



FOODS SPECIFICATION SUMMARY

Product: Gouda 48%

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1.0 Product Title:

Gouda 48%

2.0 Raw Materials:

Cows Milk, Starter Culture, Salt, Calcium Chloride, Sodium Nitrate, Microbial Rennet, Colouring: Beta Carotene

3.0 Microbiological Standards:

Test	Standard
Coliforms	<100 cfu/g
E.coli	<10 cfu/g
S.aureus	<10 cfu/g
Clostridia	<50 cfu/g
Sulphite Reducing Clostridia	<50 cfu/g
Enterococci	<10 cfu/g
Yeasts & Moulds	<100 cfu/g
Salmonella	Absent /25g
Listeria monocytogenes	Absent /25g

4.0 Nutritional Standards per 100g:

Energy value	1492 kJ, 357 kcal
Protein	24g
Carbohydrates	0g
Fat	29g

5.0 Chemical Standards:

Dry Matter	58% <u>+ 1%</u>
Water Content	43% Max
Fat in Dry Matter	48% min
Salt	1.5-2.1%

6.0 Shelf Life:



6 months max providing packaging is intact and storage is <4°C.

7.0 Packaging:

Cheese vac-packed in food grade packaging.

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation