



Product Specification: Dutch type cheese 30% (ripened cheese)

Product Group: Ripened cheese

Product description:

Ripened cheese, produced from pasteurized cow's milk.

Product characteristics:

- **Shape** - block with sides and edges slightly convex and average weight 3,4kg (100mm x 100mm x 250mm)
- **Consistency** – soft, flexible, uniform (acceptable if the consistency is slightly hard)
- **Eyes/holes** – not numerous eyes appear, when they do the acceptable eyes should have smallest size close to rice grain and biggest to pea grain. It is commonly accepted that irregular shaped eyes can appear on random basics, which does not influence product quality.
- **Color** –uniform in all matter
- **Taste** – mild, aromatic, soft slightly nutty, slightly spicy (in a cheese taste scale).

Ingredients:

Standardized milk, salt, lysozyme, rennet, calcium chloride, cultures.

Technological process:

Standardized milk is blended with all the ingredients until the grains of a specific size and brevity are obtained. After that, grains are molded into ultimate forms. When the cheese has its targeted form, salt should be added via inserting it into a salt bath. The last step is to pack it, using a heat shrinkable foil. Product ripens over next 3 weeks on wooden shelves, in a planned temperature and time.

Chemical, Physical and Microbiological Properties:

Features	GOUDA cheese 30%	Testing method
Fat content in dry matter (%) (not less than)	30%	PN-A-86232: 1973
Fat content not less than (%)	16%	PN-A-86232: 1973
Water content (not more than) (%)	50%	PN-A-86232: 1973
Salt content (not more than) (%)	1,5%	PN-A-86232: 1973
E. coli	n=5; c=2; m=100; M=1000unit/g	PN ISO 166490-1:2004
Coag. Pos. Staph	n=5; c=2; m=100; M=1000unit/g	PN ISO 6888-1
Listeria monocytogenes	Absent in 25g	PN EN ISO 112901:1999

Nutrition ingredients in 100g:

Features	Gouda cheese 30%
Caloric value	1162 kJ / 278 kcal
Fat	16,0g
Saturated fatty acids	11,0g
Carbohydrates	2,5g
Including sugars	0,1g
Protein	31,0g
Salt	1,0g

Packaging and marking:

Every piece of cheese is marked with production date. Product is packed in shrinkable foil which holds a thermo sticker with product information.

Cheese can be placed directly on a pallet or packed using cardboard boxes first.

- 2 pieces of cheese are packed into boxes and after that placed on a pallet. One layer contains 12 boxes. Maximum height of a pallet is 9 layers of product. The weight of one pallet is approximately 650-700kg. Prepared and packed pallet is being covered with stretch foil to protect it while shipment.

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- Cheese placed directly on a pallet: one layer contains 27 pieces of cheese. Maximum height of a pallet is 5 layers of product. One pallet contains 135-140 pieces of cheese. The weight of a pallet is approximately 440-470 kg. Prepared and packed pallet is being covered with stretch foil to protect it while shipment.
- Cheese packed in cardboard boxes: 4 cheese blocks in one box, 6 boxes on one layer, maximum height is 10 layers. One pallet contains 240 blocks of cheese. The weight of a pallet is approximately 700-720 kg. Prepared and packed pallet is being covered with stretch foil to protect it while shipment.

Every piece is marked with thermos sticker which contains:

- Name and address of a producer
- Name and address of a buyer
- Name of a product
- Trade name
- Quality class
- Ingredients
- Storage conditions
- Expiry date
- Net mass
- Production number
- EAN bar code
- Weight bar code
- Nutrition ingredients
- Veterinarian number
- The minimum expiry date is stated by the producer and basing on the storage tests it is equal to 5 months.

Consumption conditions:

Product should be stored in refrigeration conditions. Consume before expiry date marked on the packaging.

Transportation instructions:

Dutch type cheese 30% is to be shipped in hygienic refrigerated containers and kept in refrigerated conditions between +2 up to +10° Celsius. Transportation time should not be longer than 24 hours.

Storage conditions:

Product should be kept in refrigerated conditions between +2 and +10° Celsius.

Product designation:

Product is designated for consumption to all consumer groups, except newborns and people fragile for any allergens that product contains.

Dutch type cheese has very good melting features.

GMO and allergen status:

Dutch type Cheese 30% is not genetically modified and it does not contain any GMO ingredients. It also does not contain any allergens despite milk and lysosome.