



Specification of product

Product : **PROCESSED SMOKED CHEESE**

1. Product description :

Processed cheese is a dairy product obtained from the mixing and heating of several lots of natural cheese, with suitable emulsifying agents, into a homogeneous plastic mass, packed and smoked.

2. Chemical characteristics		
Chemical tests	Specification	Test Method
Moisture, %	Max 54	calculated
Dry matter, %	Min 46	LST EN ISO 5534
Fat in D.M, %	Min 40 ±2,5%	LST ISO 11870
Salt, %	Max 2,5	LST EN ISO 5943

Values of metals, Aflatoxins, pesticides, and other chemical tests, radionuclids are in accordance with legal requirements (Commission Regulation (EC) No 1881/2006, 396/2005, 1259/2011, 616/2000 and subsequent changes)

3. Microbiological characteristics		
Tests	Specification	Test Method
Coliforms	≤1/g	LST ISO 4831
TVC	1000/g	LST EN ISO 4833
Listeria monocytogenes	Negative in 25g	LST EN ISO 11290-1:2003/A1:2004/P:2005
Salmonella	Negative in 25g	LST EN ISO 6579:2003/AC:2006/AC:2006/P:2007
Coagulase- positive Staphylococcus	<10/g	LST EN ISO 6888-1+A1:2005

* in accordance with Commission Regulation (EC) No 1441/2007 on microbiological criteria for foodstuffs

4. Sensory description	
Colour	From whitely yellowish to yellow.
Appearance	Surface clean, smooth, not dry.
Body & texture	Plastic, resilient
Aroma & taste	Typical to used raw material, with the aroma of smoke, without additional taste nor smell.

5. Ingredients
Fermented cheese, water, butter, whey protein concentrate, emulsifiers E452, E339, E 331.

6. Packaging*
The product is packed into the wraps of cellulose, vacuumed into polymeric bags. The individual packaging is laid into carton box. Net weight– 250 gr In a carton box– 18 items of packages neto weight -4,5 kg On a pallet – 70 carton boxes. Total weight of pallet – 315 kg.* *size of a pallet may vary depending on agreement

*in accordance with Commission Regulation (EC) 10/2011, 1935/2004, 2002/72 (the packaging material which is direct contact with the product)

7. Temperature at transport and storage

0...+6 °C

8. Shelf Life

Max 3 month

9. Nutrition Value /100g

Energy, kJ/ kcal	1059 / 255
Proteins, g	17,3
Fats , g	19,0
of which saturated fatty acids	12,1
Carbohydrates,g	2,5
of which sugars	2,5
salt	3,0

10. Traceability

Information on label (date best before):

XX XX XX day- month-year

XX Lot No.

11. Allergen information (in accordance with Regulation (EC) No 1169/2011) :

product contain or may contain the following allergens:	Milk and products thereof
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Prepared by:**Name:** Giedrė Gaigalienė**Position:** Quality manager**Signature:**__**Date:** 24 03 2014**Stamp:**