

Name of the product Emmental cheese in blocks

Product type Rennet, semi-hard, of the emmental type ripening cheese made of pasteurized cow's milk of standardized fat content. Smoked cheese is naturally smoked with smoke in the smoking chambers.

Ingredients Milk, salt, stabilizer: calcium chloride, starters cultures (cheese cultures, propionic bacteria cultures), Additive is permitted colour: annatto nwbi in. no preservatives.

Nutritional value per 100 g of product (for cheese 45% fat in dry matter):

Energy value	1461 kJ/ 352 kcal
Fat	27 g
in saturated fatty acids	18 g
Carbohydrates	1,2 g
of which sugars	0 g
Protein	26 g
Salt	1,4 g

Nutritional value per 100 g of product (for cheese Light):

Energy value	1461 kJ/ 352 kcal
Fat	19 g
in saturated fatty acids	12 g
Carbohydrates	1,6 g
of which sugars	0 g
Protein	31 g
Salt	1,4 g

Regulation (UE) nr 1169 / 2011.

Intended use of the product

For consumers over 3 years of age, with exception of persons sensitive to cow milk. Cheese is intended for direct consumption or for packaging.

Sensory characteristic

Appearance	Rectangular unit with slightly rounded sides, no damage in direct package.
Colour and Consistency	Colour light creamy white to yellow. For smoked cheese up to light brown. Consistency uniform, elastic, soft in the older cheese types.
Eyes	Circular and oval eyes, slightly smaller at the edges. Minor defects are acceptable- slightly incorrect eyeing , too many and irregular eyes, a few slots. For packaged cheeses, the initial and final portions of the block of cheese may not include eyes. In cheese class II irregularly distributed eyes and incorrect eyeing, minor slots are acceptable
Taste and smell	Mild, nut-like, slightly sweet, slightly spicy up to spicy in older cheese. Taste and aroma of smoking in smoked cheese.

Microbiological data

coagula- se positive staphv/ococci	Count in 1 g	Commission Regulation (EC) 1441/2007 of 05.12.2007 amending Regulation (EC) 2073/2005	n-5, c-2, m-100jtk/g, M-1000 jtk/g
Listeria mono~A-onenes	Presence in 25 g		n - 5, c- 0, m = M - absent
Escherichia coli	Count in 1 g		n -5, c- 2, m -100 jtk/g, M -1000 jtk/g
Salmonella	Presence in 25 g	n -5, c- 0, m=M - absent	

Markings

*analys performed out of the Laboratory of Producer according to a performer's methodology,

n - number of samples in a batch,

c - number of samples from a batch giving result between m and M,

M - acceptable threshold value above which results are disqualified,

m - exact value or be low of which all results are satisfactory.

Allergens and GMO

Product contains allergen - cow milk. Does not contain lactose (content below 0,01%).

The product does not require labeling with regard to the use of GMO, in accordance with Regulation (EC)

No 1829/2003 and Regulation /EC) No 1830/2003

Regulations WE Nr 1169 / 2011, WE Nr 828/2014, WE Nr 1829 / 2003, WE Nr 1830 / 2003.

Physical & chemical data

	Cheese 45% fat in dry matter	Cheese Light
Moisture	Max 45%	Max 46%
Fat	-	19±2%
fat in dry matter	min 43% tt. w s.m./ fat in dry matter	-
Salt	Max 2,5%	
Lead	0.02 mg/ kg in milk Commission Regulation (EU) 2023/915	
Mercury	0.01 mg/kg in milk Commission Regulation (EU) 2018173	
Aflatoxin M1	0.050 µg/kg in milk Commission Regulation (EU) 2023/915	
Radionuclides	1000 Bq/kg in milk Council Regulation 2016/52	
Chlorate	0.1 mg/ kg in milk Commission Regulation (EU) 2020/ 749	
Pesticides	Regulation (EC) No 396/2005 and its amendments	
Bifenyle (PCB)	Sum of dioxins PCDD- 2,0 pg/g fat in milk Sum of PCDDs and PCBs with dioxin-like properties PCDD/PCB - 4,0 pg/g of fat in milk Total PCBs - 40 ng/ g fat in milk Commission Regulation (EU) 2023/915	
Melamine	2.5 mg/kg in milk Commission Regulation (EU) 2023/915	

Packaging

Kind of packaging	Block, cube and slices are packed in plastic foils, Cube and slices are packed in a protective atmosphere, Collective packing- box; boxes on the naflet are wrapped with stretch foil.
Netto weight	Blocks ca 16 kg, 4 kg, 2 kg
Ripening time	Blocks- not less than 3 weeks from the production date.
The minimum expiry date: Best before	Cheese 45% fat in dry matter in a block - 5 months, light cheese in a block- 6 months from the production date. After opening the packaging store in the refrigerator no longer than 7 days. Cube cheese- max.70 days, slices- 3 months from the packing date. After opening the pack- again store in the refrigerator no longer than 24h .
Storage and transport conditions	0-8 °c