

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

Bleu 50+

Item:	Bleu 50+	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.

Net weight:	250 g		
Packing material:	Alu-foil complying with EC plastic directive 2002/72/EC.		
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
P. candidum (camemberti)	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
Thermotolerant spores	Below 400 /100 g	APHA;4 mod

Chemical composition:	Specification:	
Moisture:	44 %	± 1 %
Protein:	20 %	± 1 %
Fat:	30 %	± 1 %
Carbohydrate:	0-1 %	
Ash:	3 %	± 0.5 %
Salt:	3.5 %	± 0.5 %
pH: (before the brine)	5.5	± 0.5
Fat in dry matter:	50 %	± 1 %
Calorie:	3.5 kcal/g	± 0.1 kcal/g

Shelf life:	3 month
Storage condition:	Keep refrigerated 2-5 °C