

Specification number EMM/7/CH/E

Date 02/09/2025

Product description

Ingredients	Milk, salt, stabilizer – calcium chloride, bacteria cultures
Appearance	Block with straight or slightly rounded edges, slightly convex surface
Consistency	Elastic, compact, uniform, homogeneous in entire mass, slightly plastic is allowed
Colour	Light-yellow
Taste and odour	Nut-like, sweet, aromatic, typical
Minimum ripening period	4 weeks

Microbiological analysis

Coliform bacteria in 1g	<100 cfu/g
E.coli in 1g	<100 cfu/g
Coagulasopositive	<100 cfu/g
Staphylococcus in 1g	<100 cfu/g
Salmonella	Absent in 25g
Listeria monocytogenes	Absent in 25g
Salmonella	absent in 1kg

Physical and chemical analyses

Fat content in dry matter, %	min 44
Fat content, %	standard: 2 tolerance: ±5,0
Water content, %	max 43
Protein content, %	standard: 28 tolerance: ±3,0
Salt content, %	standard: 1,1 tolerance: ±0,375
Carbohydrate content, %	max 2,0
Acidity, pH	5,3-5,7
Aflatoxin M1	max 0,050 µg/kg
Heavy metals	Lead (Pb) – 0,1 mg/kg According to Comission Regulation No 1881/2006 of 19 December 2006 (as amended)
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40ng/g fat According to Comission Regulation No 1881/2006 of 19 December 2006 (as amended)

Our certificates



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