

Specification code **EDAM/23/CH/E**
Date 03/09/2025

Product description	
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.
Ingredients	Pausteurized milk, stabilizer: calcium chloride, microbiological rennet, lactic acid fermentation bacteria, salt.
Colour	Yellow to orange, uniform throughout.
Taste and smell	Intense, slightly sour with a noticeable aroma of condensed milk, intense scent.
Rind	Smooth, even, slight impressions from the mold are allowed
Budding	Absence
Consistency	The flesh is soft, elastic troughout; slightly plastic when rubbed

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

Physical chemical analysis		40%
Maximum water content [%]	46,0 +/- 2	
Minimal fat content [%]	24,0 +/- 1	
Maximum non-fat dry matter [%]	40,0 +/- 2	
Maximum salt content [%]	1,0 – 2,5	
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 + 8 ° C
Transport conditions	The transport temperature max 6 ° C

