



SPECIFICATION
FRENCH EMMENTAL
Portion / block

Update : 01.06.2018

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 to +8°C

Production site : Even lait Industrie
Zi Traon Bihan
29260 PLOUDANIEL - FRANCE
Health mark = FR 29.179.090 CE

INGREDIENTS

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

PHYSICO-CHEMICAL CHARACTERISTICS

Characteristics	Specification
Fat / dry matter	45 % mini
Dry matter	60 % mini
Moisture	40 % maxi
Salt	0,7 %

MICROBIOLOGICAL CHARACTERISTICS

Characteristics	Specification	Rejection
E. Coli	< 100 / g (b)	
Staphylococcus coagulase +	< 100 / g (b)	Presence of toxins
Listeria monocytogenes	Absence / 25g (a)	>100/g (c)

Interpretation following Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs , (a) : 2 classes plan with n=5 & c=0, (b) : 3 classes plan with n=5, M=1000 & c=2, (c) following the challenge test ran in 2015 by an accredited laboratory.

ORGANOLEPTIC CHARACTERISTICS

Caractéristiques	Objectifs
Taste	Franc, typical Emmental
Holes	Regular, 2 to 3 « eyes » per probe, size cherry to walnut
Appearance / Texture	Homogeneous, ivory, off white, firm and soft texture

NUTRITIONAL VALUES

Characteristics	Specifications per 100g
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	0,7 g