

product:
Naturally Smoked Processed Cheese Links Plain, 2000 g
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
producer:	JERMI Käsewerk GmbH
origin:	Germany
weight:	2000g
temperature (during despatch and storing):	+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, 24th February 2016
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 (70%) (Milk , Salt, Cultures, Microbial Rennet, Rennet, Colour (Carotenes)), Water, Butter, Milk Protein, Whey Powder , Emulsifying salts (E331/E339/E450/E452), smoke		
5. Chemical-physical indications		
pH - value:		6,0 - 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	§64 LFGB L00.00-32
Salmonella:	unverifiable in 25g	§64 LFGB L00.00-20
Coag.-positive staphylococci:	< 100 / g	DIN EN ISO 6888-3

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8. Nutritional indications per 100 g (calculated)

Energy:	1299 kJ / 313 kcal
Fat:	25 g
Of which saturates:	17 g
Carbohydrate:	1 g
Of which sugars:	1 g
Protein:	21 g
Salt:	3,25 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
consistence:	the dough is flexible, smooth and resistant to cutting
taste:	fine smoky taste