



SPECIFICATION

GRATED FRENCH EMMENTAL

Uptade : 01/06/18

DESCRIPTION

French Emmental is a cheese with firm body, cooked, pressed and salted.
(French regulation: Décret n° 2007-628 of 27th April 2007.)

Storage temperature: +4°C à +8°C

Production site: Even Lait Industrie
ZI Traon Bihan
29 260 PLOUDANIEL - FRANCE
FR 29.179.090 CE

Shelf life : 180 days

INGREDIENTS

Pasteurised **milk**, salt, **starters**

PHYSICO-CHEMICAL CHARACTERISTICS

Characteristics	Specification
Fat / dry matter	45 % mini
Dry matter	60 % mini
Moisture	40 % maxi
Salt	0,9 %

MICROBIOLOGICAL CHARACTERISTICS

Characteristics	Specification	Rejection
<i>E. Coli</i>	< 100 / g	
<i>Staphylococcus coagulase +</i>	< 100 / g	Presence of toxine
<i>Listeria monocytogenes</i>	Absence / 25g	>100 / g

ORGANOLEPTIC CHARACTERISTICS

Characteristics	Specification
Shape	Strings
Length	3 ± 2 cm
Diameter	1.6 à 2.7 mm according to the basis weight
Color	Ivory – off white
Smell	Typical emmental
Texture	Soft strings
Firmness	Not compact

NUTRITIONAL VALUES

Characteristics	Specifications per 100 g
Energy	1566 kJ / 377 kcal
Fat	29 g
- of which saturates	19,5 g
Carbohydrate	2 g
- of which sugars	2 g
Protein	27 g
Salt	0,9 g