

PRODUCT SPECIFICATION

Product:	Edam Cheese
HS code:	04063000
Date of creation:	06-2018
Country of Origin:	EU

Ingredients:

Specification:

Protein in g:	26
Water content:	43 %
Nutritional value kJ/kcal	1428kJ/344kcal
Carbohydrates in g (including sugars)	1,4; 0,2
Fat (in dry matter):	45
Salt:	1.5 %

Physical Characteristics:

Color:	Yellow, homogeneous throughout
Taste and odor:	Mild, delicate, slightly nutty, aromatic, slight aftertaste of pasteurization, a slightly sour flavor is acceptable; a slightly spicy flavor is acceptable in older cheeses.
Consistency:	The inside is soft, flexible, homogeneous throughout, slightly plastic when rubbed.

Microbiological:

Salmonella:	n = 5, c = 0, Absent in 25 g
Listeria monocytogenes:	n = 5, c = 0, Absent in 25 g
Staphylococcus aureus:	n = 5, c = 2, m = 100 cfu/g
Escherichia coli:	n = 5, c = 2, m = 100 cfu/g

Storage, Shelf life & packaging:

Storage conditions:	Keep in temperatures from 0 °C to +10 °C
Shelf life:	6 months euroblocks and blocks from production date; 75 packaged cheese – slices and blocks 45 days – shredded cheese.
Packaging:	Blocks packed in heat-shrink film; Packaged cheese: bottom film APET/PE; Top film: PET/PE, metallization PET/PET met/PE; Blocks: OPA/PE film; Shredded cheese: OPA/PE film.

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