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## Product specification

### 50+ Danablu LP

Active

Arla Foods / Basics

Revised: 04/06/2018

Product specification no: 1510-00012

Version: 22

<b>Dairy</b>	1510
<b>Authorization number</b>	M201
<b>Name</b>	Høgelund Mejeri
<b>Address</b>	Bregnehøjvej 16, Høgelund
<b>Zip code</b>	6500
<b>City</b>	Vojens
<b>Country</b>	Denmark

**Type of specification**  Finished product  Semi-product

**Product** **50+ Danablu LP**

**Legal product designation**

UK: 50+ Danablu

DK: 50+ Danablu SE: 50+ Danablu

**Description of product** Pasteurized Blue Mould Cheese

**Used primarily for**

The product can be served at cheeseboards and on top of bread . Furthermore the cheese can be used as ingredient in sauces, dressings, salads, etc. Usually the product will be consumed without further heat treatment. All consumer groups can be expected to use blue mould cheese. There are no documented risks by the intended use of the product.

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** 28/05/2017

Arla Foods / Sensory properties

	Norm	Rejection
<b>Smell</b>	Sharp	Very: Whey sour, harsh
<b>Taste</b>	Pure, pikant taste, may be sharp and somewhat salty and sourish with a tendency to slightly bitter.	Very: Salt bitter, salt, sourish, distaste
<b>Consistency</b>	Spreadable/sliceable	Too solid, dry, very: incoherent, pasty
<b>Colour</b>	White/slight yellowish with blue-green mould smoothly spread in the cheese	Very: Redrimmed, stained, dark
<b>Texture</b>	Irregular holes/cleaver plus branch canals smoothly spread in the cheese	Over/under moulded, very: whiterimmed, irregular growth of mould, cleaved, open
<b>Appearance</b>	White/slight yellowish even a little greasy surface without mould	Much fluid, Very: greasy, over moulded, discoloured, cracked

**Comments:** Rejection happens when judging grade is <9 according to the Danish 15-point-scale.

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When stored in an airtight packaging the mould will turn pale yellow /green. The mould will regain its blue/green colour when the sealing around the cheese is broken. When the sealing is broken, growth of yeast and mould can occur. If temperature fluctuations or high temperatures occur or if the cheese is stored for long time, the cheese can produce a yellowish liquid in the packaging. Usually, the product will be consumed without further treatment. However, the cheese will become more tasteful when the sealing is broken and the cheese is brought to room temperature before consumption.

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Arla Foods / Weight, product age & shelf life

Weight

Weight	Norm	Tolerance	Rejection
e-Weight Yes	100g (Folie)	> 95,5g 91,0g < max. 2,5% < 95,5g Y >= 100g	< 91,0 2,5% < 95,5g Y < 100g
Dimensions (HxBxL or HxØ)	60x44x97mm		
e-Weight Yes	100g (BP3)	> 95,5g 91,0g < max. 2,5% < 95,5g Y >= 100g	< 91,0 2,5% < 95,5g Y < 100g
Dimensions (HxBxL or HxØ)	36x122x127mm		
e-Weight Yes	100g (BP4)	> 95,5g 91,0g < max. 2,5% < 95,5g Y >= 100g	< 91,0 2,5% < 95,5g Y < 100g
Dimensions (HxBxL or HxØ)	30x118x122mm		
e-Weight Yes	100g (Fejebblad)	> 95,5g 91,0g < max. 2,5% < 95,5g Y >= 100g	< 91,0 2,5% < 95,5g Y < 100g
Dimensions (HxBxL or HxØ)	35x117x130mm		
e-Weight Yes	125g (BP3)	> 119,3g 113,6g < max. 2,5% < 119,3g Y >= 125g	< 113,6g 2,5% < 119,3g Y < 125g
Dimensions (HxBxL or HxØ)	42x122x127mm		
e-Weight Yes	125g (BP4)	> 119,3g 113,6g < max. 2,5% < 119,3g Y >= 125g	< 113,6g 2,5% < 119,3g Y < 125g
Dimensions (HxBxL or HxØ)	35x118x122mm		
e-Weight Yes	150g (Folie)	> 143,2g 136,4g < max. 2,5% < 143,2g Y >= 150g	< 136,4g 2,5% < 143,2g Y < 150g
Dimensions (HxBxL or HxØ)	77x47x97mm		
e-Weight Yes	150g (BP3)	> 143,2g 136,4g < max. 2,5% < 143,2g Y >= 150g	< 136,4g 2,5% < 143,2g Y < 150g
Dimensions (HxBxL or HxØ)	46x122x127mm		
e-Weight Yes	150g (BP4)	> 143,2g 136,4g < max. 2,5% < 143,2g Y >= 150g	< 136,4g 2,5% < 143,2g Y < 150g
Dimensions (HxBxL or HxØ)	39x118x122mm		
e-Weight Yes	150g (Fejebblad)	> 143,2g 136,4g < max. 2,5% < 143,2g Y >= 150g	< 136,4g 2,5% < 143,2g Y < 150g
Dimensions (HxBxL or HxØ)	39x117x130mm		
e-Weight Yes	350g	> 339,5g 329,0g < max. 2,5% < 339,5g Y >= 350g	< 329,0g 2,5% < 339,5g Y < 350g
Dimensions (HxBxL or HxØ)	37x119x220mm		
e-Weight Yes	708g	> 693,0g 678,0g < max. 2,5% < 693,0g Y >= 708g	< 678,0g 2,5% < 693,0g Y < 708g
Dimensions (HxBxL or HxØ)	60x119x220mm		
e-Weight No	1500g		
Dimensions (HxBxL or HxØ)	60x190mm		

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e-Weight No	2800g		
Dimensions (HxBxL or HxØ)	105x190mm		
e-Weight No	2960g		
Dimensions (HxBxL or HxØ)	110x190mm		
e-Weight No	3000g		
Dimensions (HxBxL or HxØ)	110x190mm		
e-Weight No	3110g		
Dimensions (HxBxL or HxØ)	115x190mm		
e-Weight No	3270g		
Dimensions (HxBxL or HxØ)	120x190mm		
e-Weight No	4000g		
Dimensions (HxBxL or HxØ)	150x190mm		

y = Average weight for the lot

**Comments:**

Product age for internal control

Shelf life for external information

**Comments:**

**The shelf life is given for the product in unbroken packaging.  
 The cheese has to be stored dry (<85% RH) to maintain the strength in the cartons. The cheese should not be stored with strong smelling products.**

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Arla Foods / Chemical properties

	Norm	Tolerance		Law demand *	Reference method of analysis	Frequency
		Lower limit	Upper limit			
Fat %	28.6	26.0	32.2	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 1735 / IDF 5	2 per production day
Total solids %	55.0	52.0	58.0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5534 / IDF 4	2 per production day
Moisture %	45.0	42.0	48.0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 5534 / IDF 4	2 per production day
Fat in dry matter %	52.0	50.0	56.0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	2 per production day
Fatfree drymatter %		-		<input type="checkbox"/> Yes <input type="checkbox"/> No		
Moisture on a fat-free basis %	63.0	61.0	69.0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Calculated	2 per production day
Salt %	3.30	2.80	3.80	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5943 / IDF 88	2 per production day
pH		-		<input type="checkbox"/> Yes <input type="checkbox"/> No		
		-		<input type="checkbox"/> Yes <input type="checkbox"/> No		
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> 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".

Comments: **Canada: Moisture rejection: >47.0%**

Arla Foods / Microbiological properties - 47

	Norm	Tolerance	Law demand *	Reference method of analysis	Frequency
Coliforms	< 10 /g	≤ 1000 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 4832	1 per production day
E. coli	< 10 /g	≤ 100 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 16649	Only by coli > 100/g
Staph. aureus	< 10 /g	≤ 10 /g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 6888	1 per quarter and if E.coli >100/g and/or Coli >1000/g
Listeria monocytogenes	0/25 g	0/25 g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 11290	1 per day and if E.coli >100/g and/or Coli >1000/g
			<input type="checkbox"/> Yes <input type="checkbox"/> 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.

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'.

<b>Nutrition declaration (per 100 g)</b>	
<b>Energy</b>	1415 kJ
	341 kcal
<b>Fat</b>	29 g
<b>of which saturates</b>	18 g
<b>Carbohydrate</b>	<0,5 g
<b>of which sugars</b>	<0,5 g
<b>Protein</b>	20 g
<b>Salt</b>	3,3 g



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Content per 100 g	Content	Energy	Energy in %
Total Energy kJ/kcal		1415.1 kJ 341.3 kcal	100.0%
Protein (g)	19.9	338.3 kJ	23.9%
Carbohydrates total (g)	0.1	1.7 kJ	0.1%
of which sugars (g)			
of which lactose (g)			
of which galactose (g)			
of which sucrose (g)			
of which sugar alcohols (g) if added		0.0 kJ	0.0%
Added sugar (g)			
Organic acids (g)	1.3	16.9 kJ	1.2%
Fat, total (g)	28.6	1058.2 kJ	74.8%
of which saturated fatty acids (g)			
of which monounsaturated fatty acids (g)			
of which polyunsaturated fatty acids (g)			
of which trans fatty acids (g)			
Cholesterol (mg)	94.4		
Alcohol (g)	0.0	0.0 kJ	0.0%
Dietary fibre (g)	0.0	0.0 kJ	0.0%
Sodium (g)	1.320		
Vitamin A (RE)	255		
Calcium (mg)	536		
Vitamin C (mg)	0		
Vitamin D (µg)	0.4		
Potassium (mg)	67		
Iron (mg)	0.0		
Ash (g)	5.1		
Water (g)	45.0		
Total (g)	100.0		
Bread units (BU)	0,01		

Comments:

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Arla Foods / Product Information

Has the following been added to the product (directly or through an ingredient) ?	
Additives	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Colours (E100 - E180)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Azo Colours (E102/E110/E122/E124/E129) or E104	<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
Benzoates (E210 - E213)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
BHA (E320) / BHT (E321)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sweeteners	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Aspartame (E951)/Aspartam-acesulfame salt (E962)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Glutamate (E621 - E625)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Flavourings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Non-natural flavourings	<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"> <li>State type of nut and/or sesame seed</li> <li>State whether nut, seed or oil</li> <li>State whether ingredient or processing aid</li> <li>Indicate whether nut/seed contamination is possible</li> </ul>	

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 type="checkbox"/> No
Rye	<input type="checkbox"/> Yes <input type="checkbox"/> No
Barley	<input type="checkbox"/> Yes <input type="checkbox"/> No
Oats	<input type="checkbox"/> Yes <input type="checkbox"/> No
Spelt	<input type="checkbox"/> Yes <input type="checkbox"/> No
Kamut	<input type="checkbox"/> Yes <input 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 type="checkbox"/> No
Hazelnut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Walnut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Cashew	<input type="checkbox"/> Yes <input type="checkbox"/> No
Pecan nut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Brazil nut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Pistachio nut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Queensland/Macadamia nut	<input type="checkbox"/> Yes <input 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 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	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

**GMO**

Is the product non-GMO  Yes  No

- If no, give details of 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

**Irradiation**

Have any ingredients been irradiated?  Yes  No

If yes, specify

**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:**

**Additive: Calcium Chloride is a processing aid which is not declared according to EU legislation.**