

product:
Naturally Smoked Processed Cheese Links with Ham, 2000g
45 % fat in dry matter

1. General

The product, as well as the used raw materials and the package material conform to the legal food regulations, compulsory and advisory critical levels.

2. Product description

name of the product:	Smoked processed cheese with ham
producer:	JERMI Käsewerk GmbH
origin:	Germany
weight:	2000g
temperature:	+6°C - +8°C
shelf life at time of delivery:	150 days
packaging:	LDPE shrink foil
Lot Identification:	three-digit production code, e.g. 083 Code 083: 1 st and 2 nd digit = calendar week, 3 rd digit = day of the week → Wednesday, 22th February 2012
Factory Number:	DE BW 331 EG

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3. Process data

treated with heat: at 82°C

total duration of the melting process: about 6 min.

4. Declaration

Cheese (60%) (**Milk**, Salt, Cultures, Microbial Rennet, Rennet, Colour (Carotenes)), water, **butter**, ham (9%) (pork, salt, dextrose, malto-dextrin, spices, preservative: sodium nitrite, smoke), **milk protein, sweet whey powder**, emulsifying salts (E331, E339, E450, E452), smoke

5. Chemical-physical indications

pH - value:	5,8 - 6,1
Fat absolute (Van Gulik):	25 %
Dry matter / method of foil:	50 %
Fat in dry matter / mathematically:	minimum 45 %

7. Microbiological indications (ufc/g)

Criteria	Minimum Demands	Method of determination
Total plate count:	< 2000/g	PCA-Agar
Yeast:	< 10/g	YGC-Agar
Mould:	< 10/g	YGC-Agar
Enterobacteriaceae:	< 10/g	VRBD-Agar
Listeria monocytogenes:	unverifiable in 25g	MET 614 nach ISO 11290-1/L00.00-3, ASU gemäß §64 LFGB
Salmonella:	unverifiable in 25g	MET 625 nach ISO 11290-1/L00.00-20, ASU gemäß §64 LFGB
Coag.-positive staphylococci:	< 100 / g	MET 614 nach ISO 11290-1/L00.00-3, ASU gemäß §64 LFGB

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8. Nutritional indications per 100 g (calculated)

Energy	1299 kJ / 313 kcal
Fat	25,0 g
Of which saturates	17,0 g
Carbohydrate	1,0 g
Of which sugars	1,0 g
Protein	21,0 g
Salt:	2,88 g

9. Allergen information

Contains	Yes	No	Contains	Yes	No
Cereals with gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Milk incl. lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Shellfish / shellfish product	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Tree nut and tree nut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Egg and egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Celery and celery products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sesame and sesame products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sulfite	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mollusc	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lupines	<input type="checkbox"/>	<input checked="" type="checkbox"/>

10. Declaration of GMO

Herewith we declare for the products that no genetically modified organisms are used and the goods doesn't consist of or contain genetically modified organisms according to Regulation (EC) No 1829/2003 on genetically modified food and feed and to Regulation (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organism. This means also that the raw materials are not derived from genetically modified organisms, even if they don't contain genetically modified organisms. This includes all raw materials, additives and flavours.

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11. Sensorial

appearance - exterior:	brown rim of smoke
appearance - interior:	homogeneous cheese dough with ham cubes
consistence:	the dough is flexible, smooth and resistant to cutting
taste:	fine smoky ham and cheese taste