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| LACTO FOODS SPECIFICATION SUMMARY |
| Product: Edam |
| Issue Status: 26.02.09 - 1 |

1.0 Ingredients:

Milk, Cheese culture, Table salt, Firming agent calcium chloride, Enzyme, Preservative E251, Colours E160a, E160b.

2.0 Chemical Standards:

| | Typical % |
|-------------------|------------------|
| Fat in dry matter | 40 ± 1% |
| Dry matter | 53 ± 2% |
| Moisture | 47 ± 2% |
| Salt | Max 2% |
| pH value | 5.2 - 5.5 |

3.0 Microbiological standards:

| | Target |
|------------------------|---------------------|
| Coliforms | 10 ² /1g |
| E. coli | 10 ² /1g |
| Yeast & Moulds | 10 ² /1g |
| Staph. Aureus | 10 ² /1g |
| Salmonella | Negative in 25g |
| Listeria monocytogenes | Negative in 25g |



4.0 Nutritional Information/100g:

| | |
|----------------|-------|
| Energy (kJ) | 1290 |
| Energy (Kcals) | 310 |
| Protein | 26.5g |
| Fat | 22.0g |
| Organic acids | 2.0g |

5.0 Packaging:

Euroblocks 16-18kg packed in colourless polymer bags. Stacked onto europallet, total weight 700-900kg.

6.0 Shelf Life/Storage Conditions:

Shelf Life: 3 months

Storage conditions: 0-6°C

7.0 Allergen Information:

Product contains 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 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