

## Specifications for exported cheese from St. Clemens Food Products – Bornholm's Dairy

<b>Item:</b>	Havarti 45+
<b>Origin:</b>	Denmark
<b>Factory (Reg.)</b>	DK-M111

**Product description:** Firm, yellowish – white sliceable cheese. Shaped squared without rind. Mild to full-flavoured rich nut-like flavour depending on age with a limited number of regularly distributed round holes.

<b>Net weight:</b>	Approx. 13,5 kg.	
<b>Size of carton:</b>	380 x 380 x 100 mm.	
<b>Inside packing material:</b>	Plastic bag – PE	
<b>Outer packing material:</b>	Cardboard	
<b>How to read marks on carton:</b>		
<b>Production date:</b>	<b>Reg:</b>	<b>Lot. no.</b>
Year/month	DK-M111	Week/day/VAT

<b>Ingredients:</b>	<b>Specification:</b>
<b>Milk:</b>	98,9 %
<b>Starter:</b>	1 %
<b>Rennet:</b> Microbial	0,1 %
<b>Nitrate:</b>	Less than 20 ppm
<b>Other additives:</b>	- ppm
<b>Total:</b>	100 %

<b>Microbiological:</b>	<b>Specification:</b>	<b>Test method:</b>
<b>Coliforms</b>	<b>Below 10 /g.</b>	<b>IDF 73B:1998, part II</b>
<b>E. coli.</b>	<b>Below 10 /g.</b>	<b>IDF 73B:1998, mod.</b>
<b>Yeast</b>	<b>Below 10 /g.</b>	<b>IDF 94B: 1990</b>
<b>Moulds</b>	<b>Below 10 /g.</b>	<b>"</b>
<b>Stafylococcus aureus</b>	<b>Below 100 /g.</b>	<b>IDF 145:1990</b>
<b>Salmonella</b>	<b>none /25 g.</b>	<b>IDF 93:1995</b>
<b>Listeria</b>	<b>none /100 g.</b>	<b>ISO 11290-1, part I</b>
<b>Bacillus cereus</b>	<b>Below 10 /g.</b>	<b>ISO 7932:1993</b>
<b>Thermoturic Spores</b>	<b>Below 400 /100 g.</b>	<b>100° C./10 min. count kim</b>

<b>Chemical composition:</b>	<b>Specification:</b>	
<b>Moisture:</b>	43 %	± 1 %
<b>Protein:</b>	25 %	± 1 %
<b>Fat:</b>	26 %	± 1 %
<b>Carbohydrate:</b>	1 %	± 0,5 %
<b>Ash:</b>	3 %	± 0,5 %
<b>Salt:</b>	1,5 %	± 0,5 %
<b>pH:</b> (after the afterpressing, before the brine)	5,2	±0,2
<b>Fat in dry matter:</b>	45 %	± 1 %
<b>Calorie:</b>	3,4 kcal/g.	± 0,5 kcal/g.

<b>Shelf life:</b>	19 weeks from production date
<b>Storage condition:</b>	Keep refrigerated at 4° C. moisture max. 65%