



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

**HAVARTI 60+**

<b>Item:</b>	Havarti 60+	<b>Version:</b>	2
<b>Origin:</b>	Denmark	<b>Date:</b>	10.03.2011
<b>Factory (Reg.)</b>	DK-M111	<b>Author:</b>	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.

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

<b>Ingredients:</b>	<b>Specifications:</b>
<b>Milk:</b> (Pasteurized 15 sec at 72 °C)	98.5 %
<b>Salt:</b>	1.5 %
<b>Starter culture:</b>	Traces
<b>Rennet:</b> (Microbial)	Traces
<b>Calcium Chloride:</b> (E509)*	Traces

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

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

<b>Chemical composition:</b>	<b>Specifications:</b>
<b>Moisture:</b>	40 % ± 1 %
<b>Protein:</b>	21 % ± 1 %
<b>Fat:</b>	38 % ± 1 %
<b>Carbohydrate:</b>	0-1 %
<b>Salt:</b>	1.5 % ± 0.5 %
<b>pH:</b> (before brine)	5.2 ±0.2
<b>Fat in dry matter:</b>	60 % ± 1 %
<b>Calorie:</b>	4.2 kcal/g ± 0.5 kcal/g
<b>Storage conditions:</b>	Keep refrigerated 2-5 °C

**Changes:**  
V2 Analytical methods updated.

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

### HAVARTI 60+ LOAVES

<b>Item:</b>	Havarti 60+ Loaves	<b>Version:</b>	2
<b>Origin:</b>	Denmark	<b>Date:</b>	10.03.2011
<b>Factory (Reg.)</b>	DK-M111	<b>Author:</b>	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.

<b>Net weight:</b>	Approx. 4.5 kg		
<b>Size of cheese</b>	305 x 110 x 95 mm		
<b>Size of carton:</b>	340 x 180 x 130 mm		
<b>Inside packing material:</b>	Multilayer film, complying with EC plastic directive 2002/72/EC. All raw materials are also in compliance with FDA regulations for food packaging materials.		
<b>Outer packing material:</b>	Cardboard		
<b>How to read marks on carton:</b>			
<b>Production date:</b>	<b>Reg:</b>	<b>Lot. no.</b>	
dd.mm.yyyy	DK-M111	Week/day/VAT	

<b>Ingredients:</b>	<b>Specifications:</b>
<b>Milk:</b> (Pasteurized 15 sec at 72 °C)	98.5 %
<b>Salt:</b>	1.5 %
<b>Starter culture:</b>	Traces
<b>Rennet:</b> (Microbial)	Traces
<b>Calcium Chloride:</b> (E509)*	Traces

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

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

<b>Chemical composition:</b>	<b>Specifications:</b>	
<b>Moisture:</b>	40 %	± 1 %
<b>Protein:</b>	21 %	± 1 %
<b>Fat:</b>	38 %	± 1 %
<b>Carbohydrate:</b>	0-1 %	
<b>Salt:</b>	1.5 %	± 0.5 %
<b>pH:</b> (before brine)	5.2	±0.2
<b>Fat in dry matter:</b>	60 %	± 1 %
<b>Calorie:</b>	4.2 kcal/g	± 0.5 kcal/g
<b>Storage conditions:</b>	Keep refrigerated 2-5 °C	

**Changes:**

V2 Analytical methods updated.