

<b>Name of product</b>	<b>Unripened cheese 48% FIDM</b>
<b>Ingredients</b>	pasteurized milk, table salt, firming agent calcium chloride, lactic acid bacteria cultures, enzyme.
Compliance with legal and regulatory requirements	IIST 7716098-34:2003

<b>Sensory</b>		Compliance with legal and regulatory requirements
Shape	With slightly convex sides and slightly rounded edges.	IIST 7716098-34:2003
Colour	Pale white to yellow white, slightly over colourings are allowed.	
Taste and smell	Typical cheese, lactic acid, free from foreign taste and odour, slightly bitter taste is allowed.	
Eyes	Irregularly shaped, oval, round eyes in all mass of cheese, single eyes are allowed.	
Consistency	Homogeneous, soft, plastic.	

<b>Physical and chemical parameters</b>			
	Tolerance	Research method	Compliance with legal and regulatory requirements
Mycotoxins (Aflatoxin M1)	<0,0005 mg/kg	SDP 5.4.4 Ch.21:2013	Commission Regulation (EC) No.1881/2006 as amended by Regulation (EC) No. 1259/2011 Commission Regulation EC No. 396/2005 as amended 893/2008;
Pesticide DDT isomers	<1,0 mg/kg	LST EN 1528-1:2001; LST EN 1528-2:2006; LST EN 1528-3:2000; LST EN 1528:2000	
Pesticide HCH isomeric sum (converted to fat)	<1,25 mg/kg		

<b>Radiation level</b>			
	Tolerance	Research method	Compliance with legal and regulatory requirements
Sr - 90	< 100 Bq/kg	SDP 5.4.5.R.01:2014	Commission Regulation (EC) No. 733/2008, Council Regulation (Euratom) 2016/52; Commission Regulation (EC) No.1881/2006 as amended by Regulation (EC) No.1259/2011; Regulation (EC) No. 396/2005;
Cs - 137	< 50 Bq/kg		
* The product is not treated with ionizing radiation			

<b>Heavy metals</b>			
	Tolerance	Research method	Compliance with legal and regulatory requirements
Lead (Pb)	<0,5 mg/kg	LST EN 14084:2003	Regulation (EC) No. 733/2008, Council Regulation (Euratomas) 2016/52; Regulation (EC) No.1881/2006 as amended (EC) No.1259/2011; Commission Regulation (EC) No. 396/2005.
Cadmium (Cd)	<0,2 mg/kg	LST EN 14084:2003	
Arsenic (As)	<0,3 mg/kg	AAS method	
Mercury (Hg)	<0,03 mg/kg	BNL 00.00-19/42003	

<b>Microbiological parameters</b>			
	Tolerance	Research method	Compliance with legal and regulatory requirements
Moulds	max. 10 <sup>2</sup> / 1gr.	LST ISO 6611:2004; LST ISO 21527-2:2008	Commission Regulation (EC) No. 2073/2005 as amended by Regulation (EC) No. 1441/2007
Yeast	max. 10 <sup>3</sup> / 1gr.		
Coliformes	max. 10 <sup>2</sup> / 1gr.	LST ISO 4832:2006	
E. coli	max. 10 <sup>2</sup> / 1gr.	LST ISO 16649-2:2002	
S. aureus	max. 10 <sup>2</sup> / 1gr.	LST EN ISO 6888-1+A1:2005	
Salmonellae	Negative in 25 gr.	LST EN ISO 6579:2003; LST EN ISO 6579:2003/AC:2006	
Listeria monocytogenes	Negative in 25 gr.	LST EN ISO 11290—1:2013; LST EN ISO 11290-1:2003/P:2004; LST EN ISO 11290- 1:2003/A1:2005	

<b>Average nutritional value of 100 g product</b>			
	Tolerance	Research method	Compliance with legal and regulatory requirements
Energy value kJ/kcal	1387 / 334	Calculation	Commission Regulation EC No. 1169/2011
Fat, g	26,4	LST EN ISO 1735:2005	
- of which saturated fatty acids, g	17,0	LST EN ISO 12966 1:2015	
Carbohydrates, g	0,7	Calculation	
- of which sugars, g	0,0	SVP-07 Chl.	
Protein (from milk), g	22,6	LST EN ISO 8968 3:2007	
Salt, g	1,5	LST EN ISO 5943:2006-12/P:2007	

<b>Substances or products causing allergies or intolerances</b>		
	<b>EU Directive 2000/13 / EC or Regulation EC No 1169/2011</b>	
	<b>yes / no</b>	<b>possible traces</b>
Cereals containing gluten and products thereof	no	no
Crustaceans and products thereof	no	no
Egg and products thereof	no	no
Fish and products thereof	no	no
Peanuts and products thereof	no	no
Soya and products thereof	no	no
Milk and products thereof (including lactose)	yes	yes
Nuts and products thereof	no	no
Celery and products thereof	no	no
Mustard and products thereof	no	no
Sesame seeds and products thereof	no	no
Sulphur dioxide and sulphites (at concentrations of more than 10mg/kg or 10ml/l, expressed asSO <sub>2</sub> )	no	no
Lupines and products thereof	no	no
Molluscs and products thereof	no	no

<b>Package, Shelf life</b>		
<b>Form of cheese (euroblocks, wheels), their dimensions</b>	<b>Approximate weight of cheeses head</b>	<b>Shelf-life</b>
1.Euroblocks 50×30 cm, height-9,5-10,5cm.	Euroblocks ~16-19 kg	(0- +6) <sup>o</sup> C 90 days* (-18- -20) <sup>o</sup> C 12 months.
<b>Cheeses package (colour of bags)</b>	<b>General package (paste board boxes or other)</b>	<b>Product weight on pallet</b>
1.Euroblocks packed in colourless polymer bags.	Euroblocks on the euro pallet, turned with plastic.	~700 – 900 kg
*For round cheese heads or cheese blocks (from ~2,8 to ~19,0 kg) which are cutted and repacked in the nutritional film by the trade points, we recommend to give shelf life of 7 days but not longer than is given by the producer shelf life. Storage temperature (0- +6) o C. Shelf life of the small packaging after opening is 3 days in storage temperature (0- +6) o C.		

<b>Storage temperature of product</b>	(0 – + 6)0C or (-18 - -20)0C
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<b>GMO</b>	Neither the product nor the used ingredients are GMO and duly comply with Regulation (EC) No 1830/2003 and No 1829/2003 of the European Parliament and of the Council.
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<b>Information on compliance with specific requirements / quality systems</b>	
	<b>Yes/No</b>
FSSC 22000	Yes
EN ISO 22000:2005/FSSC including a HACCP concept	Yes
Kosher	No
Halal	No

<b>Purpose and use</b>	Unripened cheese is not used for direct consumption. Suitable for vegetarians.
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