

MAASDAMMER

Colour	Ivory to yellow
Eye formation	Provided with more or less round openings with diameter of 10-40 mm, evenly distributed over the cheese
Taste and aroma	Sweet and nutty
Consistency	Sufficiently stiff and sliceable
Shape and appearance	Flat, regular block

Chemical specification		
fat content in dry product	%	46 min.
water content	%	41 max
Salt in dry matter	%	2,3 g max
sorbic acid	-	absent
preservatives	-	absent
protein	%	26,4
maximum levels of metal contaminants harmful to health	-	according to the current regulation of the Minister of Health
The minimum period of maturation of cheese	-	8 weeks

Bacteriological analyses		
number of bacteria of the coli	1 g	100 max
number of E. coli	0.1 g	absent
staphylococcus aureus	1 g	absent
Salmonella	25 g	absent
Listeria monocytogenes	25 g	absent
number of mold and yeast	1 g	50 max

Packaging	15 kg. Blocs with foil, vacuum-wrapped
Storage	The cold storage facilities for maintaining a constant temperature of the product in the range from 1° C to 6° C

Shelf life	maximum 12 months from the date of manufacture.
Transportation	maintain a constant temperature in the range of 1° C to 6° C , clean , no odors . Cargo

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