

Product Specification

Emmentaler 3kg 45 % fat in dry matter (f.i.d.m.)

PRODUCT DESCRIPTION	Emmental hard cheese 45% f.i.d.m.
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INGREDIENTS in descending order	pasteurized milk salt microbial rennet ripening cultures Ingredients that have to be declared: see product declaration
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ANALYSES	Method based on § 64 of the LFGB	Approx. values / Tolerance
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Chemical and physical		
Absolute fat	§ 64 LFGB L 03.00 - 8	28.5 % \pm 2.5 %
Dry matter	§ 64 LFGB L 03.00 - 9	62.0 % \pm x2.0 %
Salt content	§ 64 LFGB L 03.00 - 11	1.0 % \pm 0.5 %

Microbiological		
Escherichia Coli	§ 64 LFGB L 00.00 – 132/2	< 1000 / g
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg. / 25 g
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25 g
Coagulase pos. staphylococci	§ 64 LFGB L 00.00 - 56	< 1000 / g

NUTRITIONAL VALUES per 100 g (rounded average values)	
Energy	1551 kJ / 373 kcal
Fat	29 g
of which	
— saturates	19 g
Carbohydrate	<0.1 g
of which	
— sugars	<0.1 g
Protein	28 g
Salt	1 g
Additional information	
Lactose	< 0.1 g → lactose-free



ORGANOLEPTIC	Outer appearance: plain, angular, bright yellow surface Inner appearance: bright yellow pasty, uniform holes til cherry-size Consistency: smooth til short structure Odour: emmental-like, slightly sweet Taste: emmental-like, slightly sweet
ALLERGENS	In accordance with EU reg. 1169/2011 Annex II. Apart from milk constituents (milk protein, lactose) no other allergenic potential. See separate information on this.
GENETIC ENGINEERING	In accordance with EC reg. 1829/2003 and EC reg. 1830/2003 our products are neither genetically modified nor do they contain constituents or ingredients originating from genetic engineering production and are therefore not subject to the obligatory marking regulation.
RESIDUAL MATTER and CONTAMINANTS	Extensive monitoring ensures compliance with legislation.
STATUTORY REQUIREMENTS	Our products comply with the applicable German and EU legislation.
TRANSPORT and STORAGE CONDITIONS	2°C to 8°C
IDENTITY MARKING CERTIFIED under	DE BY 70576 EG IFS (International Food Standard): Higher Level