



Product specification

White Mould Cheese with Red Smear (Marqius)

Active

Arla Foods / Basics

Revised: 24-11-2010

Product specification no: THO1-00012

Version: 12

Dairy Authorization number	THO1
Name	M276
Address	Gjesing Mejeri
Zip code	Gl. Horsensvej 389
City	8660
Country	Skanderborg
	Denmark

Type of specification Finished product Semi-product

Product **White Mould Cheese with Red Smear (Marqius)**

Legal product designation 70+ White mould cheese with red smear

Description of product White mould ripened cheese with red smear

Used primarily for For special moments eg. on bread, crackers ect. as well as an ingredient when cooking.
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.

Marketing Consumer International Valid as of Lone Kejser
06-12-2010

Arla Foods / Sensory properties

	Norm	Rejection
Smell	Mild and piquant with increased smell of smear with age.	Sour, bitter smell
Taste	Mild and piquant with increased taste of smear with age.	Sour, bitter taste
Consistency	Creamy and spreadable.	Hard, cracking
Colour	White to pale yellow cheese	Greyish
Texture	Uneven holes and pricking canals with growth of white mould evenly distributed in the cheese.	Too much mould, too little mould
Appearance	Covered with a dry orange/red layer of smear with a bit of white mould.	Damaged, very moist

Comments :

This print is not document controlled.

Arla Foods reserves the right to make amendments without prior notice unless agreed individually.

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Arla Foods / Weight, product age & shelf life

Weight

Weight	Norm	Tolerance	Rejection
e-Weight Yes	150g	> 143,3g	< 136,5g
		136,5g < max. 2,5% < 143,3g	2,5% < 143,3g
		Y >= 150g	Y < 150g
Dimensions (HxBxL or HxØ)	30 mm x 90 mm	-----	-----
-----	-----	-----	-----
e-Weight No	1 kg	-----	-----
		-----	-----
Dimensions (HxBxL or HxØ)	70 mm x 225 mm x 70 mm		
-----	-----		

y = Average weight for the lot

Product age for internal control

The table must be used for matured products to control that the products have the right characteristics based on product requirements.

The table may be used for not-matured products to control other product or release requirements.

Product age *	Norm	Tolerance		
		Lower limit	-	Upper limit
At delivery from dairy to packing site - days	NA	13	-	16
At packing of finished products - days		17	-	29
			-	
			-	

* Product age is calculated from the time, where the product can be identified by a batch code.

Shelf life for external information

Under the below mentioned storage conditions the product has the properties as described in this product specification

Storage temperature	Shelf life	From
5 °C	79 days	Production date
5 °C	50 days	Dispatch date production site

Production date is defined as the date where the production process is started and the product can be identified by a batch code (i.e. cheese making, product filling).

Dispatch date is defined as the date where the product is dispatched from the dairy.

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Arla Foods / Chemical properties

	Norm	Tolerance		Law demand *	Reference method of analysis	Frequency	Internal control	
		Lower limit	Upper limit				Lower limit	Upper limit
Fat %	42,0	35,7	48,3	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 1735 / IDF 5	1 per batch	x	x
Total solids %	59,0	57,0	61,0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5534 / IDF 4	1 per batch	x	x
Moisture %	41,0	38,0	44,0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Calculated	1 per batch	x	x
Fat in dry matter %	71,2	70,0	80,0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	1 per batch	x	x
Fatfree drymatter %	x	x	x	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			x	x
Moisture on a fat-free basis %	70,7	67,0	77,0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	1 per batch	x	x
Salt %	1,70	1,30	2,10	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5943 / IDF 88	1 per batch	x	x
pH	x	5,0	8,0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			x	x
		-		<input type="checkbox"/> Yes <input type="checkbox"/> No				-

* Law demand completed according to EU legislation (restitutions) and product legislation in producing country. Otherwise relevant legislation is stated in "Comments".

Comments: FIT% according to German legislation .

Arla Foods / Microbiological properties - Mould cheese

	Norm	Tolerance	Law demand *	Reference method of analysis	Frequency
Coliforms	< 10 /g	≤ 10000 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 4832	Random sampling - 5 per week
E. coli	< 10 /g	≤ 100 /g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 16649	Only if coli is found
Staph. aureus	< 10 /g	≤ 10 /g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 6888	Random sampling - 5 samples once per quarter
Listeria monocytogenes	0/25 g	0/25 g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 11290	Random sampling - 5 samples once per month
			<input type="checkbox"/> Yes <input type="checkbox"/> No		

* Law demand completed according to EU legislation and legislation in producing country.

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Arla Foods / Nutrition labelling

Recommended nutrition labelling on prepacked food .

Composition of "Big 4" and "Big 8" nutrition tables is according to EU regulation

Rounding of nutrition values is according to guidelines decided in Arla Foods based on DK guidelines.

"Big 4" nutrition declaration (per 100 g)	
Energy	1790 kJ
	430 kcal
Protein	13 g
Carbohydrate	0,2 g
Fat	42 g

"Big 8" nutrition declaration (per 100 g)	
Energy	1790 kJ
	430 kcal
Protein	13 g
Carbohydrate	0,2 g
of which sugars	0,2 g
Fat	42 g
of which saturated fatty acids	27 g
Dietary fibre	0 g
Sodium	0,640 g

Guidelines for declaration based on DK guidelines .

Values of protein, carbohydrate, fat, sugars, sugar alcohols, dietary fiber or starch \leq 1g per 100 g may be declared as 0-1g.

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Content per 100 g	Content	Energy	Energy in %
Total Energy kJ /kcal		1785,7 kJ 432,5 kcal	100,0%
Protein (g)	13,2	224,4 kJ	12,6%
Carbohydrates total (g)	0,2	3,4 kJ	0,2%
of which sugars (g)	0,2		
of which lactose (g)	0,10		
of which galactose (g)	0,10		
of which sucrose (g)	0,0		
of which sugar alcohols (g) if added	0,0	0,0 kJ	0,0%
Organic acids (g)	0,3	3,9 kJ	0,2%
Fat, total (g)	42,0	1554,0 kJ	87,0%
of which saturated fatty acids (g)	26,8		
of which monounsaturated fatty acids (g)	9,8		
of which polyunsaturated fatty acids (g)	0,8		
of which trans fatty acids (g)	1,4		
Cholesterol (mg)	138,6		
Alcohol (g)	0,0	0,0 kJ	0,0%
Dietary fibre (g)	0,0	0,0 kJ	0,0%
Sodium (g)	0,640		
Vitamin A (RE)	374		
Calcium (mg)	358		
Vitamin C (mg)	0		
Iron (mg)	0,0		
Ash (g)	3,3		
Water (g)	41,0		
Total (g)	100,0		
Bread units (BU)	0,02		

Comments :

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Arla Foods / Productinformation

Has the following been added to the product (directly or through an ingredient) ?	
Additives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Colours (E100 - E180)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Azo Colours	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Artificial colours	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Preservatives (E200 - E297)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Flavourings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Artificial flavourings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
All artificial sweeteners	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Aspartame (E951)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Benzoates (E210 - E213)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
BHA / BHT (E320) / (E321)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Glutamate	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Yeast (added)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Maize and maize derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Nuts	
Have nuts/sesame seeds been added ?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Do nuts and/or sesame seeds go down the same line ?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Are there nuts/sesame seeds in the same plant ?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
- If yes in any of the above, further define as follows <ul style="list-style-type: none"> • 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 	

GMO	
Is the product non-GMO	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
- If no, give details of	

Does the product contain any of the following allergenes ?	
Cereals containing gluten and products thereof. If yes, specify:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Wheat	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Rye	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Barley	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Oats	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Spelt	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Kamut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soybeans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and products thereof (including lactose)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Nuts and products thereof. If yes, specify:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Almond	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Hazelnut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Walnut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cashew	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Pecan nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Brazil nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Pistachio nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Queensland/Macadamia nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesame seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs (gastropods, bivalves or cephalopods) and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Irradiation	
Have any ingredients been irradiated ?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
If yes, specify	

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genetic modification

Is the product suitable for :

Lacto Vegetarians Yes No

Vegans Yes No

Coeliacs (gluten free) Yes No

Lipase

Lipase Microbial Not used
 Animal

Rennet

Rennet Microbial Not used
 Animal

Can be produced as :

Kosher Yes Not investigated
 No

Super Kosher Yes Not investigated
 No

Halal Yes Not investigated
 No

Comments :