

SPECIFICATION
EDAM 40%

1. CHEMICAL:		
CHARAKTERISTIC	DEMANDS	TEST METHOD
Dry matter %	Min 55%	Instrum. method
Fat in dry matter	Min. 40%	Instrum. method
Salt	Max 2,5%	Instrum. method
pH	5,2-5,6	pH-metr

2. MICROBIOLOGICAL:		
CHARAKTERISTIC	DEMANDS	TEST METHOD
Coliform germs	< 100/1 g	PN-ISO 4832
E. Coli	< 10/1 g	PN-93A/86034/09
Moulds	< 10/1 g	PN-ISO 7954
Yeast	< 100/1 g	PN-ISO 7954
Listeria monocytogenes	0/25 g	External lab
Salmonella	0/25 g	External lab
Staphylococcus aureus	< 100/1 g	External lab

3. PRODUCT DESCRIPTION:	
CHARAKTERISTIC	DEMANDS
Taste	Light, aromatic, light nut, light sour
Internal colour	Light yellow, uniform in a mass
Consistency	Pulp soft, elastic, uniform in a mass

4. INGREDIENTS (including additives)		
CHARAKTERISTIC	SUPPLIER	COUNTRY OF ORIGIN
Cow's milk, pasteurized	Polish farmers	Poland
Salt	Polish supplier	Poland
Calcium chloride - stabiliser	Polish supplier	Poland
Lysosyme - preservative (from eggs)	Danish supplier	Denmark
Lactic starter culture	Danish supplier	Denmark
Rennet	Danish supplier	Denmark

SPECIFICATION
EDAM 40%
BLOCK 3 kg

No: 004B	Issue No: 2	Issue date: 22.08.2013	Page No : 2/2
----------	-------------	------------------------	---------------

5. PACKAGING

CHARAKTERISTIC	DEMANDS
Net weight	Appr. 3 kg
Inner package	Foil - cryovac
Outer package	Foil – stretch

6. SHELF LIFE

6 months from deliver

7. STORAGE TEMPERATURE

0 °C - +12 °C

8. METAL DETECTOR

Test Fe + Sus	YES
Location	Production line

9. WEIGHT CONTROL

Location	Production line
----------	-----------------

10. PASTEURISATION

Temperature	74 °C
Holding time	24 sec

11. GMO

GMO - Free

12. ALLERGENS

Milk, egg

13. HACCP

Since 12 / 2003

14. IFS

Since 4 / 2004
