

**Product Specification****ROUGETTE Fromage au four Landkäse 320g  
60 % fat in dry matter (f.i.d.m.)****PRODUCT DESCRIPTION**Soft cheese  
Double cream**INGREDIENTS****in descending order**Pasteurised milk  
Cream  
Salt  
Colouring: paprika extract (E 160c)  
Microbial rennet  
Lactic acid cultures  
Ripening cultures**ANALYSIS****Method based on  
§ 64 of the LFGB****Approx. Values / Tolerance****Chemical and physical**

Absolute fat	§ 64 LFGB L 03.00 - 8	32%	± 2.0%
Dry matter	§ 64 LFGB L 03.00 - 9	52%	± 2.0%
Water content in fat-free d.m.	§ 64 LFGB L 03.00 - 25	> 67%	
Protein content	§ 64 LFGB L 01.00 - 10	15%	± 2.5%
Salt content	§ 64 LFGB L 03.00 - 11	1.7%	± 0.3%

**Microbiological**

Escherichia Coli	§ 64 LFGB L 00.00.132/2	< 1000 /g
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg. / 25g
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25g
Coagulase pos. Staphylococci	§ 64 LFGB L 01.00 - 23	< 1000 /g

**NUTRITIONAL VALUES per 100 g (rounded average values)**

Energy	1448 kJ / 350 kcal
Fat	32 g
of which saturates:	21 g
Carbohydrate	< 0.5 g
of which sugar:	< 0.5 g
Protein	15 g
Salt	1.7 g

**Additional information**

Carbohydrate units (CU)	0 CU
Cholesterol	100 mg
Lactose	< 0.1 g → lactose-free

Status Product Spezifikation:

18.10.2017 - Version 11e

Release:

PQS / Winfried Wolf

Filename:

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<b>ORGANOLEPTIC</b>	
Outer appearance:	Reddish-white to white-reddish surface, dry, edge area can be slightly humid, slightly rustic surface possible
Inner appearance:	Single curd holes and fermentation holes, matured, slightly shiny to shiny
Consistency:	Slightly creamy to creamy, slightly firmer rind possible
Odour:	Slightly aromatic to aromatic Geotrichum Candidum odour, very slightly ammoniacally possible
Taste:	Slightly spicy to spicy, slightly sour possible

<b>ORGANOLEPTIC hot according to packing instructions</b>	
Outer appearance:	Upper parts of rind yellow-reddish to brownish, slight skin formation, slight blistering and a little fat separation possible
Inner appearance:	Slightly shiny to shiny smooth and homogeneous cheese mass
Consistency:	Homogeneous, creamy cheese mass, rind (ears) cross-crispy, slightly stringy
Odour:	Slightly like baked cheese, slightly of clarified butter
Taste:	Spicy, slightly sour possible

<b>ALLERGENS</b>	In accordance with EU reg. 1169/2011 Annex II. Apart from milk constituents (milk protein, lactose) no other allergenic potential. See separate information on this.
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<b>GENETIC ENGINEERING</b>	In accordance with EC reg. 1829/2003 and EC reg. 1830/2003 our products are neither genetically modified nor do they contain constituents or ingredients originating from genetic engineering production and are therefore not subject to the obligatory marking regulation.
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<b>RESIDUAL MATTER and CONTAMINANTS</b>	Extensive monitoring ensures compliance with legislation.
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<b>STATUTORY REQUIREMENTS</b>	Our products comply with the applicable German and EU legislation.
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<b>TRANSPORT and STORAGE CONDITIONS</b>	+2°C to +8°C
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<b>IDENTITY MARKING</b>	DE BY 77711 EG
<b>CERTIFIED under</b>	IFS BRC

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