



LACTO FOODS SPECIFICATION
Product: New Zealand Gouda Cheese (Brine Salted)
Product Code:
Issue Status: 23/02/11 Issue 01

1.0 Description:

New Zealand Gouda Cheese – Brine Salted, is a semi hard, cured, rindless cheese. It has a mild slightly sweet flavour, and a smooth plastic body.

The cheese is renowned for its uniformity and consistency.

2.0 Organoleptic:

Uniform, pale cream colour.

Firm, smooth, plastic body.

Mild, slightly sweet flavour

Typical weight of a bulk block is 10kg.

2 x 10kg blocks per case.

3.0 Ingredients:

Cow's milk

Salt

Cultures

Coagulating Enzyme

4.0 Chemical standards:

Test	Typical
Moisture	41%
Fat	30.4%
Salt	1.8%
pH	5.30



5.0 Microbiological standards:

Test	Standard
Coag +ve staphs (cfu/g) (max)	<100
E. Coli (cfu/g) (max)	<10
Listeria (/125g)	Absent
Salmonella (/125g)	Absent

6.0 Nutritional Information/100g:

Energy	1540 kJ
Calories	370 kcal
Energy from Fat	1125 kJ
Calories from Fat	270 kcal
Saturated Fats	18.2g
Trans Fats	1.5g
Cholesterol	76mg
Total Carbohydrates	0.1g
Total Fibre	Nil
Sodium	550
Calcium	760

The product must comply to The Food Hygiene (England) Regulations 2006, Regulation (EC) no 852/2004, and 853/2004. The General Food Regulations 2004, 178/2002 and 2073/2005, and The Food Safety Act 1990.

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.