



LACTO FOODS SPECIFICATION SUMMARY
Product: Emmental
Issue Status: 26.02.2009 - 1

1.0 Product Description:

Semi hard cheese with big holes, 45% fat in dry matter

2.0 Ingredients:

Pasteurised Cow's milk, table salt, starter culture, microbial rennet.

3.0 Chemical and Physical Characteristics:

Criteria	Typical	Min/Max
Dry matter		Min 60.0%
Water content		Max 40.0%
Fat content		Min 26.0%
Fat in dry matter		Min 45.0%
Protein content		Min 27.0%
Salt (NaCl)	1.3%	1.0-1.7%
pH value	5.4	5.3-5.7

4.0 Microbiological standards:

Criteria	Standard Value	Max
Enterobacteriaceae	<100/g	1000/g
E coli	<1/g	10/g
Coag. Positive staphylococci	<10/g	100/g
Yeasts & Moulds	<50/g	500/g
Clostridia	<30/g	300/g



Sulfitred Clostridia	<10/g	100/g
Salmonella		Neg./25g
Listeria monocytogenes		Neg./25g

5.0 Nutritional Information per 100g approx:

Energy in kJ / kcal	1551 / 373
Proteins	28.0g
Carbohydrates	<0.1g
Fat	29.0g

6.0 Sensory:

Appearance: rindless, smooth surface, white-bright yellow, round to oval larger and smaller holes.

Consistency/texture: elastic, firm to cut.

Odour/flavour: mild, aromatic, nutty.

7.0 Shelf life and Storage:

Total Shelf life: 10 months

Temperature at transport and storage: max. 7°C

8.0 Packaging/weight:

Vacuum-packed in PE-foil, block form, size of block approx: 50 x 30 x 10cm, weight of block approx: 15kg.

9.0 Allergens:

Contains Cow's Milk

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 853/2004 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