

<b>Productspecification final product</b>					
<b>1. Articiel description:</b>	<b>Alt-Mecklenburger</b> Gouda cheese, 48 % f. i. d. m., 4 x app. 3 kg				
<b>2. Articiel-No.:</b>	5240				
<b>3. EAN-No.:</b>	unit:	28 5240 x xxxxx x			
	carton:	look at unit			
<b>4. Product description:</b>	gouda cheese, foil ripened				
<b>5. Packaging:</b>	unit:	yellow printed PE-PA-foil, weight label			
	carton:	printed carton, weight label			
<b>6. Product classification:</b>	semi-hard cheese, full-fat level				
<b>7. Ingredients (subject to the german food law):</b>	<u>must not be declared:</u> pasteurized cow's milk, salt, lactic acid bacteria, microbiological rennet <u>must be declared:</u> dye: beta carotene (E 160 a), preservative: sodium nitrate (E 251)				
<b>8. Substance of content (average value/100g)</b>					
calorific value	1407 kJ/339 kcal	- mono unsaturated fats	6,9 g		
protein	22,7 g	- poly unsaturated fats	0,8 g		
carbohydrates	0,20 g	- cholesterol	66 mg		
sugar	---	fibre	---		
fat:	27,5 g	sodium	800 mg		
- saturated fats	19,8 g				
<b>9. Chemical data</b>					
<b>test</b>	<b>target value</b>	<b>limiting value</b>	<b>method</b>		
fat content %	27,5		van Gulik		
dry matter %	56,0	min. 55,0	Reference method		
fat in dry matter %	49,1	min. 48,0	calculated		
moisture in fat-free cheese %	60,0	min. 54,0/max. 63,0	calculated		
salt %	1,9	min. 1,6/max. 2,2	Erbacher		
pH	5,3	min. 5,1/max. 5,5			
<b>10. Sensory parameters</b>					
appearance external	closed rind				
appearance internal	ivory to yellow colour, little bit holes				
smell	mild, pure				
taste	mild, lightly piquant				
consistence	sliceable, sleek				
<b>11. Microbiological Data</b>					
<b>test</b>	<b>m</b>	<b>M</b>	<b>n</b>	<b>c</b>	<b>method</b>
Enterobacteriaceen 1 g	10	50	5	2	VRBD
yeast internal 1 g	500	1000	5	2	YGC
yeast external 1 g	1000	5000	5	2	YGC
moulds 1 g	50	100	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

<b>12. Emissions/inhibitors</b>		
Heavy Metals, Pesticides, PCB's, Mycotoxines, Dioxines, Inhibitors: in compliance with the german food law		
<b>13. Allergy and incompatibility clues</b>		
The product contains lactose and lactoprotein.		
<b>14. Genetic engineering</b>		
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.		
<b>15. Foodlaw aspects</b>		
The product conforms the requirements of the german foodlaw and applicable EU-directives.		
<b>16. sell by date/guaranteed days at delivery, storage terms</b>		
guaranteed days at delivery: 60 days		
sell by date: 180 days from day of production		
transport- and storage temperatures: ≤ 10 °C		
<b>17. Logistical Data</b>		
net weight/unit	ca. 3	
units/underwrapping	1	
units/carton	4	order unit
net weight/unit kg	app. 12,0	
gross weight/unit kg	app. 12,4	
dimension/unit mm	300 x 100 x 95	L x B x H
dimension/carton mm	444 x 316 x 106	L x B x H
units/layer	6	
layers/pallet	9	
carton/pallet	54	
net weight/pallet kg	ca. 648	
gross weight/pallet kg	ca. 670	excl. pallet
pallet height mm	1100	incl. pallet
<b>18. Complementary product-informations</b>		
No Casein-/Caseinat-Application.		
This product is produced in Germany.		
<b>19. Producer/Address</b>		
Rücker's Ostsee-Molkerei Wismar GmbH, Rostocker Str. 6, D-23970 Wismar (DE-MV-009-EG)		
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	<b>issued by</b>	<b>approved by</b>
Date	03.11.2005	03.11.2005
Signature	Velken	Czeromin, A.