

| Product description | | Physical chemical analysis | | 30% | |
|---|--|---|--|---|---|
| Description | Dutch type renet ripening cheese – EDAM, made from standardized milk with a determined fat and protein content, subjected to a thermization proces and then pasteurized. | | | Maximum water content [%] | 48,0 +/- 2 |
| Ingredients | Pausteurized milk, stabilizer: calcium chloride, microbiological rennet, lactic acid fermentation bacteria, salt. | | | Minimal fat content [%] | 17,0 +/- 1 |
| Colour | Yellow to orange, uniform throughout. | | | Maximum non-fat dry matter [%] | 30,0 +/- 2 |
| Taste and smell | Intense, slightly sour with a noticeable aroma of condensed milk, intense scent. | | | Maximum salt content [%] | 1,0 – 2,5 |
| Rind | Smooth, even, slight impressions from the mold are allowed | | | Content of nonorganic contaminations (e.g., glass, plastic) | Unacceptable |
| Budding | Absence | | | Content of pests and residues | Unacceptable |
| Consistency | The flesh is soft, elastic troughout; slightly plastic when rubbed | | | 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 |
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| 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 | | | | |
| The number of E Coli bacteria cfu/g | m = 100, M = 1000, n = 5, c = 2 | | | | |
| Presence of staphylococcal enterotoxin in 25 g | Undetectable | | | | |
| Enterobacteriaceae (cfu/g) in 0,1 g | Ansence, when: n = 5, c = 0 | | | | |
| Our certificates | | | | | |
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Others specs

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|----------------------|---|
| 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 + 8 ° C |
| Transport conditions | The transport temperature max 6 ° C |

