

## Product information sheet

Article number: 790099  
Verified on: 11-02-2019  
Owner: De Producent B.A.



Article description: **Dutch Farmhouse Cheese Pesto Green 5 kg**

### Product characteristics

Model:	Gouda 5 kg	Weight:	4,5 - 6 kg
Shape:	Flat cilindric with round edges	Length:	24 - 26 cm
Age:	4-8 weeks	Width:	24 - 26 cm
Cargo code:	04069078	Height:	10 - 13 cm
Type:	Semi-hard 50+ cheese with herbs		
Heat treatment:	Thermised milk (60 - 68°C)		
Cheese colour:	Green with dark green herbs and pine nuts		
Taste:	Creamy, Italian herbs flavour		
Texture:	Firm to smooth and creamy		
Eyes:	Regularly spread out in the product, diameter of eyes 2 - ca 15 mm; bursts (more than 1 cm) absent		
Rind:	Green, covered with a white-yellow cheese coating (contains natamycin (E235) and colouring E102 en E132) (allergens: contains MILK)		

### Storage and preparation

Storage conditions:	Temp: 12 - 15°C	RH:	80-85%
Shelf life:	Not applicable for whole uncut matured products.		
	<i>The product must be turned regularly and provided with a layer of plastic coating during storage, to prevent mold growth. Product characteristics can change during maturation: the product dries, pH rises and aroma increases.</i>		
Transport:	Preferably transporting by 12-15°C. Long-term storage outside of these conditions can cause product defects.		
Preparation:	No preparation required. Pay attention: the rind is not edible!		
Consumer groups:	This product is not suitable for consumers who suffer cow's milk allergy. Lactose is fermented during processing and aging, but the product may contain traces of lactose. Lactose intolerant consumers have to take this into account.		

### Chemical properties

Moisture:	32-39 g/100g	<b>Method:</b>	NEN 3755
Fat content in d.m.:	50-60 g/100g d.m.		Calculated, fat content by NEN-ISO 3433
pH:	5,2-5,5		NEN 3775
Aw:	0,96		Estimation based on literature

### Microbiological properties

	<i>m</i>	<i>M</i>		<b>Method</b>
<i>Coagulase. Pos. Staphylococccen</i>	100	1.000	kve/g	ISO 6888-2
<i>Staphylococcus-entero-toxinen</i>	absent	absent	in 25g	Own method lab
<i>Coliforms</i>	1.000	10.000	kve/g	ISO 4832
<i>Salmonella</i>	absent	absent	in 25g	ISO 6579
<i>Listeria monocytogenes</i>	absent	absent	in 25g	ISO 11290-1
<i>E.coli</i>	100	1.000	kve/g	ISO 16649-2

*Sampling analyses by accredited laboratories conform regulations for farm dairying.*

## Ingredients

Ingredient	%	Country of origin
thermised full fat cow's MILK		Netherlands
green pesto herbs:	2,3%	
fenugreek		India
basil		Egypt
pine nuts		China
garlic		China
curcuma		
salt		England
starter culture (contains MILK)		Netherlands
animal rennet		Netherlands
preservative: E251 (sodium nitrate)*		Netherlands
colouring: E141 (ii) (copper complexes of		Germany

\*Nitrate disappears during ripening.

Calcium chloride (E509) is added during production as processing agent. Percentages may differ from actual values, as a result of drying, batch differences and cheese yield.

## Allergens

1. Gluten containing grains	No	8. Nuts	No
2. Crustaceans	No	9. Sellery	No
3. Eggs	No	10. Mustard	No
4. Fish	No	11. Sesame seed	No
5. Peanuts	No	12. Sulphur dioxide and sulphites	No
6. Soy	No	13. Lupine	No
7. Milk (including lactose)	<b>Yes</b>	14. Mollusks	No

yes = present, no = absent, MC = may contain, ? = unknown

Additional allergens according to LEDA list: LEGUMES (FENEGREEK)

Please also read comments at 'consumers groups'.

Some products are manufactured at farms that also produce mustard cheese.

The herbs and spices in the cheese are manufactured in a factory that also processes gluten-containing grains, soya, milk, celery and mustard.

## Nutrient values per 100 g

Energy kJ	1534 kJ	Retinol equivalents	338 µg
Energy kcal	370 kcal	Vitamin B2	0,28 mg
Fat, of which:	29,9 g	Vitamin B12	1,90 µg
saturated fatty acids	19,5 g	Vitamin D	0,30 µg
s.u. fatty acids	6,5 g	Sodium	646 mg
m.u. fatty acids	0,8 g	Potassium	79 mg
trans fatty acids	0,5 g	Calcium	811 mg
cholesterol	80 mg	Phosphor	575 mg
Carbohydrates, of which:	0,0 g	Magnesium	33 mg
sugars	0,0 g	Iron	0,2 mg
polyols	0,0 g	Copper	0,04 mg
starch	0,0 g	Selenium	12 µg
dietary fibres	0,0 g	Zinc	3,5 mg
Protein	22,7 g	Iodine	21 µg
Salt (sodium * 2,5)	1,6 g		

Data based on: Kaas Goudse 48+ jong belegen

Reference: [www.nevo-online.rivm.nl](http://www.nevo-online.rivm.nl)

These data are guidelines. Real values could deviate due to batch differences and drying process.

### Quality labels

Traditional Specialty Guaranteed (TSG)	No
Protected Geographical Indication (PGI)	No
Protected Designation of Origin (PDO)	No
Quality Raw Milk Farmhouse Cheese (KB)	No
Meadow Cheese	Yes
Organic (SKAL)	No
Vegetarian	No
Halal	No
Kosher	No

### Contaminants

	<b>Norm</b>	<b>Method:</b>
Cadmium	< 0,05 mg/kg	Own method lab
Lead	< 0,20 mg/kg	Own method lab
Mercury	< 0,50 mg/kg	Own method lab
Arsenicum	< 0,01 mg/kg	Own method lab
Aflatoxin M1	< 0,50 µg/kg	NEN-EN-ISO 14501
Sum of dioxins	< 3,0 pg/g fat	Own method lab
Sum of dioxins and dioxine-like PCB's	< 6,0 pg/g fat	Own method lab
Nitrate	< 5 mg/100 g	ISO 14673-2
Natamycine in rind	< 1 mg/dm <sup>2</sup> absent after 5 mm	NEN-EN-ISO 9233-2
Foreign particles:	Foreign particles (such as sand, hairs, metal and glass) are managed by a prevention program on the farm and by metal detection at De Producent (Ferro: 4 mm; Non-ferro: 4,8 mm; RVS 316: 6 mm)	
Radiation:	This product is not treated with ionising irradiation and does not contain irradiated ingredients.	
GMO:	We only use non-GMO ingredients. However, the feed that is used on the farm could be not 100% GMO-free.	

### Legislation

This product is in compliance with the European legislation.

### Company information

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At De Producent whole cheese wheels are stored, ripened, coated, paraffined, packaged in carbon boxes and traded.

For questions or complaints, please contact your contact person at De Producent, or send an e-mail to info@deproducent.nl.

The following certificates are available on our website:

Site Noordbaan:



Site Kattensingel:

