

Productspecification final product

1. Articiel description:	UF-Feta in brine, 40 % f. i. d. m., 4 kg, OBA red
2. Articiel-No.:	406
3. EAN-No.:	40 089 600 0406 5
4. Product description:	feta, production by ultrafiltration
5. Packaging:	unit: can carton: printed carton "OBA" red
6. Product classification:	cheese in brine, fat-level
7. Ingredients (subject to the german food law): (must not be declared)	pasteurized cows's milk, salt, lactic acid culture, microbiological rennet

8. Substance of content (average value/100g)

calorific value	954 kJ/230 kcal	- mono unsaturated fats	4,4 g
protein	12,0 g	- poly unsaturated fats	0,5 g
carbohydrates	6,0 g	- cholesterol	41 mg
suggar	---	fibre	---
fat:	17,5 g	sodium	1430 mg
- saturated fats	12,6 g		

9. Chemical data

<i>test</i>	<i>target value</i>	<i>limiting value</i>	<i>method</i>
fat content %	17,5		van Gulik
dry matter %	41,0	min. 40,0/max. 43,0	Reference method
fat in dry matter %	40,6	min. 40,0	calculated
moisture in fat-free cheese %	71,0		calculated
salt %	3,4	min. 2,7/max. 4,2	Erbacher
pH	4,8	max. 4,9	

10. Sensory parameters

consistence	firm, not smeary, without whole
smell	typical fresh
taste	typical fresh, lightly piquant
colour	white to yellowish

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	VRBD
yeast 1 g	100	500	5	2	YGC
moulds 1 g	100	500	5	2	YGC
coagulase-positive staphylococci 1 g	10	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. Allergy and incompatibility clues			
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			
guaranteed days at delivery:		180 days	
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. 5,85	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. 773	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, Egelsler 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	31.05.2005	31.05.2005	31.05.2005
Signature	Velken	Czeromin, A.	Th. Rücker