

Productspezifikation final product						
1. Articiel description:	GERMAN WHITE ® 4 kg drained weight					
2. Articiel-No.:	394					
3. EU-Registration-No.:	2106 9092 9000					
4. Product description:	food preparation made from skimmed milk and vegetable fat					
5. Packaging:	unit: can carton: printed carton (multilingual)					
6. Product classification:	food preparation made from skimmed milk and vegetable fat					
7. Ingredients (subject to the german food law):	skimmed cow's milk, vegetable fat, salt, lactic acid culture, microbiological rennet					
8. Substance of content (average value/100g)						
calorific value	1017 kJ/245 kcal	- mono unsaturated fats	no specifications			
protein	11,0 g	- poly unsaturated fats	no specifications			
carbohydrates	5,3 g	- cholesterol	no specifications			
sugar	---	fibre	---			
fat:	20,0 g	sodium	1430 mg			
- saturated fats	no specifications					
9. Chemical data						
<i>test</i>		<i>target value</i>	<i>limiting value</i>	<i>method</i>		
fat content	%	20,0		van Gulik		
milk fat	%	< 1,5		Reference method		
dry matter	%	41,0		calculated		
salt	%	3,5	min. 2,7/max. 4,2	Erbacher		
pH		4,6	min. 4,5/max. 4,7			
10. Sensory parameters						
consistence	not smeary, without whole					
smell	typical fresh					
taste	typical fresh, lightly piquant					
colour	white					
11. Microbiological Data						
<i>test</i>		<i>m</i>	<i>M</i>	<i>n</i>	<i>c</i>	<i>method</i>
Enterobacteriaceen	1 g	10	50	5	2	VRB
yeast	1 g	100	500	5	2	YGC
moulds	1 g	100	500	5	2	YGC
Staph. aureus	1 g	50	100	5	2	external lab
E. coli	1 g	absent	= m	5	0	external lab
Listeria m.	25 g	absent	= m	5	0	external lab
Salmonella	25 g	absent	= m	5	0	external lab

12. Emissions/inhibitors			
Heavy Metals, Pesticides, PCB's, Mycotoxines, Dioxines, Inhibitors: in compliance with the german food law			
13. Clues for allergic persons			
The product contains lactose and lactoprotein.			
14. Genetic engineering			
The product is not manufactured with genetically processes and contains no genetically modified mikroorganismen and no subject to declaration ingredients in accordance with directives 1829/2003 and 1830/2003.			
15. Foodlaw aspects			
The product conforms the requirements of the german foodlaw and applicable EU-directives.			
16. sell by date/guaranteed days at delivery, storage terms			
sell by date:		365 days from day of production	
transport- and storage temperatures:		≤ 10 °C	
17. Logistical Data			
net weight/carton	kg	4,0	
units/underwrapping		12 x app. 340 g	
units/carton		1	order unit
net weight/carton	kg	4,0	
gross weight/carton	kg	app. 6,0	incl. brine
dimension/unit	mm	239 x 239 x 116	L x B x H
dimension/carton	mm	251 x 251 x 126	L x B x H
carton/layer		12	
layers/pallet		11	
carton/pallet		132	
net weight/pallet	kg	528	
gross weight/pallet	kg	app. 792	excl. pallet
pallet height	mm	1540	incl. pallet
18. Complementary product-informations			
No Casein-/Caseinat-Application.			
This product is produced in Germany.			
19. Producer/Address			
Rücker GmbH, Egelser Straße 111, D-26605 Aurich (D-NI-057-EWG)			
Tel.: +49 (4941) 17060, Fax: +49 (4941) 1706100			
e-mail: info@ruecker.org, internet: www.ruecker.org			

	issued by	approved by	accepted by
Date	15.02.2005	15.02.2005	15.02.2005
Signature	Velken	Czeromin, A.	Th. Rücker