

17000	Product Specification	
	ROUGETTE Torte 2 kg 70 % fat in dry matter (f.i.d.m.)	
PRODUCT DESCRIPTION	German soft cheese Double cream	
INGREDIENTS in descending order	Pasteurised milk Cream Salt Microbial rennet Colouring: paprika extract Lactic acid cultures Ripening cultures	
Ingredients that have to be declared: see product declaration		
ANALYSES	Method based on § 64 of the LFGB	Approx. Values / Tolerance
Chemical and physical		
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	1.7% ± 0.3%
Microbiological		
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
NUTRITIONAL VALUES per 100 g (rounded average values)		
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	1.7 g	
Additional information		
Carbohydrate units (CU)	0 CU	
Cholesterol	130 mg	
Lactose	< 0.1 g → lactose-free	

ORGANOLEPTIC	
Outer appearance:	Reddish-white to white-reddish surface, dry, edge area can be slightly humid
Inner appearance:	curd holes and single fermentation holes, matured, slightly shiny to shiny
Consistency:	Creamy to soft-creamy, good melting
Odour:	Slightly aromatic to aromatic Geotrichum Candidum odour, very slightly ammoniacally possible
Taste:	Aromatic and spicy, slightly sour possible
ORGANOLEPTIC hot according to packing instructions	
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
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	DE BY 711 EG (old) / DE BY 77711 EG (new)
CERTIFIED under	DIN EN ISO 9001 IFS (International Food Standard): Higher Level BRC (British Retail Consortium)