

**Product description**

**Description** Dutch-type, ripened cheese, produced from pasteurized milk of standardized milk-fat content. The product does not contain any fat other than milk-fat.

**Taste and smell** Delicate, mild, lightly nutty, lightly sour taste is acceptable, lightly spicy taste for older cheese, no foreign taste or smell.

**Appearance** Direct package should not be damaged, shape of cheese-flat block, without rind, color- uniform, light yellow to yellow, few round holes, size of a small rice grain, irregular openings and splits are acceptable.

**Color** Light yellow, may be slight discoloration at the edges of the product

**Physical chemical analysis**

**Fat in D.M.** Min. 45,0 %

**Dry matter** Min. 55,0 %

**pH** 5,2 - 5,4

**Salt** 1,5 - 2,0 %

**Nutritional analysis (approximately per 100g)**

**Energy** 338 kcal / 1406 kcal

**Carbohydrates** <0,1 g

**Protein** 26 g

**Salt** 1,5 g

**Microbiological analysis**

**E. coli cfu/g** m=100 M=1000 n=5 c=2

**Yeasts, Molds** m=10 M=100 n=5 c=2

**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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