

Product description

Description Edam 40% is a semi-hard cheese that originated in the Netherlands.

Taste and smell Pure and mild, not sourish

Appearance Matt finished, rather closed, slight round eyes

Color Butter yellow to light golden yellow

Physical chemical analysis

Dry matter standard 56,5 , tolerance 2/-2

Fat content in dry matter standard 40, tolerance min. 5/-1

Salt % standard 1,3, tolerance 0,2/-0,2

Inhibitors (raw milk) negative

Nutritional analysis (approximately per 100g)

Energy 1293 / 311 kJ / kcal

Carbohydrates 0 g

Protein 26 g

Salt 1,3 g

Microbiological analysis

Coliforms < 10 000 cfu /g

Yeasts, Molds Absent cfu 25 g

Salmonella Absent

Listeria monocytogenes Absent

Others specs

Allergens Milk and products thereof (including lactose)

GMO The product does not contain and has not been produced from genetically modified organisms.

Storage of 2 °C to 10 °C

Our certificates**Formulated**

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