

## Productspecification final product

<b>1. Article description:</b>	<b>OSTIMPORTENS GAUDIA</b> , 15 kg-euroblock food preparation made from skimmed milk and vegetable fat
<b>2. Article-No.:</b>	9012
<b>3. EU-Registration-No.:</b>	2106 9092
<b>4. Product description:</b>	cheese-similar-product made from skimmed milk and vegetable fat
<b>5. Application:</b>	suitable for direct consumption or useable as ingredient, no dietary attributes
<b>6. Packaging:</b>	unit: transparent PE-PA-foil, label a.) loose in a wood-box b.) loose on industrie-pallet c.) loose on europallet
<b>7. Product classification:</b>	food preparation, wich is produced from skimmed milk and vegetable fat under application of lactic acid bacteria and microbiological rennet
<b>8. Ingredients (subject to the german food law):</b>	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	11,5 g
protein	25 g	- poly unsaturated fats	2,8 g
carbohydrates	0,2 g	- cholesterol	9,1mg
sugar (lactose)	0,2 g	fibre	---
fat:	28 g	sodium	800 mg
- saturated fats	13,7 g		

### 10. Chemical data

<i>test</i>	<i>target value</i>	<i>limiting value</i>	<i>method</i>
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

<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 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.)

<b>13. Emissions/inhibitors</b>						
Heavy Metals, Pesticides, PCB, Mycotoxines, Dioxines, Inhibitors: in compliance with the german food law						
<b>14. Allergy and incompatibility clues</b>						
The product contains lactose and lactoprotein.						
<b>15. 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>16. Foodlaw aspects</b>						
The product conforms the requirements of the german foodlaw and applicable EU-directives.						
<b>17. sell by date/guaranteed days at delivery, storage terms</b>						
sell by date: 150 days from day of production						
transport- and storage temperatures: ≤ 10 °C						
<b>18. Logistical Data</b>						
content/units		1	1	1	ordering device  L x B x H L x B x H          excl. pallet incl. pallet	
units/carton		---	---	---		
net weight/unit	kg	app. 15	app. 15	app. 15		
gross weight/unit	kg	app. 15	app. 15	app. 15		
dimension/unit	mm	490 x 290 x 90				
dimension wood-box by a.)	mm	1300 x 1060 x 1000				
units/layer		8	8	5		
layers/pallet		7	7	9		
units/pallet		56	56	45		
net weight/pallet	kg	app. 840	app. 840	app. 675		
gross weight/pallet	kg	app. 940	app. 840	app. 675		
pallet height	mm	1150	780	960		
<b>19. Complementary product-informations</b>						
No Casein/Caseinat-Application.						
This product is produced in Germany.						
<b>20. Producer/Address</b>						
Rücker´s Ostsee-Molkerei Wismar GmbH, Molkereistraße 1, D-23970 Wismar (DE-MV-009-EG)						
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	<b>issued by</b>	<b>approved by</b>
Date	03.07.2008	03.07.2008
Signature	Velken	Poppen