

**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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### 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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### PRODUCT SPECIFICATION

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

#### Nutritional value in 100g

Energy value kJ/kcal:	1223/294
Fat:	20g (13g including saturated fatty acids)
Carbohydrates:	2,4g (1,0g including sugars)
Protein:	26g
Salt:	1,25g

#### Physical properties:

Water:	50 %
Fat:	20 %
Fat in dry matter:	40 %
Salt:	1,5 %
pH:	5,0 – 5,6

#### Physical Characteristics:

Color:	Cream, white or slightly yellow
Taste and odor:	Fresh, slightly acid, salty or piquant, mild
Body & texture:	Flesh characteristic of cooked cheese, uniform throughout all the mass, elastic, fibrous, wet with milk liquid

#### Microbiological:

Salmonella:	n = 5, c = 0, Absent in 25g
Listeria monocytogenes:	n = 5, c = 0, Absent in 25g
Staphylococcus aureus:	n = 5, c = 2, m = 10 jtk/g
Escherichia coli:	n = 5, c = 2, m = 100 jtk/g

#### Storage, Shelf life & packaging:

Storage condition:	2 – 8 °C, frozen mozzarella -18 °C, after thawing 2 – 8 °C
Shelf life:	Max 70 days blocks from production date, grated or cubed cheese 45 days. Frozen mozzarella can be hold for 12 months and after thawing 14 days.
Packaging:	Packed in thermoshrinkable film, Foil: OPA/PE (polyamide / polyethylene)

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