			Specification: Cheddar, Colored, Block, F.I.D.M. 50% Friendship				
Page	1 / 4	Edition no.	2	Date of issue	05-06-2018	Made by	sov@uhrenholt.com
Month of validity	36	Approved by	mms@uhrenholt.com	Item no.	112741-0005		
Origin	Poland				Approval no.	PL 14151603 WE	
Address	Teglgårdsparken 106 - DK-5500 Middelfart						
Phone	+45 64 41 40 41	Telefax	+45 64 21 21 26	Email contact	sov@uhrenholt.com		

1. Product description

Description	Cheddar, Colored, Block, F.I.D.M. 50%
Country of origin	Poland
Approximate Weight	Yes
Storage temperature	2 - 8 °C, Chilled
Inbound temperature	2 - 8 °C, Chilled
Outbound temperature	2 - 8 °C, Chilled
Shelf life	365 Days
Brand	Friendship
Packaging group	9 x app. 2 kg
Net weight	18 kg

2. Ingredients

	Content (%)	Origin
Pasteurized cow's milk	>95	Poland
Salt	>2	Poland
Lactic culture	<1	Denmark, France
Microbial rennet	<1	Denmark
E160b Annatto extracts	<1	Denmark


Comments:

Lactic cultures are Lactococcus lactis and Streptococcus thermophilus.

Microbial rennet is chymosin produced by submerged fermentation on a vegetable substrate with Aspergillus niger var. awamori, kept under contained conditions and not present in the final product. This product is formulated with no Benzoate added.

3. Organoleptic Description

Appearance	Rectangular shape without mechanical damage
Colour	Yellow to orange, uniform throughout the mass characteristic of cheddar cheese
Smell and Taste	Characteristic for cheddar cheese, sour, spicy, slightly bitter taste are acceptable
Consistency	Flesh firm, homogeneous in entire mass, plastic, may be small slots and rupture
Type of milk	Cow's Milk


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4. Chemical Standard

	Min	Max	Method in use
Fat in dry matter (%)	48		PN A 86232
Fat (%)	28		PN A 86232
Moisture (%)		42	PN A 86232
Salt (%)		2,2	PN A 86232
Protein (%)	21	27	PN A 86232

5. Microbiological Standard

	m (lower limit value which should not be exceeded)	M (upper limit value which cannot be exceeded for any samples)	n (number of checked samples)	c (max number of samples that can be between m and M)	Method in use
E. coli (cfu/g)	100	1.000	5	2	Approved standard
Coliforms (cfu/g)	100	1.000	5	2	Approved standard
Coagulase positive staphylococci (cfu/g)	100	500	5	2	Approved standard
Mould (cfu/g)	100	300			Approved standard
Yeast (cfu/g)	100	500			Approved standard
Listeria monocytogenes		Neg/25g	5	0	Approved standard
Salmonella		Neg/25g	5	0	Approved standard


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6. Allergy Information

	Contained	Comments
Celery and products thereof	No	
Cereals containing gluten and products thereof (i.e. wheat, rye, oat, barley, spelt, kamut)	No	
Crustaceans and products thereof	No	
Egg and products thereof	No	
Fish and products thereof	No	
Lupin and products thereof	No	
Milk and products thereof (including lactose)	Yes	Cow's milk
Mollusc and products thereof	No	
Mustard and products thereof	No	
Nuts and products thereof (almond, wal- and hazelnut, cashew, pecan, brazil, pistacio, queensland)	No	
Peanuts ad products thereof	No	
Sesame seeds and products thereof	No	
Soybeans and products thereof	No	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO2	No	

7. Quality Descriptions

GMO free	The product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003
Other certifications	FSSC22000

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8. Nutritional values

	Quantity per 100 g
Energy (kJ)	1481
Energy (kcal)	357
Fat (g)	29
- of which saturates (g)	19
- of which mono-unsaturates (g)	8,3
- of which polyunsaturates (g)	0,8
Trans fatty acids (g)	0,9
Cholesterol (mg)	67
Carbohydrate (g)	0
- of which sugars (g)	0
Fibre (g)	0
Protein (g)	24
Salt (g)	1,7
Sodium (g)	0,68
Calcium (mg)	800