

## Product specification - Maasdam/Swiss type cheese

<b>1. Type</b>	
Semi Hard cheese 45% fat in dry matter,	

<b>2. Conditions</b>	
Temperature	0-10 °C
Age/Maturing time	At least 3 weeks
Shelf life	3 months

<b>3. Product characteristics</b>	
Form Wheel 8,8kg Block 8,8kg Euroblock 15 kg block ½ 4,4kg block 1/3 2,9kg Also cutted and sliced in different shapes	Dimensions (cm) Diameter 32,height 11-15 Height 11-15, length 28, width 28 Height 11-15, length 50, width 30 Height 11-15, length 28, width 14 Height 11-15, length 28, width 9,3
Consistency	Firm structure, cherry size holes
Taste	Sweet, nut taste
Packing	Waxed or termoshrinkable foil, with label, in carton

<b>4. Ingredients</b>	
Pasteurized <b>milk</b> , salt, lactic acid bacteria ( <b>lactose</b> ), stabilizer: calcium chloride, preservative: lysozyme (from <b>egg</b> white < 1g/kg), color annatto (< 10 mg/kg)	

<b>5. Food Value per 100 g</b>	
Energy	1426 kJ 343 kcal
Total fat 1. saturated	26 g 18 g
Total digestible carbo-hydrates 1. Sugars	1,3 g 0 g
Protein	26 g
Salt	1,2 g

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<b>6. Chemical characteristics</b>	
Moisture content	Max. 44%
Fat in dry matter	Min. 45%

<b>7. Microbiological properties</b>	
Coagulase positive staphylococci	Max.1000 cfu/g
Listeria monocytogenes	Absent in 25g
Salmonella	Absent in 25g

<b>8.</b>	
Aflotoxin M1-free	Monitoring -according to the EU Regulation

<b>9. Antibiotics:</b>	
Cheese is free of antibiotics, hormones, pesticides	

<b>10. Allergens</b>	
Cow's milk	