

PRODUCT SPECIFICATION Organic Gouda Cheese 50+

Product characteristics

Product description	<p>This organic natural ripened Gouda cheese has a fatcontent of 50 % in the dry matter and is manufactured from organic milk. The cheese has a flatcylinder shape, which is so typically for Gouda cheeses. The organic Gouda cheese is free from natamycine, artificial colouring and nitrate.</p> <p>Taste : Slightly aromatic, fresh Consistency : A bit sturdy Section : More or less round openings of 1-10 mm, evenly distributed or not Colour dairy : Evenly ivory or yellow coloured Age: The Gouda cheese can be delivered at 4 weeks of age up to 1 year. Size: The cheese is available in 5 kg and 10 kg wheel and in carron 10kg 32x30cm.</p>		
Ingredients	Labeling information: Pasteurised organic cowmilk, salt, starter, vegetarian rennet		
	Name	% in product	Origin
	1. Past. cowsmilk	app. 97,1	animal
	2. Salt	app. 1,5	natural
	3. Starter	< 0,8	micro-biol.
	4. Calciumchloride	< 0,13	natural
	5. Vegetarian rennet	< 0,03	micro-biol.
Recommendation for storage	Natural cheese: cheese treatment at 12-14°C Storage at 4-7°C		
GMO - free	Yes		
EG	EG – number Weerribben Zuivel: Z3580		
Skal	Skal - nummer: 6756 / NL – BIO - 01		

Nutritional value in gram per 100 gram cheese

Age	kcal	kJ	Protein	Fat	Saturated	Mono-unsat	Poly-unsat	Salt	Fibres
Young	358	1484	22	30	21,0	8,1	0,9	1,3	0
Semi mature	369	1529	23	31	21,7	8,4	0,9	1,4	0
Mature	380	1577	24	32	22,4	8,7	1,0	1,5	0
Extra mature	396	1642	25	33	23,1	9,0	1,0	1,6	0
Old	406	1684	26	34	23,8	9,2	1,0	1,7	0

Composition

	Average	Minimal	Maximal
Fat in dry matter gram / 100 gram	50,8	50	55,9
Salt gram / 100 gram	1,5	1,2	2,2
Water gram / 100 gram	39,2	36,7	42,5
pH	5,25	5,05	5,45

Micro-biological

	Lower limit	Maximal
Coliforms per gram	<500	1000
E- coli per gram	<100	500
St. aureus per gram	<10	100
Listeria monocyt. in 25 g		absent
Salmonella in 25 g		absent

GMO Declaration

This product is produced without the use of genetic modified organisms or products derived from genetic modification. Every precautions necessary have been taken to prevent a contamination with genetic modified organisms or products derived from genetic modification.

Genetic modified organisms according to EG legislation EC 1829/2003 and EC 1830/2003

Radiation

This product nor its ingredients have become involved into radiation procedures. Radiation is defined as:

Gamma rays originating from radio nuclides;
X-Ray originating from mechanical sources;
Electrons originating from mechanical sources

Product foreign materials

During production of this product there are procedures in place to reduce the risk of contamination of product foreign objects. There is a glass procedure to prevent those small parts of glass or hard plastic can contaminate the product. Wood is averted in places where production takes place except on ripening the cheese and on final transport. A metal detector is detecting the cheese on metal particles just before it leaves the production site.

Declaration of conformation to European and Dutch law

The product complies with the current European legislation including chemical contaminant and residue levels.

Organic certification: in accordance with EC regulation 834/2007 and 889/2008 on organic production

Certification body: Skal NL-BIO-01, license number Skal 006756

Presence or absence of allergens

- + The article contains the listed substance as an ingredient (or the substance is present in one of the ingredients)
- The article is free of the listed substance (according to the recipe).
- ? There is insufficient information available.

01 milk protein	+
02 lactose	-
03 chicken egg	-
04 soy protein	-
05 soy lecithin	-
06 gluten	-
07 wheat	-
08 rye	-
09 beef	-
10 pork	-
11 chicken	-
12 fish	-
13 shellfish and crustaceans	-
14 maize	-
15 cacao	-
16	
17 legumes/pulses	-
18 nuts	-
19 nut oil	-
20 peanuts	-
21 peanut oil	-
22 sesame	-
23 sesame oil	-
24 glutamate	-
25 sulphite	-
26	
27	
28	
29	
30	
31 coriander	-
32 celery	-
33	
34 carrot	-
35 lupin	-
36 mustard	-