

**Product description**

**Description** Dutch-type, ripened cheese, produced from pasteurized milk of standardized milk-fat content. The product does not contain any fat other than milk-fat.

**Taste and smell** Delicate, mild, lightly nutty, lightly sour taste is acceptable, lightly spicy taste for older cheese, no foreign taste or smell.

**Appearance** Direct package should not be damaged, shape of cheese-flat block, without rind, color- uniform, light yellow to yellow, few round holes, size of a small rice grain, irregular openings and splits are acceptable.

**Color** Light yellow, may be slight discoloration at the edges of the product

**Physical chemical analysis**

**Water content** Max. 43,3 %

**Fat in dry matter** Min. 51,3 %

**pH** 5,1 - 5,5

**Salt in dry matter** 3,3 %

**Nutritional analysis (approximately per 100g)**

**Energy** 1506 kcal / 363 kcal

**Carbohydrates** <0 g

**Protein** 22,8 g

**Salt** 1,9 g

**Microbiological analysis**

**Enterobacteriaceae** m=100,M=1000

**Yeasts, Molds** m=1000, M=10000/ m=100, M=1000

**Salmonella** Absent

**Listeria monocytogenes** Absent

**Others specs**

**Allergens** Milk and products thereof (including lactose)

**GMO** The product does not contain and has not been produced from genetically modified organisms.

**Storage** of 2 °C to 10 °C

**Our certificates**

Formulated

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