

PRODUCT SPECIFICATION

PRODUCT: Mild Gouda 48%, in slices for catering. Stacking: roof-tile. Ca. 66 slices of ca. 15 grams per package. Slice dimensions: approx. 10x10cm.

PRODUCT DESCRIPTION: Mild Gouda 48%, in slices is designed for use on sandwiches, baguettes and toast, as well as in meatproducts such as cordon-bleu, hamburgers, etc.

INGREDIENTS: Pasteurized cow's milk, salt, starter, rennet, preservative sodiumnitrate (E251), colouring Beta-carotene (E160a).

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

PHYSICAL PROPERTIES:

Colour: light yellow

Texture: closely knit firm homogenous appearance

Organoleptic: clean lactic flavour aroma

TYPICAL CHEMICAL DATA:

Butterfat:	30.2 % +/- 1.5%	Butterfat in dry matter:	51.2 % +/- 1.0%
Salt:	2.0 % +/- 0.5%	Moisture:	41.1 % +/- 1.5%
pH:	5.3 +/- 0.		

NUTRITIONAL VALUES (average values/100g):

Protein in total matter:	23.1 g	Fat:	30.2 g
Carbohydrate:	0 g	Energie:	1508 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			

PRODUCT PACKING:

Packed under protected atmosphere (N₂ & CO₂) in PE package. Ca. 66 slices per kg.

6 packages of 1 kg per carton. 110 cartons per ind.(block) pallet or 99 cartons per europallet.

PRODUCT SHELF-LIFE AND STORAGE CONDITIONS:

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

GUARANTEE:

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