

	Product specification Cream cheese ring with chives and spring onions 125g Castello	* Change * Change Request created Active
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Arla Foods / Basics

Revised: 04/06/2018 Product specification no: THO2-00079
Version: 2

Dairy	THO2
Authorization number	M277
Name	Korsvej Mejeri
Address	Højrupvej 116
Zip code	7000
City	Fredericia
Country	Denmark

Type of specification	<input checked="" type="radio"/> Finished product <input type="radio"/> Semi-product
Product	Cream cheese ring with chives and spring onions 125g Castello
Legal product designation	UK: 65+ Cream cheese with flavour DK: 65+ Flødeost med smagstilsætning SE: 65+ Smaksatt färskost
Description of product	Cream cheese with chives and spring onions

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	Githa Qvist Hald
Valid as of	31/01/2014

Arla Foods / Sensory properties

	Norm	Rejection
Smell	A fresh smell of chives and spring onions	Atypical
Taste	Fresh, piquant spicy taste dominated by chives. At end of shelf life the cheese may develop a slightly bitter taste.	Atypical
Consistency	Creamy and spreadable	Firm, soft
Colour	Cream coloured with a faint green tinge	Atypical
Texture	Dense with an even distribution of chives and spring onion	No chives or spring onion, open
Appearance	Covered with an even layer of chives and spring onion. At end of shelf life the cheese may develop moisture on the surface.	Uneven distribution of decoration material, wry



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Arla Foods / Weight, product age & shelf life

Weight

Weight	Norm	Tolerance	Rejection
e-Weight Yes	125g	> 119,4g 113,8g < max. 2,5% < 119,4g Y >= 125g	< 113,8g 2,5% < 119,4g Y < 125g
Dimensions (HxBxL or HxØ)	40x108 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 %	28.4	24.2	32.6	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 1735 / IDF 5	1 per batch
Total solids %	43.0	36.6	49.4	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5534 / IDF 4	1 per batch
Moisture %	57.0	50.6	63.4	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Calculated	1 per batch
Fat in dry matter %	71.5	65.0	77.0	<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 %	83.5	78.0	88.0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	1 per batch
Salt %	0.70	0.50	0.90	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5943 / IDF 88	1 per batch
pH	4.9	4.4	5.2	<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 are based on the cheese without decoration. Fat in drymatter% and Moisture on a fat-free basis% are based on the milk components 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	69,7	
Cheese	Cream			EU	25,8	
Cheese	Milk protein			Denmark	1,5	
Decoration	Chives and spring onion mixture (air dried and freezedried chives 70%/freezedried spring onion 30%)			Germany	1,1	
Cheese	Salt			Denmark	0,7	
Cheese	Gelatine			Belgium	0,7	
Cheese	Locust bean gum	Stabilizer	E410	Denmark	0,3	
Cheese	White pepper			Netherlands	0,1	
Cheese	Sorbic acid	Preservative	E200	Denmark	0,1	
Cheese	Lactic acid culture			Denmark/France/USA	Trace	
Protective atmosphere	Nitrogen N2	Preservative	E941	Denmark	Trace	
Protective atmosphere	Carbondioxide CO2	Preservative	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	1239 kJ
	300 kcal
Fat	28 g
of which saturates	18 g
Carbohydrate	2,6 g
of which sugars	2,3 g
Protein	8,6 g
Salt	0,70 g

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Content per 100 g	Content	Energy	Energy in %
Total Energy kJ/kcal		1239.0 kJ 299.8 kcal	100.0%
Protein (g)	8.6	146.2 kJ	11.8%
Carbohydrates total (g)	2.6	44.2 kJ	3.6%
of which sugars (g)		2.3	
of which lactose (g)		2.10	
of which galactose (g)		0.00	
of which sucrose (g)		0.0	
of which sugar alcohols (g) if added		0.0	0.0 kJ 0.0%
Added sugar (g)			
Organic acids (g)	0.5	6.5 kJ	0.5%
Fat, total (g)	28.1	1039.7 kJ	83.9%
of which saturated fatty acids (g)		17.9	
of which monounsaturated fatty acids (g)		6.6	
of which polyunsaturated fatty acids (g)		0.6	
of which trans fatty acids (g)		0.9	
Cholesterol (mg)	78.6		
Alcohol (g)	0.0	0.0 kJ	0.0%
Dietary fibre (g)	0.3	2.4 kJ	0.2%
Sodium (g)	0.280		
Vitamin A (RE)	250		
Calcium (mg)	221		
Vitamin C (mg)	0		
Vitamin D (µg)			
Potassium (mg)			
Iron (mg)	0.0		
Ash (g)	3.5		
Water (g)	56.4		
Total (g)	100.0		
Bread units (BU)	0,22		

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 checked="" type="checkbox"/> Yes <input 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 type="checkbox"/> Yes <input checked="" 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 almonds are handled in the same plant No risk of contamination
<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 	

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 type="checkbox"/> No
Rye	<input type="checkbox"/> Yes <input type="checkbox"/> No
Barley	<input type="checkbox"/> Yes <input type="checkbox"/> No
Oats	<input type="checkbox"/> Yes <input type="checkbox"/> No
Spelt	<input type="checkbox"/> Yes <input type="checkbox"/> No
Kamut	<input type="checkbox"/> Yes <input 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 type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Almond	<input type="checkbox"/> Yes <input type="checkbox"/> No
Hazelnut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Walnut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Cashew	<input type="checkbox"/> Yes <input type="checkbox"/> No
Pecan nut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Brazil nut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Pistachio nut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Queensland/Macadamia nut	<input type="checkbox"/> Yes <input 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: