

PRODUCT SPECIFICATION: Cheese Gouda 45%

Parameter		Result
Sensory	Colour	White, without rind, structured surface
	Smell	Mild, lightly sour
	Consistency	Cutable, smooth, elastic
	Exterior	Round or oval eyes
Chemical	Fat content in dry matter	45 ± 3%
	Moisture in fat free dry matter	57 ± 2%
	Salt content	max. 2.0%
	pH	5,2-5,5
	Mycotocsin M1	max. 0,05 micrograms/kg
	Lead	max. 0,1 mg/kg
	Arsenic	max. 0,03 mg/kg
	Cadmium	max. 0,03 mg/kg
	Mercury	max. 0,005 mg/kg
	Melamine	max. 2,5 mg/kg
	Pesticides	Hexachlorocyclohexane (HCH) (α isomer - 0,004 mg/kg, β isomer - 0,003 mg/kg, γ isomer - 0,008 mg/kg), DDT- 0,04 mg/kg
	Dioxins	Sum of dioxinz 2,5 pg/g, sum of dioxin like PHD 5,5 pg/g
	Inhibitors/ Antibiotics	NA
	Lactose content	<1 %
Nitrates	NA	
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Radionuclides	Caesium 137	50 Bq/kg
	Strontium ⁹⁰	100 Bq/kg
Microbiological	E.coli	<100 pfu in 1g
	Coagulase positive staphilococcus	<100 pfu in 1g
	Yeasts and moulds	<100 pfu in 1g
	Staphilococcus aureus	NA in 0,001g
	Coliforms	NA in 0,001g
	Salmonella spp.	NA in 25g
	Listeria monocytogenes	NA in 25g
	Staphilococcus enterotoksīni	NA in 25g
Packaging	Whole blocks	14-17 kg
	Cut blocks	2,5-3,6 kg
	Packed cheese	0,250 kg
	Slices	non
	Cuttings	0,8-1,2 kg
Shelf life	Industrial blocks up to 120 days. Packed cheese in original packaging – 90 days. If blocks are cut by wholesaler, 14 days are suggested.	
Allergens	Gluten	No
	Wheat and products thereof	No
	Rye and products thereof	No
	Barley and products thereof	No
	Oats and products thereof	No
	Triticum turgidum polonicum hybridized strains and products thereof	No
	Crustaceans and products thereof	No
	Eggs and products thereof	No
Fish and products thereof	No	

	Peanuts and products thereof	No
	Soybeans and products thereof	No
	Milk and products thereof	Milk protein, incl. lactose.
	Almonds and products thereof	No
	Hazelnuts and products thereof	No
	Walnuts and products thereof	No
	Cashew and products thereof	No
	Pecan nuts and products thereof	No
	Brazil nuts and products thereof	No
	Pistachio nuts and products thereof	No
	Macadamia nuts and products thereof	No
	Queensland nuts and products thereof	No
	Celery and products thereof	No
	Mustard and products thereof	No
	Sesame seeds and products thereof	No
	Sulphur dioxide and sulphites	No
	Lupine and products thereof	No
	Molluscs and products thereof	No
Packaging methods	Vacuum	
Delivery conditions	In closed packaging	
Transportation	Regarding to storage conditions	
Transportation packaging (EU pallet)	Whole blocks	48 pcs.
	Cut blocks	144 (3kg) pcs.
	Packed cheese	2016 (0,25 kg) pcs., 500-720 (0.7-1.0kg) pcs.
	Slices	non
	Cuttings	360kg
Storage	Refrigerated or freeze	Storage temperature from +2 to +6°C
Preparation before use	For industrial production	
Safety criteria for additives and packaging	Based on suppliers safety data sheet	
Consumers	All groups of consumers with no sensitivity to milk proteins and lactose	
Intended use	For industrial production	
Un- intended use	Not known	
Genetically modified organisms	presence	NA
Ingredients	Pasteurized cow's milks, salt, calcium chloride, enzyme, bacterial rennet, natural colour annatto, preservative lysozyme.	
Nutritional value	Fat,	26,8 g
	of which saturated fat	17,4 g
	Protein	24,8 g
	Carbohydrates,	<1 g,
	of which sugars	0 g
Salt	1,5 g	
Energy value	1421 kJ/340 kcal	