



Product specification

Cream cheese ring with pineapple 1kg

*** Change ***
Change Request created
Active

Arla Foods / Basics

Revised: 04/06/2018 Product specification no: THO2-00066
Version: 6

Dairy Authorization number Name Address Zip code City Country	THO2 M277 Korsvej Mejeri Højrupvej 116 7000 Fredericia Denmark
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Type of specification Product Legal product designation Description of product	<input checked="" type="radio"/> Finished product <input type="radio"/> Semi-product <div style="background-color: #e0f0ff; padding: 5px; margin-top: 10px;"> Cream cheese ring with pineapple 1kg </div> <p>UK: 65+ Cream cheese with flavour</p> <p>DK: 65+ Flødeost med smagstilsætning</p> <p>SE: 65+ Smaksatt färskost</p> <div style="background-color: #e0f0ff; padding: 5px; margin-top: 10px;"> Cream cheese with pineapple </div>
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Used primarily for	For special moments eg. on bread, crackers ect. as well as an ingredient when cooking. The product specified in this document meets the requirements in the legislation of the country where the product is produced. If the producing country is an EU member it also meets EU legislation.
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Global Product Management Valid as of	Githa Qvist Hald 04/10/2013
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Arla Foods / Sensory properties

	Norm	Rejection
Smell	A characteristic smell of almonds and papaya	Atypical
Taste	A fresh, sweetish taste of pineapple and papaya with a distinct taste of almonds	Atypical
Consistency	Creamy and spreadable	Firm, soft
Colour	Cream coloured to pale yellow	Atypical
Texture	Dense with an even distribution of pineapple pieces in the cheese	No pieces of pineapple, open
Appearance	Covered with an even layer of almond and papaya pieces.	Uneven distribution of almond and papaya pieces, wry

Comments:



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Arla Foods / Weight, product age & shelf life

Weight

Weight	Norm	Tolerance	Rejection
e-Weight Yes	1 kg	> 985,0g 970,0g < max. 2,5% < 985,0g Y >= 1000g	< 970,0g 2,5% < 985,0g Y < 1000g
Dimensions (HxBxL or HxØ)	67x222 mm	-----	-----

y = Average weight for the lot

Comments:

Product age for internal control

Shelf life for external information

Comments:

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Arla Foods / Chemical properties

	Norm	Tolerance		Law demand *	Reference method of analysis	Frequency	
		Lower limit	Upper limit				
Fat %	24.0	20.4	27.6	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 1735 / IDF 5	1 per batch	
Total solids %	45.0	40.0	50.0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5534 / IDF 4	1 per batch	
Moisture %	55.0	50.0	60.0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Calculated	1 per batch	
Fat in dry matter %	71.0	65.0	75.0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	1 per batch	
Fatfree drymatter %		-		<input type="checkbox"/> Yes <input type="checkbox"/> No			
Moisture on a fat-free basis %	82.0	75.0	88.0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	1 per batch	
Salt %	0.67	0.47	0.87	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5943 / IDF 88	1 per batch	
pH	4.6	4.3	4.9	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Potentiometric method	1 per batch	
		-		<input type="checkbox"/> Yes <input type="checkbox"/> No			
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			

* Law demand completed according to legislation in producing country. If the producing country is an EU member it is also completed according to EU legislation. Otherwise, relevant legislation is stated in "Comments".

Comments: Fat%, Total solids%, Moisture%, Salt% and pH is based on the cheese without decoration. Fat in drymatter% and Moisture on a fat-free basis% are based on the milk part of the cheese

Arla Foods / Microbiological properties - 40

	Norm	Tolerance	Law demand *	Reference method of analysis	Frequency
Coliforms	< 10 /g	≤ 1000 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 4832	1 per week
E. coli	< 10 /g	≤ 100 /g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 16649	Only if coli is found
Staph. aureus	< 10 /g	≤ 10 /g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 6888	Random sampling - 5 samples once per month
Listeria monocytogenes	0/25 g	0/25 g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 11290	Random sampling - 5 samples once per month
Total Viable Count	< 1000 /g	≤ 30000 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 4833	Random sampling - all batches
Yeast and mould	< 100 /g	≤ 500 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 6611/ IDF 94	Random sampling - all batches
			<input type="checkbox"/> Yes <input type="checkbox"/> No		

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Arla Foods / Information on content and composition

List of ingredients

Main ingredient	Ingredient	Category	E-number	Country of manufacture (Note: Milk derived ingredients have listed country of origin instead)	% of total	
Cheese	Milk			EU	53,5	
Cheese	Cream			EU	19,0	
Decoration	Almond/papaya mix (50% almond/50% candied papaya (papaya 75%/cane sugar 17.5%/rice flour 7.4%/acidity regulator (citric acid)))			Germany	8,0	
Cheese	Pineapple crushed (pineapple/acidity regulator (citric acid))			Indonesia/Thailand	8,2	
Cheese	Pineapple concentrate			Indonesia/Thailand	5,0	
Cheese	Sugar			Germany	2,8	
Cheese	Milk protein			Denmark	1,3	
Cheese	Gelatine			Belgium	1,0	
Cheese	Salt			Denmark	0,5	
Cheese	Locust bean gum	Stabilizer	E410	Denmark	0,3	
Cheese	Citrus fibre			Germany	0,3	
Cheese	Sorbic acid	Preservative	E200	Denmark	0,1	
Cheese	Lactic acid culture			Denmark/France/USA	Trace	
Protective atmosphere	N2/CO2	Protective atmosphere	E941/E290	Denmark	Trace	
					100,00	

Declaration:

Comments:

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Arla Foods / Nutrition labelling

The nutrition information according to EU regulation with the minimum required nutrients. Rounding of values is done according to the European Commission guidance. Values of '<0.1 g' or '<0.5 g' (or for salt '<0.01 g') may be written as '0 g'.

Nutrition declaration (per 100 g)	
Energy	1269 kJ
	306 kcal
Fat	24 g
of which saturates	14 g
Carbohydrate	13 g
of which sugars	11 g
Protein	8,3 g
Salt	0,63 g

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Content per 100 g	Content	Energy	Energy in %
Total Energy kJ/kcal		1268.6 kJ	100.0%
		305.7 kcal	
Protein (g)	8.3	141.1 kJ	11.1%
Carbohydrates total (g)	12.8	217.6 kJ	17.2%
of which sugars (g)			
of which lactose (g)			
of which galactose (g)			
of which sucrose (g)			
of which sugar alcohols (g) if added			
Added sugar (g)			
Organic acids (g)	0.5	6.5 kJ	0.5%
Fat, total (g)	24.2	895.4 kJ	70.6%
of which saturated fatty acids (g)			
of which monounsaturated fatty acids (g)			
of which polyunsaturated fatty acids (g)			
of which trans fatty acids (g)			
Cholesterol (mg)	61.7		
Alcohol (g)	0.0	0.0 kJ	0.0%
Dietary fibre (g)	1.0	8.0 kJ	0.6%
Sodium (g)	0.250		
Vitamin A (RE)	198		
Calcium (mg)	173		
Vitamin C (mg)	1		
Vitamin D (µg)			
Potassium (mg)			
Iron (mg)	0.2		
Ash (g)	2.4		
Water (g)	50.8		
Total (g)	100.0		
Bread units (BU)	1,07		

Comments: The calculation is based on the whole cheese inclusive the decoration material

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Arla Foods / Product Information

Has the following been added to the product (directly or through an ingredient) ?

Additives	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Colours (E100 - E180)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Azo Colours (E102/E110/E122/E124/E129) or E104	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Artificial colours	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Preservatives (E200 - E297)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Benzoates (E210 - E213)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
BHA (E320) / BHT (E321)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sweeteners	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Aspartame (E951)/Aspartam-acesulfame salt (E962)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Glutamate (E621 - E625)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Flavourings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Non-natural flavourings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Yeast (added)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Maize and maize derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Nuts

Have nuts/sesame seeds been added ?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Do nuts and/or sesame seeds go down the same line ?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Are there nuts/sesame seeds in the same plant ?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
- If yes in any of the above, further define as follows	Hazelnuts and cashewnuts are handled in the same plant
<ul style="list-style-type: none"> State type of nut and/or sesame seed State whether nut, seed or oil State whether ingredient or processing aid Indicate whether nut/seed contamination is possible 	No risk of contamination

Does the product contain any of the following allergenes ?

Cereals containing gluten and products thereof. If yes, specify:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Wheat	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Rye	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Barley	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Oats	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Spelt	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Kamut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soybeans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and products thereof (including lactose)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Nuts and products thereof. If yes, specify:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Almond	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Hazelnut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Walnut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cashew	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Pecan nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Brazil nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Pistachio nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Queensland/Macadamia nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesame seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

GMO

Is the product non-GMO Yes No

- If no, give details of genetic modification

Is the product suitable for:

Lacto Vegetarians Yes No

Vegans Yes No

Coeliacs (gluten free) Yes No

Lipase

Lipase Microbial Not used
 Animal

Irradiation

Have any ingredients been irradiated? Yes No

If yes, specify

Rennet

Rennet Microbial Not used
 Animal

Can be produced as:

Kosher Yes Not investigated
 No

Super Kosher Yes Not investigated
 No

Halal Yes Not investigated
 No

Comments: