

Productspecification final product								
1. Article description:		GAUDINA®, block / sliced / shredded food preparation made from skimmed milk and vegetable fat						
2. Article-No.:		9010						
3. Customs code :		2106 9092						
4. Product description:		food preparation made from skimmed milk and RSPO certified vegetable fat						
5. Application:		suitable for direct consumption or useable as ingredient, no dietary attributes						
6. Product classification:		food preparation, which is produced from skimmed milk and vegetable fat under application of lactic acid bacteria and microbiological rennet						
7. Ingredients:		skimmed milk (71 %) palm fat (27 %), salt, lactic acid culture, microbiological rennet, dye: beta carotene (E 160 a)						
8. Ingredients of declaration:		skimmed milk (71 %), palm fat (27 %), salt, lactic acid culture, microbiological rennet, dye: beta carotene (E 160 a)						
9. Substance of content/100g (average value)								
calorific value		1436 kJ/346 kcal	carbohydrates:				<0,5 g	
fat:		28 g	- sugar (lactose)				<0,5 g	
- saturated fats		14 g	protein				23 g	
- mono unsaturated fats		11 g	salt				1,9 g	
- poly unsaturated fats		2,8 g						
10. Chemical data								
<i>test</i>		<i>target value</i>		<i>limiting value</i>		<i>method</i>		
fat content	%	28		min. 1,6/max. 2,2		ASU L 03.00-8 (mod.) DIN EN ISO 5534 calculated as salt equivalent from DIN EN ISO 11885 Na x 2,5		
milk fat	%	< 1,5						
dry matter	%	55						
salt	%	1,9						
pH		5,3		min. 5,1/max. 5,5				
11. Sensory parameters								
appearance external	closed rind							
appearance internal	ivory to light yellow, little bit holes							
smell	pure							
taste	pure							
consistence	sliceable, sleek							
12. Microbiological Data								
		<i>after 15 days</i>		<i>after sell by date</i>				
<i>test</i>		<i>m</i>	<i>M</i>	<i>m</i>	<i>M</i>	<i>n</i>	<i>c</i>	<i>method</i>
Enterobacteriaceae	1 g	50	500	50	500	5	2	ISO 21528-2
yeast	1 g	500	1000	no sensory differences		5	2	ASU L 01.00-37
moulds	1 g	50	100	50	100	5	2	ASU L 01.00-37
coagulase-positive staphylococci	1 g	10	100	50	100	5	2	DIN EN ISO 6888-1
E. coli	1 g	<10	= m	<10	= m	5	0	ISO 16649-2
Listeria m.	25 g	absent	= m	absent	= m	5	0	DIN EN ISO 11290-1
Salmonella	25 g	absent	= m	absent	= m	5	0	DIN EN ISO 6579

13. Emissions/inhibitors					
among other things heavy metals, pesticides, PCB, mycotoxins, dioxins, pharmaceutical residues, hormones, radioactivity in compliance with the german food law					
14. Allergy and incompatibility clues					
The product contains milk.					
15. Genetic engineering					
The product is not manufactured with genetically processes and contains no genetically modified microorganisms and no subject to declaration ingredients in accordance with directives 1829/2003 and 1830/2003.					
16. Foodlaw aspects					
The product conforms the requirements of the german foodlaw and applicable EU-directives.					
17. sell by date/guaranteed days at delivery, storage terms					
sell by date: 150 days from day of production					
transport- and storage temperatures: +4°C - +8°C					
The cutting of industrial cheese into disks are able until the 10th week after production.					
18. Packaging					
unit: transparent PE-PA foil, weight label					
a) loose in a wood-box					
b) loose on industrie-pallet					
c) loose on europallet					
19. Logistical Data					
content/units		1	1	1	ordering device L x B x H L x B x H
units/carton		---	---	---	
net weight/unit	kg	app. 15	app. 15	app. 15	
gross weight/unit	kg	app. 15	app. 15	app. 15	
dimension/unit	mm	490 x 290 x 95			
dimension wood-box by a.)	mm	1300 x 1060 x 1000			
units/layer		8	8	5	
layers/pallet		7	7	9	
units/pallet		56	56	45	
net weight/pallet	kg	app. 840	app. 840	app. 675	
gross weight/pallet	kg	app. 940	app. 840	app. 675	
pallet height	mm	1000	815	1005	
20. Producer/Address					
Ostsee-Molkerei Wismar GmbH, Molkereistraße 1, D-23970 Wismar (DE MV 009 EG)					
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	approved	written by
Date	05.12.2019	05.12.2019
Signature	Velken	Poppen