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On 15.04.2021

Confirmation of product composition (specification)

BLUE CHEESE NIVA 50% 2,5KG

I. DEFINITIONS

Jihočeská Niva 50% fat in dry matter is a cheese with mold inside the mass, made from dairy-treated milk and is intended for direct consumption and further processing.

The name Jihočeská Niva is entered in the Register of protected designations of origin and protected geographical indications - Jihočeská Niva PGI (according to Commission Regulation (EU) No 24/2010)

II. ORGANOLEPTIC QUALITY

Packaging: clean packaging, intact, correctly marked.

Appearance: cylindrical shape with signs of surface treatment by washing, ingrowth of internal mold and partial occurrence of grease on the surface is not a defect, traces of punctures may be visible on the surface

Internal appearance: on the cutting surfaces, the cheese mass is creamy to creamy, green or blue-green with a mold in the dough

Surface color: cheese cream, at most light brown

Consistency: fine, friable spreadable

Taste and aroma: salty, spicy after noble mold

III. PHYSICO-CHEMICAL COMPOSITION

Fat content in dry matter min. 50 %

Nutritional information per 100 g of product:

Energy value	1457 kJ / 351 kcal
Fat	29,00 g
Saturated fatty acids	19,00 g
Carbohydrates	0,60 g
Sugars	0,60 g
Proteins	22,00 g
Salt	3,70 g

IV. COMPOSITION OF THE PRODUCT

milk, table salt, dairy cultures, noble mold *Penicillium roqueforti*

Allergens:

- | | |
|-------------------------------------|----|
| 1. Cereals containing gluten | NO |
| 2. Crustaceans and products thereof | NO |

3. Eggs and egg products	NO
4. Fish and fish products	NO
5. Peanut kernels and products thereof	NO
6. Soya beans and products thereof	NO
7. Milk and milk products	YES
8. Nuts	NO
9. Celery and celery products	NO
10. Mustard and products thereof	NO
11. Sesame seeds and products thereof	NO
12. Sulfur dioxide and sulphites	NO
13. Lupins and products thereof	NO
14. Molluscs and products thereof	NO

The cheese was made without the use of rennet of animal origin.

V. MICROBIOLOGICAL REQUIREMENTS

The microbiological requirements must be in accordance with Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs.

VI. STORAGE CONDITIONS

The product must be stored in clean and refrigerated rooms at a temperature of 2 - 8 °C.

VII. SHELF LIFE

The shelf life of the product is determined by the relevant contract with the customer.

VIII. PACKAGING

Cheese in the shape of a cylinder weighing about 2.5 kg is packed in aluminum foil and shipped in cartons of 1 piece.

All packaging materials used are not harmful to health and comply with the requirements of the Decree of the Ministry of Health of the Czech Republic No. 38/2001 on hygienic requirements for products intended for contact with food and meals, as amended, and are in accordance with Act No. 477/2001 Coll. about packaging.

The product meets the requirements of the Food Act No. 110/1997 and all related implementing regulations of this Act, as amended.

The product does not contain genetically modified organisms and no substances derived from genetically modified organisms have been used in its production.

The production plant is under the constant supervision of the Regional Veterinary Administration. The dairy has its own laboratory, in which it performs input, inter-operational and output control of products before they are released for shipment.

This quality management system is implemented in accordance with the IFS standard for which the dairy plant has been certified.

The product is marked with an identification mark (CZ 3704).