

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

Samsøe 20+

Item:	Samsøe 20+	Version:	2
Origin:	Denmark	Date:	18.03.2011
Factory (Reg.)	DK-M111	Author:	HS/PS

Product description: Firm, yellowish – white sliceable cheese 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: dd.mm.yyyy	Reg: DK M111
	Lot. no. Week/day/VAT

Ingredients:	Specification:
Milk: (Pasteurized 15 sec at 72 °C)	98.5 %
Salt:	1.5 %
Starter culture:	Traces
Rennet: (Microbial)	Traces
Sodium Nitrate: (E251)	Traces

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:	49 % ± 1 %
Protein:	30 % ± 1 %
Fat:	10 % ± 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:	20 % ± 1 %
Calorie:	2.1 kcal/g ± 0.1 kcal/g
Storage condition:	Keep refrigerated at 2-5 °C

Changes:

V2 Analytical methods updated.