

### 7.2.4.1.2. Rennet product with vegetable fat produced in accordance with Dutch technology

Name of the product	<b>Rennet product with vegetable fat produced in accordance with Dutch technology</b>
Product characteristics	Rennet ripening product produced from pasteurized cow milk where milk fat has been partially replaced with vegetable fat, obtained as a result of protein coagulation under the influence of rennet. The appropriate processing of slurry that aims at separating the surplus of the whey and obtaining adequately dehydrated mass, after forming, pressing, adding salt and aging in controlled parameters of temperature and humidity leads to obtaining a product that has appropriate quality parameters. The product has a uniform mass with elastic consistency, regular and irregular eyes, and taste and smell characteristic of this type.
Ingredients	Pasteurized milk, vegetable fat, calcium chloride, rennet, bacterial cultures, salt, dye annato .
Physical and chemical characteristics	<ul style="list-style-type: none"> <li>• <b>Shape and appearance</b>– the product in the form of a block, blocks may be slightly convex.</li> <li>• <b>Rind</b>- smooth, elastic, surface taints do not go deeper inside the cheese, slight indentation allowed;</li> <li>• <b>Eyes</b>- intergranular irregular eyes; individual eyes may be about the size of a nut, irregularly distributed ,</li> <li>• <b>Consistency</b> – soft and elastic; slightly tough or paste consistency is allowed.</li> <li>• <b>Color</b>- light-cream, uniform in the whole mass;</li> <li>• <b>Taste and smell</b>- characteristic light spicy, light salty, light sour flavor.</li> <li>• <b>Water content</b> – not more than 47%;</li> <li>• <b>Fat content</b> - not less than 40% in dry matter;</li> <li>• <b>Salt content</b> - not more than 2.5%;</li> <li>• <b>Metal content</b>- Pb below 0.10 mg/kg;</li> <li>• <b>Pesticides content</b> - below 0.01 mg/kg;</li> <li><b>Dioxin content</b> – WHO-PCDD/F. TEQ below 0.75pg/g, WHO-PCDD/F-PCB-TEQ below 1.5pg/g.</li> </ul>
Microbiological characteristics Regulation (EC) 1441/2007	<ul style="list-style-type: none"> <li>• Coliforms: below 100 jtk/g</li> <li>• Listeria monocytogenes: absent in 25g</li> <li>• Salmonella: absent in 25g</li> <li>Coagulase positive staphylococci – below 10 jtk/g</li> </ul>
Nutritional Value per 100	<ul style="list-style-type: none"> <li>• Calories 347 kcal/ 1438 kJ</li> <li>• Fat 27 g</li> </ul>

	<ul style="list-style-type: none"> <li>• Carbohydrates &lt; 1 g</li> <li>• Including saturated sugar &lt; 1 g</li> <li>• Protein 24 g</li> <li>• Salt 2 g</li> </ul>
Package description (package features)	Unit package – polyvinyl acetate and paraffin cover with a quality certificate, in accordance with the Regulation (EC) 1935/2004 of the European Parliament and the Council of 27 October 2004 on materials and articles intended to come into contact with food. Optionally, cheese blocks may be packed in a printed collective carton.

Net product contents in a unit package	Product content in a net package is not constant and is about 3 kg
Conditions of packaging, storing, product storage	<ul style="list-style-type: none"> <li>• <i>Packaging</i>- unit package, optionally packed in collective cartons</li> <li>• <i>Storage</i>- storing on pallets with cardboard dividers for each layer, maximum up to 7 layers. The whole wrapped in stretch foil</li> <li>• <i>Product storage</i> –clean, dry, and airy rooms, free from mold and odor at temperature +0°C to +8°C</li> <li>• <i>Transport</i> – <i>during the transport, cheese should be protected against impurity, damage and harmful impact of weather. Cheese should be carried in isothermal means of transport, at temperature not higher than 10°C.</i></li> </ul>
Shelf life	The shelf life in the conditions given above, in which the product should conform to the standards, is 90 days from the end of the ripening process.
Allergens	Milk proteins, lactose
GMO	GMO-free product
Target market	For direct consumption, except for the group of people who do not tolerate proteins or lactose. It is also used in gastronomy and the cheese making industry as a raw material, e.g. for the production of processed cheese and Ustrzycki cheese roulade.
Label template/ label symbols	In accordance with: The Regulation of the Minister of Agriculture and Rural Development of 10 July 2007 (Journal of Laws No 7, item 966 as amended) the label must provide the following information:

- foodstuff,
- ingredients found in the foodstuff,
- expiry date,
- net weight,
- storage conditions,
- manufacturer's name and address or place of origin,
- fat content.

 **Foodcom S.A.**