

				Specification: Havarti 45% F.i.d.m., 2 x app. 4 kg, Elbodal			
Page	1/7	Edition no.	2	Date of issue	11.03.2016	Made by	VHJ
Months of validity	36	Approved by	VHJ	Item no.	101603		
Origin	Denmark			Approval no.	DK M 243 EC		
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1. Product description

Description	Havarti cheese 45% F.i.d.m, waxed.
Custom codes	04069076
Country of origin	Denmark

2. Ingredients

Ingredients	%	Origin
Pasteurized cow's milk	97,591	Denmark
Salt	1,2	Denmark
Lactic culture	0,8	Denmark
Rennet (calf)	0,4	Sweden
Preservative E252 Potassium nitrate	0,009	Poland

3. Organoleptical description

Appearance	Closed surface
Colour	White, yellowish
Smell and Taste	Mild, aromatic taste
Texture	Numerous small irregular holes
Form / Size	Bread
Consistency	Sliceable, firm to semi hard cheese
Type of milk	Cow milk

4. Chemical standard

	Min	Max	Method in use
Fat in dry matter (%)	45		Approved standard
Fat (%)	25	28	Approved standard
Protein (%)	25		Approved standard
Moisture (%)	44	46	Approved standard
Dry matter (%)	54	56	Approved standard
pH	5,2		Potentiometric
Moisture in fat free dry matter (%)	59,5	63,8	
Salt (%)	1,6		Approved standard