



LACOT FOODS SPECIFICATION SUMMARY

Product: Emmental Cheese

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1.0 Product Title:

Emmental Cheese

2.0 Raw Materials:

Pasteurised Cows Milk, Salt, Starter Cultures, Microbial Rennet, Calcium Chloride

3.0 Microbiological Standards:

Test	Max
Coliforms	100 cfu/g
E.coli	10 cfu/g
Salmonella	Absent /25g
S.aureus	100 cfu/g
Listeria	Absent /25g
Yeasts & Moulds	100 cfu/g

4.0 Chemical Standards:

pH	5.2 - 5.7
Salt	0.5 - 1.0 %
Fat	27 - 30%
Fat in dry matter	45 - 48%
Moisture	36 - 40 %

5.0 Nutritional Figures per 100g (Typical)

Energy (KJ)	1564
Energy (Kcals)	375
Protein	29
Fat	29
- of which saturates	19



Carbohydrate	Trace
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6.0 Shelf Life:

Minimum age on delivery 10-12 weeks>

Maximum age on delivery 15 months> Store at 0-5°C

Minimum shelf life on delivery 3 months>

7.0 Organoleptic:

Fairly hard, dry, waxy texture. Uniform cream colour. Good stretch, melt and shred characteristics.

8.0 Packaging:

10 kg random weight blocks approximate dimensions 280x200x180mm, in mega bins approximate gross weight 835kg.

9.0 Other Details:

To be suitable for vegetarians and free from genetically modified material.
Free from foreign materials.

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