

Specification code CAG/17/CH/E
Date 03/09/2025

Product description	
Description	The subject of the specification is a uncured renet cheese called Cagliata – euroblock; with 48% fat in dray matter, made from pasteurized and sandardized cow’s milk.
Ingredients	Pausteurized milk, stabilizer: calcium chloride, microbiological rennet, lactic acid fermentation bacteria, salt.
Colour	White to pale yellow, uniform.
Taste and smell	Characteristics for fresh cheese, pure, without foreign off-taste, off-taste of pasteurization, little sour.
Rind	Smooth, slight impressions of molds or plastic bags or small surface blemishes are allowed
Budding	No eyes; Single intergrain eyes are allowed, as well as a few small eyes near the skin.
Consistency	Uniform in whole mass, characteristic for freshcheese

Microbiological analysis	
Salmonella	Absent in 25g
Listeria monocytogenes	Absent in 25g
Coagulase positive Staphylococci cfu/g	m = 100, M = 1000, n = 5, c = 2
Presence of coagulase-positive staphylococci	Absent in 0.001g, where: n = 1, c = 0
Coliform bacteria in 1g	Max. 100
Yeast in 1g	Max. 100
Molds in 1g	Max. 100

Physical chemical analysis		48%
Water content [%]	44 +/- 2	
pH	5,4 – 5,7	
Non-fat dry matter [%]	48 +/- 1	
Maximum salt content [%]	1,0	
Content of nonorganic contaminations (e.g., glass, plastic)	Unacceptable	
Content of pests and residues	Unacceptable	
Content of heavy metals	According to EC Regulation 2023/915 dated 25th April 2023	
Mycotoxin: aflatoxin M1	According to EC Regulation 2023/915 dated 25th April 2023	
Pesticides	According to EC Regulation 396/2005 dated 23 February 2005 (with subsequent amendments)	
Dioxins and PCBs (pg/g fat) (WHO-PCDD/F-TEQ I PCDD/F-PCB-TEQ, ICES-6)	According to EC Regulation 2023/915 dated 25th April 2023	
Antibiotics	According to EC Regulation 37/2010 dated 22th December 2010	

Our certificates



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Others specs

GMO	The product does not contain and has not been produced from genetically modified organisms
Allergens	Milk and products thereof (including lactose)
Storage conditions	Should be stored in colled, clean rooms, free from foreign odors, at a temperature of 0° C to + 6 ° C
Transport conditions	The transport temperature max 6 ° C

