

Product specification



Emmental 45% Fat in D.M., Slices

1. Ingredients: milk of cows (pasteurization) (99,4 %), table salt (NaCl) (appr. 0,5 %),
cultures (< 0,1 %), microbial coagulant (< 0,1 %)
(not subject to declaration)

2. Sensory characteristics:

Appearance: rindless, bright yellow colour; eyes mostly appr. 1 - 3 cm in diameter, round,
sparse to ample, regularly distributed

Texture: smooth and elastic body

Smell / taste: mild, aromatic, nutkernelly

3. Physical-chemical characteristics:

Dry matter: 60 - 64 %

Fat: 27 - 31 %

Fat in D.M.: ≥ 45 %

Proteins: 27 - 30 %

NaCl: 0,3 - 0,7 %

pH: 5,4 - 5,8

4. Nutritional values per 100g:

Energy	1.566 kJ / 377 kcal	
Fat	29 g	
of which saturated fatty acids	19 g *)	*) considerable seasonal variations
of which mono-unsaturated fatty acids	8 g *)	
of which poly-unsaturated fatty acids	2 g *)	
Carbohydrates	< 0,1 g	
of which sugar	< 0,1 g	
of which lactose	< 0,1 g	
Fibres	0 g	
Proteins	29 g	



Salt	0,5 g
Sodium	0,2 g
Calcium	1.000 mg

5. Microbiological characteristics:

Listeria monocytogenes (§ 64 LFGB L 00.00-32/ISO 11290-1):	absent / 25 g
Salmonella (§ 64 LFGB L 00.00-20/ISO 6579):	absent / 25 g
Coag.-pos. Staphylococcus (§ 64 LFGB L 00.00-55/ISO 6888-1):	< 100 cfu / g
Enterobacteriaceae (VRBG agar; 37 °C/1 day):	< 1.000 cfu / g
E. Coli (TBX agar; 37 °C/1 day):	< 100 cfu / g
Moulds (YGC agar; 25 °C/4 days):	< 1.000 cfu / g

6. Allergens in the sense of "LMIV" / regulation 1169/2011 (EU) Annex II:

Ingredient: "Milk and products based on milk" (declaration of ingredient "milk" not necessary as its presence is indicated by the product designation "Emmental cheese")

7. Irradiation:

The final product as well as its ingredients has not undergone any irradiating treatment.

8. Residues:

Heavy Metals (Pb, Cd, Hg, As) in accordance with regulation 1881/2006 (EU), regulation 396/2005 (EU) and German directive BGVV

Veterinary drugs in accordance with regulation 37/2010 (EU)

Aflatoxin in accordance with regulation 1881/2006 (EU)

Organo-chlorine pesticides in accordance with regulation 396/2005 (EU)

PCB in accordance with regulation 1881/2006 (EU)

Halogenated solvents in accordance with German regulation "Kontaminantenverordnung"

Dioxins in accordance with regulation 1881/2006 (EU)



9. GMO/Novel Food:

The product is not genetically modified. The product is not made with or from genetically modified organisms. The product is not subject to positive labelling requirements as defined by regulations 1829/2003 and 1830/2003 (EU).

10. Other:

The product complies with the German regulation on cheese ("Käse-Verordnung").

The product is naturally free of lactose: lactose content < 0,1 g/100 g.

Storage: + 2 to + 8 °C

Packaged in a protective gas atmosphere.

14.06.2022, i.A. S. Wink
MEGGLE Cheese GmbH
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87452 Altusried

Date / Signature / Stamp

