

2104600001		Product Specification			
		DORBLU Edelpilzkäse square cut 100 g			
		50% fat in dry matter(f.i.d.m)			
PRODUCT DESCRIPTION		Semi-soft cheese Cream			
INGREDIENTS in descending order		pasteurized milk table salt microbial rennet lactic starter ageing culture			
List of ingredients on the product declaration is not required in accordance EU reg. 1169/2011					
ANALYSIS		Method based on § 64 of the LFGB		Approx. Values / Tolerance	
Chemical and physical					
Absolute fat		§ 64 LFGB L 03.00 - 8		29% ± 2.0%	
Dry matter		§ 64 LFGB L 03.00 - 9		55% ± 2.0%	
Water content in fat-free d.m.		§ 64 LFGB L 03.00 - 25		61-69%	
Protein content		§ 64 LFGB L 01.00 - 10		19% ± 2.0%	
Salt content		ISO 11885		3.5% ± 0.7%	
Microbiological					
Escherichia Coli		§ 64 LFGB L 00.00.132/2		< 100 /g	
Listeria monocytogenes		§ 64 LFGB L 00.00 - 32 11290-1		/ISO neg. / 25g	
Salmonella		§ 64 LFGB L 00.00 - 20		neg. / 25g	
Coagulase pos. Staphylococci		§ 64 LFGB L 00.00 - 56		< 100 /g	
NUTRITIONAL VALUES per 100 g (rounded average values)					
Energy		1396 kJ / 337 kcal			
Fat		29g			
of which saturates:		19 g			
Carbohydrate		0 g			
of which sugar:		0 g			
Protein		19g			
Salt		3,5g			
Additional information					
Carbohydrate units (CU)		0 CU			
Cholesterol		90 mg			
Lactose		< 0.1g → lactose-free			
Suitable for Vegetarians		Yes			
Status Product Spezifikation:		24.01.2020 - Version 11			
Release:		PQWS / Julia Mayer			
Filename:		2104600001_DORBLU Edelpilzkäse square cut 100 g_50%FDM_24012020_11.pdf			
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ORGANOLEPTIC	
Outer appearance:	visible perforation for the growth of fungus, with increasing age humidity can form on the surface
Inner appearance:	white to yellow in colour, body marbled with dark green or blue mould veins
Consistency:	loose, lightly crumbly
Odour:	piquant to very piquant
Taste:	piquant to very 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.
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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.
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RESIDUAL MATTER and CONTAMINANTS	Extensive monitoring ensures compliance with legislation.
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STATUTORY REQUIREMENTS	Our products comply with the applicable German, EU and RF/ EAWU legislation.
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TRANSPORT and STORAGE CONDITIONS	0°C bis 6°C
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IDENTITY MARKING	DE BY 250 EG
CERTIFIED under	IFS

Document drawn up electronically and is valid without signature!
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