

2512700007	Product Specification FITAKI Original 500 g 40% fat in dry matter (f.i.d.m)
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PRODUCT DESCRIPTION	Creamy cheese, production by ultrafiltration
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INGREDIENTS in descending order	pasteurised cow's milk salt microbial rennet acidifier Clucono-delta-lacton E575
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ANALYSIS	Method based on § 64 of the LFGB	Approx. Values / Tolerance
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Chemical and physical		
Absolute fat	ASU L 03.00-8	17% ± 2 %
Dry matter	DIN EN ISO 5534	41% ± 2 %
Water content in fat-free d.m.	calculated	71% ± 3 %
Protein content	DIN EN ISO 8968-1	10% ± 2 %
Salt content	calculated	2.5% ± 0.5 %

Microbiological		
Escherichia Coli	ISO 16649-2	m < 10; M = m; n = 5; c = 0
Listeria monocytogenes	DIN EN ISO 11290-1	neg. / 25 g
Salmonella	DIN EN ISO 6579	neg. / 25 g
Coagulase pos. Staphylococci	DIN EN ISO 6888-1	m < 10; M = 10; n = 5; c = 2

NUTRITIONAL VALUES per 100 g (rounded average values)		
Energy	935 kJ / 225 kcal	
Fat	17 g	
of which saturates:	12 g	
Carbohydrate	8 g	
of which sugar:	8 g	
Protein	10 g	
Salt	2.5 g	

Status Product Spezifikation:	10.03.2020 - Version 1	Page 1 of 2
Release:	ZQM / Angelika Schläßer	
Filename:	2512700007_FITAKI Original 500 g_40%FDM_10032020_1.pdf	
FB-Version: 004/12.2018		

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Additional information		
Carbohydrate units (CU)	0,7 CU	
Cholesterol	50 mg	
Lactose	8 g	
Suitable for Vegetarians	Yes	
ORGANOLEPTIC		
Outer appearance:	white to yellowish	
Inner appearance:	white to yellowish	
Consistency:	not smeary	
Odour:	typical fresh	
Taste:	typical fresh, lightly piquant	
ALLERGENS	In accordance with EU reg. 1169/2011 Annex II. Apart from milk constituents (milk protein, lactose) no other allergenic potential. See separate information on this.	
GENETIC ENGINEERING	In accordance with EC reg.1829/2003 and EC reg.1830/2003 our products are neither genetically modified nor do they contain constituents or ingredients originating from genetic engineering production and are therefore not subject to the obligatory marking regulation.	
RESIDUAL MATTER and CONTAMINANTS	Extensive monitoring ensures compliance with legislation.	
STATUTORY REQUIREMENTS	Our products comply with the applicable German and EU legislation.	
TRANSPORT and STORAGE CONDITIONS	2 °C - 8 °C	
IDENTITY MARKING	DE NI 057 EG	
CERTIFIED under	IFS	
Document drawn up electronically and is valid without signature!		
Status Product Spezification:	10.03.2020 - Version 1	Page 2 of 2
Release:	ZQM / Angelika Schläßer	
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