				Specification: Havarti 60% F.i.d.m. 3 x 4.5 kg, Friendship			
Page	1/3	Edition no.	1	Date of issue	26.08.2014	Made by	JBE
Months of validity	36	Approved by	JBE	Item no.	101447		
Origin	Denmark				Approval no.	DK M 243 EC	
Address	Teglgårdsparken 106 DK - 5500 Middelfart						
Phone	+45 64 41 40 41	Telefax	+45 64 21 21 26		Email contact	jbe@uhrenholt.com	

1. Product description

Description	Danish Havarti cheese 60% F.i.d.m, rindless loaf .
Custom codes	04069076
Country of origin	Denmark

2. Ingredients


Ingredients	%	Origin
Pasteurized cow's milk	97,6	Denmark
Salt	1,2	Denmark
Lactic culture	0,8	Denmark
Rennet (calf)	0,4	Denmark
Preservative E252 Potassium nitrate	0,009	Poland

3. Organoleptical description

Appearance	Rind less closed surface
Colour	White, yellowish
Smell and Taste	Mild, aromatic taste
Texture	Numerous small irregular holes
Form / Size	Bread
Consistency	Sliceable, firm to semi hard cheese
Type of milk	Cow milk

4. Chemical standard

	Min	Max	Method in use
Fat in dry matter (%)	60		Approved standard
Fat (%)	37	39	Approved standard
Protein (%)	19		Calculated
Moisture (%)	36	39	Approved standard
Dry matter (%)	61	64	Approved standard
pH	Min 5,2		Potentiometric
Salt (%)	1,6		Approved standard

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5. Microbiological standard


	m (Lower limit value which not should 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
Coagulase Positive Staphylococci	<100	100			Approved standard
E-coli	<100				Approved standard
Listeria monocytogenes	Neg in 25 g				Approved standard
Salmonella	Neg in 25 g				Approved standard

6. Allergens

	Yes (in product)	No (not in product)	Comments
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats.		No	
Crustaceans and products thereof		No	
Egg and products thereof		No	
Fish and products thereof		No	
Peanuts and products thereof		No	
Soybeans and products thereof		No	
Milk and products thereof (including lactose)	Yes		Cow milk
Nuts and products thereof (almond, wal- and hazelnut, cashew, pecan, brazil, pistacio, queensland)		No	
Celery and products thereof		No	
Mustard and products thereof		No	
Sesame seeds and products thereof		No	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂		No	
Lupin and products thereof		No	
Mollusc and products thereof		No	

7. Nutritional values per 100 g

Energy (kJ)	1758
Energy (kcal)	419
Fat (g)	38
of which saturates (g)	25
Carbohydrates (g)	1,7
of which sugars (g)	1,7
Protein (g)	19
Salt (g)	1,6

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GDA Calculation - Guideline daily amount

% Daily intake is based on an average adult diet of 2000 kcal or 8400 kJ.			
Serving size (g)	28		
	Quantity per serving	% Daily intake (per serving)	Quantity per 100 g
Energy (kJ)	492	6	1.758
Energy (kcal)	117	6	419
Fat (g)	10,6	15,2	38,0
Saturated fat (g)	7,0	35,0	25,0
Carbohydrate (g)	0,5	0,2	1,7
of which sugars (g)	0,5	0,4	1,7
Dietary fibre (g)			
Protein (g)	5,3	10,6	19,0
Salt (g)	0,4	7,5	1,60

8. Quality description & Quality system

Microbial rennet	No	Calf rennet	Yes
GMO free	The product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003		
Suitable for vegetarians		Suitable for vegans	No
Suitable for Lacto Ovo Vegetarians	Yes	Suitable for Lacto Vegetarians	Yes
Suitable for Ovo Vegetarians	No		
IFS	No	BRC	No
ISO 9001		ISO 22000	Yes
ISO 14001	No	ISO 17025	No
HACCP	Yes	Organic	

9. Packaging & logistics details

Net weight	4.5 kg
Gross weight	
Item per carton	3x4.5 kg
Cartons per layer	8
Cartons per pallet	66
Product dimensions	H:0xW:0xD:0
Carton dimensions	H:131xW:345xD:399
Shelf life	3 months
Storage temperature	2 -5 °C
Transportation temperature	2 -5 °C