



Specifications for exported cheese from St. Clemens Food Products Bornholm's Dairy

Bornzola/Mycella 60+

Item:	Bornzola/Mycella 60+	Version:	1
Origin:	Denmark	Date:	01.03.2011
Factory (Reg.)	DK-M111	Author	PS
Product description: Crumbled white – yellowish cheese with greenish blue veins evenly spread throughout the cheese. Some irregular distributed holes with a tangy sharp taste. Made for industrial use.			
Net weight:	Approx. 3.1 kg		
Primary packing material:	Alu-foil/Multilayer film, complying with EC plastic directive 2002/72/EC. All raw materials are also in compliance with FDA regulations for food packaging materials.		
How to read marks on carton:			
Production date:	Reg:	Lot. no.	
dd.mm.yyyy	DK-M111	VAT no.	

Ingredients:	Specification:
Milk: (Pasteurized 15 sec at 72 °C)	96.5 %
Salt:	3.5 %
Starter culture:	Traces
Rennet: (Microbial)	Traces
Calcium Chloride: (E509)*	Traces
P. roqueforti:	Traces

*Processing aid which is not declared according to EU legislation.

Microbiological:	Specification:	Test method:
Coliforms	Below 100 /g	NMKL 44:6
E. coli.	Below 10 /g	NMKL 125:4
Yeast	Below 10 /g	IDF 94B: 2004
Moulds	NA	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
Thermoduric spores	Below 400 /100 g	APHA;4 mod

Chemical composition:	Specification:	
Moisture:	42 %	± 1 %
Protein:	16 %	± 1 %
Fat:	36 %	± 1 %
Carbohydrate:	0-1 %	
Ash:	3 %	± 0.5 %
Salt:	3.5 %	± 0.5 %
pH: (before brine)	5.5	± 0.5
Fat in dry matter:	60 %	± 1 %
Calories:	3.8 kcal/g	± 0.1 kcal/g
Storage condition:	Keep refrigerated 2-5 °C	