			Specification: Gouda, Loaf, F.I.D.M. 48% Friendship				
Page	1 / 4	Edition no.	1	Date of issue	06-02-2018	Made by	sov@uhrenholt.com
Month of validity	36	Approved by	mms@uhrenholt.com	Item no.	112297-0002		
Origin	Germany				Approval no.	DE BY 77704 EG	
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	Gouda, Loaf, F.I.D.M. 48%
Country of origin	Germany
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	4 x app. 3,2 kg
Net weight	12,8 kg

2. Ingredients

	Content (%)	Origin
Pasteurized cow's milk	96.7	Germany
Lactic culture	1.5	Denmark
Salt	1.5	Germany
Microbial rennet	0.2	Netherlands
Colour (E160a - beta carotene)	0.1	Denmark

3. Organoleptic Description

Appearance	Gouda 48% f.i.d.m. bread shaped, dry slightly yellow surface
Colour	Slightly yellow
Smell and Taste	Mild and pure without strange taste and odour
Texture	Soft with sporadic round pea-size holes
Type of milk	Cow's milk


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4. Chemical Standard

	Min	Max	Method in use
Fat in dry matter (%)	48		Approved standard
Fat (%)	26.4		Approved standard
Dry matter (%)	55		Approved standard
Moisture (%)		45	Approved standard
Salt (%)	1.3	1.8	Approved standard
pH	5.2	5.5	Approved standard

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
Coliforme (cfu/g)	<100	<1000	5	2	Approved standard
E. coli (cfu/g)	<10	<10	5	0	Approved standard
Listeria monocytogenes	Absent in 25g	Absent in 25g	5	0	Approved standard
Salmonella	Absent in 25g	Absent in 25g	5	0	Approved standard
Staphylococcus aureus (cfu/g)	<100	<1000	5	2	Approved standard
Yeast & Mould (cfu/g)	<100	<10000	5	2	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
IFS	Yes
Microbial rennet	Yes

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8. Nutritional values

	Quantity per 100 g
Energy (kJ)	1398
Energy (kcal)	337
Fat (g)	27
- of which saturates (g)	18
Carbohydrate (g)	0,1
- of which sugars (g)	0,1
Protein (g)	22,7
Salt (g)	1,5
Comments:	
Carbohydrate and of which sugars can be labelled <0.1g/100g	