x
Weight variable	
Weight drained	

EAN code	
EAN code primary packaging	7640101094558
EAN code secondary packaging	7640101094879

Packaging information	
Type of packaging	Deep drawing machine
Primary packaging 1	Foil
Primary packaging 2	-
Primary packaging 3	-
Secondary packaging	-
Tertiary packaging	Carton
Palette	EUR palette
Others	

Packing weight	Quantity	Net weight kg	Tare kg	Gross weight
Sales unit (primary packaging)	1	1.000	0.006	1.006
Trading unit (secondary packaging)	10	10.000	0.240	10.300

Dimension	Length mm (inside)	Width mm (inside)	Height mm	Comment
Sales unit (primary packaging)	360	86	0	-
Trading unit (secondary packaging)	385	288	110	-

Palette	
Number cartons per layer	8
Number cartons per palette	64
Net weight palette	640
Gross weight palette	685

General conditions

The product corresponding in composition, manufacturing and packaging with all the legal requirements of the Swiss food law, and the currently valid versions of the legislation of the European Community.

The delivered products are continuous controlled according to the established product specifications.

All informations are truthfull and the customer is obligated to strictly confidential all the information in this specification.

Züger Frischkäse AG

Place & date

Oberbüren, 30.07.14

Signature QM

Heike Kürschner



Compiled by: AGe