

Productspecification final product

1. Article description:	ENGENS, 4 x app. 3 kg, food preparation made from skimmed milk and vegetable fat				
2. Article-No.:	9211				
3. EU-Registration-No.:	2106 9092				
4. Product description:	cheese-similar-product made from skimmed milk and vegetable fat				
5. Application:	suitable for direct consumption or useable as ingredient, no dietary attributes				
6. Packaging:	unit: transparent PE-PA-foil, weight label carton: neutral weight label				
7. Product classification:	food preparation, wich is produced from skimmed milk and vegetable fat under application of lactic acid bacteria and microbiological rennet				
8. Ingredients (subject to the german food law):	skimmed milk, vegetable fat, salt, lactic acid culture, microbiological rennet, dye: beta carotene (E 160 a), preservative: sodium nitrate (E 251)				
9. Substance of content/100g (average value)					
calorific value	1464 kJ/353 kcal	- mono unsaturated fats	7,0 g		
protein	25 g	- poly unsaturated fats	0,9 g		
carbohydrates	0,2 g	- cholesterol	67 mg		
sugar	---	fibre	---		
fat:	28 g	sodium	800 mg		
- saturated fats	20,1 g				
10. Chemical data					
test	target value	limiting value	method		
fat content %	28		ASU L 03.00-8 (mod.)		
milk fat %	< 1,5				
dry matter %	55		ASU L 03.00-9		
salt %	1,9	min. 1,6/max. 2,2	ASU L 03.42-4 (mod.)		
pH	5,3	min. 5,1/max. 5,5			
11. Sensory parameters					
appearance external	closed rind				
appearance internal	light yellow				
smell	pure				
taste	pure				
consistence	sleek				
12. Microbiological Data					
test	m	M	n	c	method
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	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.: 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		
sell by date: 150 days from day of production		
transport- and storage temperatures: ≤ 10 °C		
18. Logistical Data		
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
19. Complementary product-informations		
No Casein/Caseinat-Application.		
This product is produced in Germany.		
20. Producer/Address		
Rücker´s Ostsee-Molkerei Wismar GmbH, Molkereistraße 1, D-23970 Wismar (DE-MV-009-EG)		
Tel.: +49 (3841) 26410, Fax: +49 (3841) 264140		
e-mail: info@ruecker.org, internet: www.ruecker.org		

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Signature	Velken	Poppen