

2121600500	Product Specification DORBLU Edelpilzkäse loaf 3 kg 50% fat in dry matter(f.i.d.m)
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PRODUCT DESCRIPTION	Semi-soft cheese Cream
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INGREDIENTS in descending order	pasteurized milk table salt microbial rennet lactic starter ageing culture
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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
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Chemical and physical		
Absolute fat	§ 64 LFGB L 03.00 - 8	29% ± 2.0%
Dry matter	§ 64 LFGB L 03.00 - 9	55% ± 1.5%
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 /ISO 11290-1	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

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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:	limber, 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.	
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	0°C bis 6°C	
IDENTITY MARKING	DE BY 250 EG	
CERTIFIED under	IFS	
Document drawn up electronically and is valid without signature!		
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