

### PRODUCT SPECIFICATION

Product:	Gouda Cheese
HS code:	04069000
Date of creation:	06-2018
Country of Origin:	EU

#### Nutritional value in 100g:

Protein:	26g
Carbohydrates:	1.4g (0.2g including sugars)
Fat:	26g (18g including saturated fatty acids)
Salt:	1.25g
Nutritional value kJ/kcal:	1428kJ/344kcal

#### Physicochemical properties:

Water:	43 %
Fat:	26 %
Fat content 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:	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 packaged cheese – shredded cheese, pellets from packaging date
Packaging:	Blocks packed in heat-shrink film, packaged cheese: bottom film: APET/PE top film: PET/PE; metallization PET/PET met/PET Block: OPA/PE film, Shredded cheese pellets: OPA/PE film.

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