

Cheese type GOUDA

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| Product description | Cheese made from normalized milk , pasteurized using the enzyme prepared from pure bacterial cultures , and by appropriate treatment for further processing. Product is ideal for grating, slicing, topping and has perfect melting qualities |
| Ingredients | standardized milk , enzyme, calcium chloride , salt, annatto coloring , pure bacterial cultures |
| Colour | Light yellow , homogeneous mass |
| Eye formation | Few eyes, round and oval, size of rice or bean |
| Taste and aroma | Gentle, mild, slightly nutty , light flavor pasteurization , slightly acidic |
| Consistency | Soft, elastic, homogenous, slightly plastic |
| Shape and appearance | Blocks with slightly convex sides and slightly rounded edges |

| Chemical specification | | |
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| fat content in dry product | % | 48 min. |
| water content | % | 43 max |
| salt | 100 g | 2,5 g max |
| sorbic acid | - | absent |
| preservatives | - | absent |
| 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 | - | 5 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 |

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| 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 |

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| 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 |

Please Note: The specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specifications may be superseded by a later issue. Please consult your sales representative to confirm you have the correct specification. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESSED OR IMPLIED ARE MADE. These specifications are intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.