



Specification for exported cheese from St Clemens Food Products – Bornholm’s Dairy

HAVARTI 55+ Jalapeño

Item:	Havarti 55+ Jalapeño	Version:	2
Origin:	Denmark	Date:	10.03.2011
Factory (Reg.)	DK-M111	Author:	HS/PS

Product description: Semi soft, yellowish – white sliceable cheese. Shaped squared without rind. Mild to full-flavoured aromatic flavour depending of age with a numerous small, irregular holes.

Net weight:	Approx. 13.5 kg
Size of carton:	380 x 380 x 100 mm
Inside packing material:	Multilayer film, complying with EC plastic directive 2002/72/EC. All raw materials are also in compliance with FDA regulations for food packaging materials.
Outer packing material:	Cardboard
How to read marks on carton:	
Production date:	Reg:
dd.mm.yyyy	DK-M111
	Lot. no.
	Week/day/VAT

Ingredients:	Specifications:
Milk: (Pasteurized 15 sec at 72 °C)	98.3 %
Salt:	1.5 %
Jalapeño:	0.2 %
Starter culture:	Traces
Rennet: (Microbial)	Traces
Calcium Chloride: (E509)*	Traces

*Calcium Chloride is a processing aid, which is not declared according to EU legislation.

Microbiological:	Specifications:	Test method:
Coliforms	Below 100 /g	NMKL 44:6
E. coli.	Below 10 /g	NMKL 125:4
Yeast & moulds	Below 10 /g	IDF 94B: 2004
Staphylococcus aureus	Below 10 /g	NMKL 66-4
Salmonella	None /25 g	IDF 93:2001
Listeria	None /25 g	VIDAS
Bacillus cereus	Below 10 /g	NMKL 67
Thermoturic spores	Below 400 /100 g	APHA;4 mod

Chemical composition:	Specifications:
Moisture:	39 % ± 1 %
Protein:	23 % ± 1 %
Fat:	34 % ± 1 %
Carbohydrate:	0-1 %
Salt:	1.5 % ± 0.5 %
pH: (before brine)	5.2 ±0.2
Fat in dry matter:	55 % ± 1 %
Calorie:	4.2 kcal/g ± 0.5 kcal/g
Storage conditions:	Keep refrigerated 2-5 °C

Changes:

V2 Analytical methods updated.