



LACTO FOODS SPECIFICATION SUMMARY
Product: Italian Style Hard Cheese (Animal rennet)
Issue Status: 26.02.2009 - 1

1.0 Product Title:

Italian Style Hard Cheese (Veg), packed 2x5kg

2.0 Raw Materials:

Regatto 98%, Starch 2% (Anti-caking agent)

3.0 Ingredients (typical composition)

Pasteurised milk 97.18%, Salt 2.75%, Starter culture 0.03%, Rennet 0.04%

4.0 Country of Origin:

Ireland

5.0 Microbiological & Chemical Standards:

Parameter	Limit	Parameter	Target
Coliform	<300 cfu/g	Moisture	36.0-38.0%
E.coli	<10 cfu/g	Dry Matter	62.0-64.1%
Staph aureus	<10 cfu/g	Fat in Dry Matter	40.0-44.0%
Salmonella	Absent/25g	Salt	2.5-4.0%
Listeria	Absent/25g	pH	4.9-5.4

6.0 Nutritional Information per 100g:

Parameter	Target	Parameter	Target
Protein	29.25g	Total Fat	21.5g
K joules	1225	<i>Of Which</i>	
K calories	346.44	Saturated Fat	63.3%
Carbohydrate	Trace	Monosaturated Fat	33.8%
Salt	3.5-4.0%	Polyunsaturated Fat	2.9%

7.0 Shelf Life/Storage Conditions:



270 Days from day of production, when stored at 0°C to 5°C.

8.0 Packaging:

Blue/clear plastic gas flushed pouch in outer cardboard box.

9.0 Allergen information:

This product is free of any of the known food allergen except lactose which is naturally present in milk.

Suitable for Coeliacs (gluten free,) and Ova lacto Vegetarians (milk derived.)
Not suitable for Vegans.

10.0 Other Details:

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

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