

<b>LACTO FOODS SPECIFICATION SUMMARY</b>
<b>Product:</b> Tilsit Type
<b>Issue Status:</b> 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:**

	<b>Typical %</b>
Fat in dry matter	50 ± 1.5%
Dry matter	57 ± 2%
Moisture	43 ± 2%
Salt	Max 3%
pH value	5.2 – 5.5

**3.0 Microbiological standards:**

	<b>Target</b>
Coliforms	10 <sub>2</sub> /1g
Yeast & Moulds	10 <sub>2</sub> /1g
Staph. Aureus	10 <sub>2</sub> /1g
Salmonella	Negative in 25g
Listeria monocytogenes	Negative in 25g

**4.0 Nutritional Information/100g:**

Energy (kJ)	1454
Energy (Kcals)	350
Protein	22.0g
Fat	28.5g
Organic acids	2.0g

**5.0 Packaging:**

Block 1.2kg, packed in yellow polymer bags. Stacked onto euro pallet; total pallet weight 630kg.

**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