

Productspezifikation final product

1. Artitel description:	Alt-Mecklenburger Edam Cheese, 40 % f. i. d. m., 4 x app. 3 kg
2. Artitel-No.:	6240
3. EAN-No.:	unit: 28 6240 x xxxxx x carton: look at unit
4. Product description:	edam cheese, foil ripened
5. Packaging:	unit: red, printed PE-PA-foil, weight label carton: printed carton, weight label
6. Product classification:	semi-hard cheese, fat level
7. Ingredients (subject to the german food law):	<u>must not be declared:</u> pasteurised 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)

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

calorific value	1278 kJ/307 kcal	- mono unsaturated fats	5,6 g
protein	26,0 g	- poly unsaturated fats	0,7 g
carbohydrates	0,2 g	- cholesterol	54 mg
sugar	---	fibre	---
fat:	22,5 g	sodium	800 mg
- saturated fats	16,2 g		

9. Chemical data

<i>test</i>	<i>target value</i>	<i>limiting value</i>	<i>method</i>
fat content %	22,5		van Gulik
dry matter %	54,0	min. 53,0	Reference method
fat in dry matter %	41,6	min. 40,0	calculated
moisture in fat-free cheese %	59,0	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	

10. Sensory parameters

appearance external	closed rind
appearance internal	ivory to yellow colour, little bit holes
smell	mild, pure
taste	mild pure
consistence	sliceable, sleek

11. Microbiological Data

<i>test</i>		<i>m</i>	<i>M</i>	<i>n</i>	<i>c</i>	<i>method</i>
coliform germs	1 g	10	50	5	2	VRB
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
Staph. aureus	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: 60 days			
sell by date: 180 days from day of production			
transport- and storage temperatures: $\leq 10^{\circ}\text{C}$			
17. Logistical Data			
net weight/unit	kg	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
18. Complementary product-informations			
No Casein-/Caseinat-Application.			
This product is produced in Germany.			
19. Producer/Address			
Rücker's Ostsee-Molkerei Wismar GmbH, Rostocker Str. 6, D-23970 Wismar (D-MV-009-EWG)			
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	issued by	approved by	accepted by
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