

Productspecification final product					
1. Article description:	ARISTIDES cheese-cubes in brine, 45 % f. i. d. m., 1,8 kg, 14 mm				
2. Article-No.:	520				
3. EAN:	40 089 600 0520 8				
4. Product description:	white cheese in brine, traditional production				
5. Application:	suitable for direct consumption or useable as ingredient, no dietary attributes				
6. Packaging:	unit: printed plastic bucket, originality lock, round, printed label carton: ---				
7. Product classification:	cheese (fullfat-level) in brine				
8. Ingredients (subject to the german food law): (must not be declared)	pasteurised cow's milk, salt, lactic acid bacteria, microbiological rennet				
9. Substance of content/100 g (average value)					
calorific value	1171 kJ/282 kcal	- mono unsaturated fats	5,7 g		
protein	20 g	- poly unsaturated fats	0,7 g		
carbohydrates	1 g	- cholesterol	55 mg		
sugar	---	fibre	---		
fat:	22 g	sodium	1260 mg		
- saturated fats	15,8 g				
10. Chemical data					
<i>test</i>	<i>target value</i>	<i>limiting value</i>	<i>method</i>		
fat content %	22		ASU L 03.00-8 (mod.)		
dry matter %	48	min. 42,5/max. 50,0	ASU L 03.00-9		
fat in dry matter %	46	min. 45,0	calculated		
moisture in fat-free cheese %	67		calculated		
salt %	3,0	max. 3,6	ASU L 03.42-4 (mod.)		
pH	4,75	max. 4,90			
11. Sensory parameters					
edges length	14 x 14 x 14 mm				
consistence	lightly elastic texture, little curd holes				
smell	typical fresh				
taste	typical mild, lightly piquant				
colour	white to nature-white/cream-white				
12. Microbiological Data					
<i>test</i>	<i>m</i>	<i>M</i>	<i>n</i>	<i>c</i>	<i>method</i>
Enterobacteriaceen 1 g	50	100	5	2	VRBD
yeast ¹⁾ 1 g	5000	10000	5	2	YGC
moulds 1 g	100	500	5	2	YGC
gas-forming yeast 1 g	20	100	5	2	external lab
coagulase-positive staphylococci 1 g	50	100	5	2	ASU L 02.07-2
E. coli 1 g	absent	= m	5	0	ASU L 01.00-25 (mod.)
Listeria m. 25 g	absent	= m	5	0	ASU L 00.00-32
Salmonella 25 g	absent	= m	5	0	ASU L 00.00-20 (mod.)

Abk.: ¹⁾ examination till 21 days after date of production
 n = sample size c = the number of sample results allowed to exceed m
 m = marginal quality level M = unacceptable quality level

13. Emissions/inhibitors		
Heavy Metals, Pesticides, PCB, Mycotoxines, Dioxines, Inhibitors: in compliance with the german food law		
14. Allergy and incompatibility clues		
The product contains lactose and lactoprotein.		
15. 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.		
16. Foodlaw aspects		
The product conforms the requirements of the german foodlaw and applicable EU-directives.		
17. sell by date/guaranteed days at delivery, storage terms		
guaranteed days at delivery: 42 days		
sell by date: 90 days from day of production		
transport- and storage temperatures: ≤ 10 °C		
18. Logistical Data		
units/underwrapping	cubes 14 x 14 x 14 mm	
units/carton	---	
net weight/carton	kg 1,8	order unit, drained weight
gross weight/unit	kg app. 3,2	incl. brine
dimension/unit	mm 200, 149	Ø, h
dimension/carton	mm ---	L x B x H
carton/layer	24	
layers/pallet	6	
carton/pallet	144	
net weight/pallet	kg 259	
gross weight/pallet	kg app. 461	excl. pallet
pallet height	mm 1050	incl. pallet
19. Complementary product-informations		
No Casein/Caseinat-Application.		
This product is produced in Germany.		
20. Producer/Address		
Rücker GmbH, Egelseer Straße 111, D-26605 Aurich (DE-NI-057-EG)		
Tel.: +49 (4941) 17060, Fax: +49 (4941) 1706100		
e-mail: info@ruecker.org, internet: www.ruecker.org		

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Signatur	Velken	Poppen