

16880	<b>Product Specification</b>	
	<b>Montagnolo 2kg</b> <b>70 % fat in dry matter (f.i.d.m.)</b>	
<b>PRODUCT DESCRIPTION</b>	German soft cheese Double cream	
<b>INGREDIENTS</b> in descending order	Pasteurised milk Cream Salt Microbial rennet Lactic acid cultures Ripening cultures	
<i>List</i>		
<b>ANALYSES</b>	<b>Method based on</b> <b>§ 64 of the LFGB</b>	<b>Approx. Values / Tolerance</b>
<b>Chemical and physical</b>		
Absolute fat	§ 64 LFGB L 03.00 - 8	42% ± 2.0%
Dry matter	§ 64 LFGB L 03.00 - 9	59% ± 2.0%
Water content in the fat-free d.m.	§ 64 LFGB L 03.00 - 25	> 67%
Protein content	§ 64 LFGB L 01.00 - 10	14% ± 2.5%
Salt content	§ 64 LFGB L 03.00 - 11	2% ± 0.3%
<b>Microbiological</b>		
Escherichia Coli	§ 64 LFGB L 00.00.132/2	< 1000 /g
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg. / 25g
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25g
Coagulase pos. Staphylococci	§ 64 LFGB L 01.00 - 23	< 1000 /g
<b>NUTRITIONAL VALUES per 100 g (rounded average values)</b>		
Energy	1801 kJ / 436 kcal	
Fat	42 g	
of which saturates:	28 g	
Carbohydrate	< 0.5 g	
of which sugar:	< 0.5 g	
Protein	14 g	
Salt	2 g	
<b>Additional information</b>		
Carbohydrate units (CU)	0 CU	
Cholesterol	130 mg	
Lactose	< 0.1 g → lactose-free	

<b>ORGANOLEPTIC</b>	
Outer appearance:	Surface completely covered with thin white mould, light mould abrasion on the edges possible
Inner appearance:	Sufficient blue mould, equal distribution in piercing channels and curd holes, slightly shiny cut surface, matured appearance
Consistency:	Slightly creamy, good melting
Odour:	Slightly mould odour, very slightly ammoniacally possible
Taste:	Mild and spicy, slightly sweet, slightly sour possible
<b>ORGANOLEPTIC hot according to packing instructions</b>	
Outer appearance:	Not suitable for cooking
Inner appearance:	Not suitable for cooking
Consistency:	Not suitable for cooking
Odour:	Not suitable for cooking
Taste:	Not suitable for cooking
<b>ALLERGENS</b>	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.
<b>GENETIC ENGINEERING</b>	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.
<b>RESIDUAL MATTER and CONTAMINANTS</b>	Extensive monitoring ensures compliance with legislation.
<b>STATUTORY REQUIREMENTS</b>	Our products comply with the applicable German and EU legislation.
<b>TRANSPORT and STORAGE CONDITIONS</b>	+2°C to +8°C
<b>IDENTITY MARKING</b>	DE BY 711 EG (old) / DE BY 77711 EG (new)
<b>CERTIFIED under</b>	DIN EN ISO 9001 IFS (International Food Standard): Higher Level BRC (British Retail Consortium)