



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

HAVARTI 45+

Item:	Havarti 45+	Version:	2
Origin:	Denmark	Date:	18.03.2011
Factory (Reg.)	DK-M111	Author:	HS/PS

Product description: Firm, yellowish – white sliceable cheese. Shaped squared without rind. Mild to full-flavored rich nut-like flavor depending on age with a limited number of regularly distributed round 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:	Lot. no.	
dd.mm.yyyy	DK M111	Week/day/VAT	

Ingredients:	Specification:
Milk: (Pasteurized 15 sec at 72 °C)	98.5 %
Salt:	1.5 %
Starter culture:	Traces
Rennet: (Microbial)	Traces
Calcium Chloride: (E509)*	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 and mould	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
Thermophilic spores	Below 400 /100 g	APHA;4 mod

Chemical composition:	Specification:	
Moisture:	43 %	± 1 %
Protein:	25 %	± 1 %
Fat:	26 %	± 1 %
Carbohydrate:	0-1 %	
Ash:	3 %	± 0.5 %
Salt:	1.5 %	± 0.5 %
pH: (before the brine)	5.2	±0.2
Fat in dry matter:	45 %	± 1 %
Calories:	3.4 kcal/g	± 0.1 kcal/g
Storage condition:	Keep refrigerated at 2-5 °C	

Changes:
V2 Analytical methods updated.