

	<b>Product specification</b> <b>45+ Trad. white cheese cubes</b> <b>with mixture of spices in oil</b> <b>(265g)</b>	Active
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Arla Foods / Basics	
Revised: 20-07-2018	Product specification no: 2173-00196 Version: 1

Dairy	2173
Authorization number	M166
Name	Kruså Mejeri
Address	Aabenraavej 2A
Zip code	6340
City	Kruså
Country	Denmark
Type of specification	<input checked="" type="radio"/> Finished product <input type="radio"/> Semi-product
Product	<b>45+ Trad. white cheese cubes with mixture of spices in oil (265g)</b>
Legal product designation	<u>UK</u> : 45+ Soft white cheese <u>DK</u> : 45+ Blød hvid ost <u>SE</u> : 45+ Mjuk mognadslagrad ost
Description of product	Glass
Used primarily for	Salads, starters, main courses as well as side dishes. 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	Christina Jacobsen
Valid as of	20-07-2018

Arla Foods / Sensory properties
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	Norm	Rejection
Smell	Sourish, spicy smell	Bitter, oxidised, scorched
Taste	Natural ripening , salty, slightly rancid, spicy taste	Wheysour, taste of metal, bitter
Consistency	Semi hard	Too crumbled, short, gritty
Colour	White to creamy colour and the natural colour from the spices	Discoloured
Texture	Natural irregular holes	Thousand porous, dense
Appearance	Regular cubes, few with fracture surface	Dissolved

Comments:
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Product specificationsno: 2173-00196

Arla Foods / Weight, product age & shelf life

Weight

Weight	Norm	Tolerance	Rejection
e-Weight No	150	143,3 - 156,7 g.	< 143,3 g
-	-	-	-
Dimensions (HxBxL or HxØ)	12,5 mm. cubes	-	-
e-Weight No	-----	-----	-----
-	150	143,3 - 156,7 g.	< 143,3 g
-	-	-	-
Dimensions (HxBxL or HxØ)	15 mm. cubes	-	-
-	-----	-----	-----

y = Average weight for the lot

**Comments:**

Product age for internal control

Shelf life for external information

**Comments:**

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Product specificationsno: 2173-00196

Arla Foods / Chemical properties

	Norm	Tolerance		Law demand *	Reference method of analysis	Frequency	
		Lower limit	Upper limit				
Fat %	20.7	18.7	22.7	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 1735 / IDF 5	Every 3. batch	
Total solids %	44.5	40.5	49.5	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5534 / IDF 4	Every 3. batch	
Moisture %	55.5	50.5	59.5	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5534 / IDF 4	Every 3. batch	
Fat in dry matter %	46.5	45.0	49.9	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	Every 3. batch	
Fatfree drymatter %		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
Moisture on a fat-free basis %	70.0	67.0	73.0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	Every 3. batch	
Salt %	3.40	2.00	4.00	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5943 / IDF 88	Every 3. batch	
pH	4.7	4.5	4.9	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Potentiometric method	Every 3. batch	
		-		<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			
		-		<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: The values are on the plain cheese.

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	Every 4. batch
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 month of one producttype
Listeria monocytogenes	0/25 g	0/25 g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 11290	1 per month and if E. coli > 100/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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Product specificationsno: 2173-00196

Arla Foods / Information on content and composition

**List of ingredients**

Main ingredient	Ingredient	Category	E-number	Country of manufacture (Note: Milk derived ingredients have listed country of origin instead)	% of total	
Cheese	Milk			EU	52,2	
Cheese	Salt			Denmark	3,4	
Cheese	Lactic acid culture			Denmark	1,0	
Cheese	Rennet (microbial)			Denmark	Trace	
Cheese	Calcium Chloride		E509	Sweden	Trace	
Fill	Rapeseed oil			Denmark/Germany	42,9	
Fill	Herbs and garlic mixture			Denmark/Netherlands	0,5	
					100,00	

Ingredient	Comment
Calcium Chloride	Processing aid which is not declared according to EU legislation.

**Declaration:**

**Comments:** Drained weight: 150g cheese (may vary +/- 6,7g). Oil approx. 115g.

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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	2206 kJ
	535 kcal
Fat	55 g
of which saturates	11 g
Carbohydrate	<0,5 g
of which sugars	<0,5 g
Protein	10 g
Salt	1,9 g

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Content per 100 g	Content	Energy	Energy in %
Total Energy kJ/kcal		2205.8 kJ 535.1 kcal	100.0%
Protein (g)	10.1	171.7 kJ	7.8%
Carbohydrates total (g)	0.2	3.4 kJ	0.2%
of which sugars (g)		0.1	
of which lactose (g)		0.05	
of which galactose (g)		0.00	
of which sucrose (g)		0.0	
of which sugar alcohols (g) if added		0.0	0.0%
Added sugar (g)			
Organic acids (g)	0.4	5.2 kJ	0.2%
Fat, total (g)	54.7	2023.9 kJ	91.8%
of which saturated fatty acids (g)		10.7	
of which monounsaturated fatty acids (g)		30.4	
of which polyunsaturated fatty acids (g)		12.0	
of which trans fatty acids (g)		0.4	
Cholesterol (mg)	38.7		
Alcohol (g)	0.0	0.0 kJ	0.0%
Dietary fibre (g)	0.2	1.6 kJ	0.1%
Sodium (g)	0.770		
Vitamin A (RE)	108		
Calcium (mg)	151		
Vitamin C (mg)	0		
Vitamin D (µg)			
Potassium (mg)			
Iron (mg)	0.0		
Ash (g)	2.9		
Water (g)	31.5		
Total (g)	100.0		
Bread units (BU)	0,02		

Comments: The values are expressed as the cheese, additions and oil.

Product specificationsno: 2173-00196

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 checked="" type="checkbox"/> Yes <input 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 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 SO <sub>2</sub> 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



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#### 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.