

PRODUCT SPECIFICATION

PRODUCT: Gouda 48%, grated, 4mm. 5x2 kg/carton.

PRODUCT DESCRIPTION: Gouda 48%, grated is designed for use in and on fresh, frozen or chilled cuisine, such as pizza's, pasta or cordon-bleu dishes and other fresh or ready-made meals. Also ideal for bakery products as a topping or as a base for sauces.

INGREDIENTS: pasteurized cow's milk, salt, starter, rennet, preservative sodiumnitrate (E251), colouring β -carotene (E160a). After grating max. 3% potato-starch is added as anti-clumping.

ALLERGENS: cow's milk, containing milkprotein and a trace of lactose.

PHYSICAL PROPERTIES:

Color: ivory – lightly yellow
Texture: closely knit firm homogenous appearance
Organoleptic: clean lactic flavour aroma

CHEMICAL DATA:

Butterfat:	29.6 % +/- 1.5%	Butterfat in dry matter:	49.7 % +/- 1.0%
Salt:	2.0 % +/- 0.5%	Moisture:	40.5 % +/- 1.5%
pH:	5.3 +/- 0.1		

NUTRITIONAL VALUES (average values/100g):

Protein in total matter:	23 g	Fat:	30 g
Carbohydrate:	2 g	Energie:	1510 kJ (359 kcal)

MICROBIOLOGICAL DATA:

Coli:	< 1000/g	max. 10,000/g	Moulds:	< 1000/g	max. 10,000/g
E. coli:	< 100/g	max. 1000/g	Salmonella:	absent/25 g	
Staph. aureus:	0/g	max. 1000/g	Listeria monocytogenes:	absent/25 g	
Yeast:	< 1000/g	max. 50,000/g			

PACKING:

Packed under atmospheric protection (N₂, CO₂). Material package: PE.
Each package: 2 kg product. 10 kg net per carton.
56 or 64 cartons per euro (pool) pallet or 64 or 70 cartons per block pallet.

PRODUCT SHELF-LIFE AND STORAGE CONDITIONS:

Min. 63 days after production in a cool and dry store (max 7° C), odour free, max air humidity: 65%.

GUARANTEE:

This product is not irradiated and does not contain any genetically modified ingredient.

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