

 **Product specification** * Change *
45+ Esrom Change Request created
Active

Arla Foods / Basics

Revised: 04/06/2018 Product specification no: 1460-00001
Version: 17

Dairy 1460
Authorization number M204
Name NR. Vium Produktion
Address Sønderupvej 24, Nr. Vium
Zip code 6920
City Videbæk
Country Denmark

Type of specification Finished product Semi-product
Product **45+ Esrom**
Legal product designation **UK:** 45+ Esrom
DK: 45+ Esrom **SE:** 45+ Esrom
Description of product 1,6 kg

Used primarily for On bread and at cheeseboards
 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.
Global Product Management Kenneth Nygaard
Valid as of 15/12/2012

Arla Foods / Sensory properties

	Norm	Rejection
Smell	Light cheese aroma	Strong evil-smelling
Taste	Mild, acidulous, aromatic	Strong impure, distaste
Consistency	Semi-solid to soft, sliceable	Very dry, very pasty
Colour	White with light yellow tint to yellow light red tint, homogenous	Discoloured
Texture	Many even spread, irregular holes the size of rice.	Blind, big holes.
Appearance	Thin, elastic, yellowish to orange rind with a slightly greasy layer of putty. Like on all natural cheeses a few spots of mould or calcium crystals can be found.	Open, running

Comments:



Product specificationsno: 1460-00001

Arla Foods / Weight, product age & shelf life

Weight

Weight	Norm	Tolerance	Rejection
e-Weight No	1600 g	1350 - 1750 g	<1350 g >1750 g
Dimensions (HxBxL or HxØ)	6,0*13,0*22,0 cm	4,0-7,0*12,0-14,0*21,0-23,0 cm	<4,0 - >7,0 * <12,0 - >14,0 * <21,0 - >23,0 cm
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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 %	25.0	23.0	- 27.0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 1735 / IDF 5	Min. 1 every day
Total solids %	54.0	51.0	- 57.0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5534 / IDF 4	Min. 1 every day
Moisture %	46.0	43.0	- 49.0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	Min. 1 every day
Fat in dry matter %	46.3	45.0	- 48.0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	Min. 1 every day
Fatfree drymatter %			-	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
Moisture on a fat-free basis %	61.3	59.0	- 63.0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Calculated	Min. 1 every day
Salt %	1.70	1.20	- 2.20	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5943 / IDF 88	1 per day
pH	5.2	5.1	- 5.5	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Potentiometric method	Min. 1 every day
			-	<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:

Arla Foods / Microbiological properties - 47

	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	Every 5. batch
E. coli	< 10 /g	≤ 100 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 16649	Only by coli > 100/g
Staph. aureus	< 10 /g	≤ 10 /g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 6888	1 per quarter and if E.coli >100
Listeria monocytogenes	0/25 g	0/25 g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 11290	1 per week
			<input type="checkbox"/> Yes <input 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.

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	1343 kJ
	323 kcal
Fat	25 g
of which saturates	16 g
Carbohydrate	<0,5 g
of which sugars	<0,5 g
Protein	24 g
Salt	1,7 g

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Content per 100 g	Content	Energy	Energy in %
Total Energy kJ/kcal		1343.1 kJ	100.0%
		323.3 kcal	
Protein (g)	23.5	399.5 kJ	29.7%
Carbohydrates total (g)	0.1	1.7 kJ	0.1%
of which sugars (g)	0.1		
of which lactose (g)	0.05		
of which galactose (g)	0.05		
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)	1.3	16.9 kJ	1.3%
Fat, total (g)	25.0	925.0 kJ	68.9%
of which saturated fatty acids (g)	16.0		
of which monounsaturated fatty acids (g)	5.9		
of which polyunsaturated fatty acids (g)	0.5		
of which trans fatty acids (g)	0.8		
Cholesterol (mg)	82.5		
Alcohol (g)	0.0	0.0 kJ	0.0%
Dietary fibre (g)	0.0	0.0 kJ	0.0%
Sodium (g)	0.680		
Vitamin A (RE)	223		
Calcium (mg)	704		
Vitamin C (mg)	0		
Vitamin D (µg)			
Potassium (mg)			
Iron (mg)	0.0		
Ash (g)	4.1		
Water (g)	46.0		
Total (g)	100.0		
Bread units (BU)	0,01		

Comments:

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Arla Foods / Product Information

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

Additives	<input type="checkbox"/> Yes <input checked="" 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 type="checkbox"/> Yes <input checked="" 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 type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Do nuts and/or sesame seeds go down the same line ?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Are there nuts/sesame seeds in the same plant ?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
- If yes in any of the above, further define as follows	
• 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: