

Product specification

* Change *

Change Request created Active

Cream cheese ring with chives and spring onions 125g Castello

Arla Foods / Basics

Product specification no: THO2-00079 Revised: 04/06/2018

Version: 2

Dairy THO2 Authorization number M277 Name Korsvej Mejeri Address Højrupvej 116 Zip code 7000 City Fredericia Denmark Country

Type of specification

● Finished product ○ Semi-product

Product

Cream cheese ring with chives and spring onions 125g Castello

Legal product designation UK: 65+ Cream cheese with flavour

DK: 65+ Flødeost med

smagstilsætning

SE: 65+ Smaksatt färskost

Description of product

Cream cheese with chives and spring onions

Used primarily for

For special moments eg. on bread, crackers ect. as well as an ingredient when

The product specified in this document meets the requirements in the legislation of the country where the product is produced. If the producing country is an EU member it

also meets EU legislation.

Global Product Management

Githa Qvist Hald

Valid as of

31/01/2014

Arla Foods / Sensory properties

	Norm	Rejection
Smell	A fresh smell of chives and spring onions	Atypical
Taste	Fresh, piquant spicy taste dominated by chives. At end of shelf life the cheese may develop a slightly bitter taste.	Atypical
Consistency	Creamy and spreadable	Firm, soft
Colour	Cream coloured with a faint green tinge	Atypical
Texture	Dense with an even distribution of chives and spring onion	No chives or spring onion, open
Appearance	Covered with an even layer of chives and spring onion. At end of shelf life the cheese may develop moisture on the surface.	Uneven distribution of decoration material, wry

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Comments:				

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Arla Foods / Weight, product age & shelf life

Weight

Weight	Norm	Tolerance	Rejection
e-Weight Yes	- 3		< 113,8g
-			2,5% < 119,4g
-		Y >= 125g	Y < 125g
Dimensions (HxBxL or HxØ)	40x108 mm		

y = Average weight for the lot

Comments:

Product age for internal control Shelf life for external information

Comments:

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Arla Foods / Chemical properties

	Norm	Tolerance		Tolerance Law demand * Reference method of analysis		method of	Frequency	
		Lower limit	- T	Jpper limit				
Fat %	28.4	24.2	-	32.6	⊠ Yes □ No	ISO 1735 / IDF 5	1 per batch	• •
Total solids %	43.0	36.6	-	49.4	☐ Yes ☒ No	ISO 5534 / IDF 4	1 per batch	
Moisture %	57.0	50.6	-	63.4	☐ Yes ⊠ No	Calculated	1 per batch	
Fat in dry matter %	71.5	65.0	-	77.0	⊠ Yes □ No	Calculated	1 per batch	
Fatfree drymatter %			-		Yes No			
Moisture on a fat-free basis %	83.5	78.0	-	88.0	⊠ Yes □ No	Calculated	1 per batch	
Salt %	0.70	0.50	-	0.90	☐ Yes ☒ No	ISO 5943 / IDF 88	1 per batch	
pН	4.9	4.4	-	5.2	☐ Yes ⊠ No	Potentiomet ric method	1 per batch	
			-		Yes No			
			-		Yes No			
			-		Yes No			
			-		☐ Yes ☒ No			
			-		☐ Yes ☒ No			
			-		Yes No			

^{*} Law demand completed according to legislation in producing country. If the producing country is an EU member it is also completed according to EU legislation. Otherwise, relevant legislation is stated in "Comments".

Fat%, Total solids%, Moisture%, Salt% and pH are based on the cheese without decoration. Fat in drymatter% and Moisture on af fat-free basis% are based on the milk components of the cheese

Arla Foods / Microbiological properties - 40

	Norm	Tolerance	Law demand *	Reference method of analysis	Frequency
Coliforms	< 10 /g	≤ 1000 /g	☐ Yes ⊠ No	ISO 4832	1 per week
E. coli	< 10 /g	≤ 100 /g	⊠ Yes □ No	ISO 16649	Only if coli is found
Staph. aureus	< 10 /g	≤ 10 /g	⊠ Yes □ No	ISO 6888	Random sampling - 5 samples once per month
Listeria monocytogenes	0/25 g	0/25 g	⊠ Yes □ No	ISO 11290	Random sampling - 5 samples once per month
Total Viable Count	< 1000 /g	≤ 30000 /g	☐ Yes ⊠ No	ISO 4833	Random sampling - all batches
Yeast and mould	< 100 /g	≤ 500 /g	☐ Yes ☒ No	ISO 6611/ IDF 94	Random sampling - all batches
			☐ Yes ☐ No		

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Arla Foods / Information on content and composition List of ingredients

List of ingred Main ingredient	Ingredient	Category	E-number	Country of manufacture (Note: Milk derived ingredients have listed country of origin instead)	% of total
Cheese	Milk			EU	69,7
Cheese	Cream			EU	25,8
Cheese	Milk protein			Denmark	1,5
Decoration	Chives and spring onion mixture (air dried and freezedried chives 70%/freezedried spring onion 30%)			Germany	1,1
Cheese	Salt			Denmark	0,7
Cheese	Gelatine			Belgium	0,7
Cheese	Locust bean gum	Stabilizer	E410	Denmark	0,3
Cheese	White pepper			Netherlands	0,1
Cheese	Sorbic acid	Preservative	E200	Denmark	0,1
Cheese	Lactic acid culture			Denmark/France/USA	Trace
Protective atmosphere	Nitrogen N2	Preservative	E941	Denmark	Trace
Protective atmosphere	Carbondioxide CO2	Preservative	E290	Denmark	Trace
					100,00

Declaration:			
Comments:			

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Arla Foods / Nutrition labelling

The nutrition information according to EU regulation with the minimum required nutrients. Rounding of values is done according to the European Commission guidance. Values of '<0.1 g' or '<0.5 g' (or for salt '<0.01 g') may be written as '0 g'.

Nutrition declaration (per 100 g)				
Energy	1239 kJ			
	300 kcal			
Fat	28 9			
of which saturates	18 9			
Carbohydrate	2,6 9			
of which sugars	2,3 9			
Protein	8,6 9			
Salt	0,70 9			

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Content per 100 g	Co	ntent	Energy	Energy in %
Total Energy kJ/kcal			1239.0 kJ	100.0%
			299.8 kcal	
Protein (g)	8.6		146.2 kJ	11.8%
Carbohydrates total (g)	2.6		44.2 kJ	3.6%
of which sugars (g)		2.3		
of which lactose (g)		2.10		
of which galactose (g)		0.00		
of which sucrose (g)		0.0		
of which sugar alcohols (g) if added Added sugar (g)	ľ	0.0	0.0 kJ	0.0%
- 1-7			0.5.1.1	
Organic acids (g)	0.5		6.5 kJ	0.5%
Fat, total (g)	28.1		1039.7 kJ	83.9%
of which saturated fatty acids (g)		17.9		
of which monounsaturated fatty acids (g)		6.6		
of which polyunsaturated fatty acids (g)		0.6		
of which trans fatty acids (g)		0.9		
Cholesterol (mg)	78.6			
Alcohol (g)	0.0		0.0 kJ	0.0%
Dietary fibre (g)	0.3		2.4 kJ	0.2%
Sodium (g)	0.280			
Vitamin A (RE)	250			
Calcium (mg)	221			
Vitamin C (mg)	0			
Vitamin D (μg)				
Potassium (mg)				
Iron (mg)	0.0			
Ash (g)	3.5			
Water (g)	56.4			
Total (g)	100.0			
Bread units (BU)	0,22			

Comments:	The calculation is based on the whole cheese inclusive the decoration material

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Arla	Foods /	Product	Information
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Has the following been added through an ingredient) ?	
Additives	⊠ Yes □ No
Colours (E100 - E180)	☐ Yes ⊠ No
Azo Colours (E102/E110/E122/E124/E1 29) or E104	☐ Yes ☒ No
Artificial colours	☐ Yes ⊠ No
Preservatives (E200 - E297)	
Benzoates (E210 - E213)	☐ Yes ☒ No
BHA (E320) / BHT (E321)	☐ Yes ⊠ No
Sweeteners	☐ Yes ⊠ No
Aspartame (E951)/Aspartam-acesulfa me salt (E962)	☐ Yes ☒ No
Glutamate (E621 - E625)	☐ Yes ⊠ No
Flavourings	⊠ Yes □ No
Non-natural flavourings	☐ Yes ☒ No
Yeast (added)	☐ Yes ☒ No
Maize and maize derivatives	☐ Yes ☒ No
Nuts	
Have nuts/sesame seeds been added?	☐ Yes ⊠ No
Do nuts and/or sesame seeds go down the same line?	Z 163 _ 116
Are there nuts/sesame seeds in the same plant?	⊠ Yes □ No
- If yes in any of the above, further define as follows	Hazelnuts and almonds are handled in the same plant
 State type of nut and/or sesame seed State whether nut, seed or oil State whether ingredient or processing aid Indicate whether nut/seed contamination is possible 	

Does the product contain any	of the following allergenes?
Cereals containing gluten and products thereof. If yes, specify:	☐ Yes ⊠ No
Wheat	☐ Yes ☐ No
Rye	Yes No
Barley	☐ Yes ☐ No
Oats	☐ Yes ☐ No
Spelt	☐ Yes ☐ No
Kamut	☐ Yes ☐ No
Crustaceans and products thereof	☐ Yes ☒ No
Eggs and products thereof	☐ Yes ⊠ No
Fish and products thereof	☐ Yes ⊠ No
Peanuts and products thereof	☐ Yes ☒ No
Soybeans and products thereof	☐ Yes ☒ No
Milk and products thereof (including lactose)	⊠ Yes □ No
Nuts and products thereof. If yes, specify: Almond	☐ Yes ☐ No
Hazelnut	Yes No
Walnut	Yes No
Cashew	☐ Yes ☐ No
Pecan nut	☐ Yes ☐ No
Brazil nut	☐ Yes ☐ No
Pistachio nut	☐ Yes ☐ No
Queensland/Macadamia nut	Yes No
Celery and products thereof	☐ Yes ⊠ No
Mustard and products thereof	☐ Yes ⊠ No
Sesame seeds and products thereof	☐ Yes ⊠ No
Sulphur dioxide and sulphites	☐ Yes ☒ No
at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for	
products as proposed ready for consumption or as reconstituted according to the instructions of the	
manufacturers	
Lupin and products thereof	Yes No
Molluscs and products thereof	Yes No

GMO		Irradiation	Irradiation		
Is the product non-GMO	⊠ Yes □ No	Have any ingredients been irradiated ?	☐ Yes ⊠ No		
- If no, give details of genetic modification		If yes, specify			
Is the product suitable for:		Rennet			
Lacto Vegetarians	☐ Yes ⊠ No	Rennet	☐ Microbial ☑ Not used ☐ Animal		
Vegans	☐ Yes ☐ No				
Coeliacs (gluten free)	⊠ Yes □ No	Can be produced as:	Can be produced as:		
		Kosher	Yes No	Not investigated	
Lipase		Super Kosher	Yes No	Not investigated	
Lipase	☐ Microbial ☒ Not used ☐ Animal	Halal	Yes No	Not investigated	
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Comments:					