

Basics

ID	792976		
Version	001		
State	Released		
Creation Date	Oct 28, 2019	Modification Date	Nov 7, 2019
Responsible			

Site Information

SiteName	Address1	Address2	City	PostalCode	Country	Authorization Number
Rødkærsbro Mejeri	Århusvej 15		Rødkærsbro	8840	Denmark	M206

Storage Shelf Life - Semi Finished Goods

Storage Temperature	Total Shelf Life	Shelf Life From
-18 Celsius	730 days	Production Date
0-8 Celsius	112 days	Production Date

Weight		Dimensions	
Serving Size	0.0 kg	Diameter	0.0 meter
Density	0.0 kg_m3	Depth	0.0 meter
Drained Weight	0.0 kg	Height	0.0 meter
Gross Weight	0.0 kg	Width	0.0 meter
Net Weight	2.3 kg		
Weight Type	e-Weight		
Weight Lower Limit	2231.0 g		
WeightNorm	2300.0 g		
WeightUpperLimit	2265.5 g		

Labelling			
Label Name		Legal Product Designation	
Storage Text		Best Before Days	112.0
Optimal Usage Age	0.0	Healthmark	
Recommendation For Storage After Opening		Shelf Life After Opening	0.0
User Group		Serving Size	0.0
Number Of Servings	0		

Sensory Properties			
Appearance Norm	Glossy, close surface.	Appearance Rejection	Open surface
Consistency Norm	Homogeneous, semi-hard, slight elastic, slight tough, chickenbreast-structure	Consistency Rejection	Soft or hard, no structure
Odour Norm	Fresh, slightly sourish, yoghurt aroma	Odour Rejection	Impure, fermented, strongly ripened
Colour Norm	Uniform white to yellowish, slightly marbled. More white than natural Danish mozzarella.	Colour Rejection	Highly yellow, greyish, highly marbled
Texture Norm	Close texture, possible small holes	Texture Rejection	Larger air - or fat-pockets, strong stratification
Taste Norm	Pure, creamy, slightly salt, slightly sourish, yoghurt aroma	Taste Rejection	Impure, fermented, strongly ripened

Nutritional Information			
	Base Quantity(g)	Energy (Kilocalories)	Energy (Kilojoules)
	100	302.3	1257.7

Chemical And Physical Properties

Title	Minimum	Norm	Maximum	Display Unit	Law Demand	Reference Method	Frequency
Fat	≥20.2	21.8	≤23.8	%	No	ISO 1735	Every 2. tank
Fat in dry matter	≥40.0	41.7	≤44.0	%	Yes	Calculated	Every 2. tank
Fat-free dry matter	=0.0	0.0	=0.0	%			
Moisture	≥46.0	47.7	≤49.5	%	No	ISO 5534	Every 2. tank
Moisture on a fat-free basis	≥58.7	61.0	≤63.5	%	No	Calculated	Every 2. tank
pH	≥5.2	5.4	≤5.5		No	Potentiometric Method	4 per production day
Salt	≥0.7	1.4	≤1.8	%	No	ISO 5943	Every 2. tank
Total solids	≥50.5	52.3	≤54.0	%	No	ISO 5534	Every 2. tank

Microbiological Properties

Title	Minimum	Norm	Maximum	Display Unit	Law Demand	Reference Method	Frequency
Coliforms	0.0	≤10.0	≤1000.0	cfu/g	No	ISO 4832	Only if enterobacteriaceae is ≥10/g
E.coli	0.0	≤10.0	≤100.0	cfu/g	No	ISO 16649	Only if enterobacteriaceae is ≥10/g
Enterobacteriaceae	0.0	≤10.0	≤100.0	cfu/g	No	ISO 21528	1 per 10 tons
Listeria monocytogenes	0.0	=0.0	=0.0	in 25g	Yes	ISO 11290	2 per month (random sampling for all product types) and if E.coli >100/g and/or coliforms >1000/g
Staphylococcus aureus	0.0	≤10.0	≤10.0	cfu/g	Yes	ISO 6888	1 per quarter and if E.coli >100/g and/or coliforms >1000/g

Allergens

Name	Nature of Presence
Milk and products thereof (including lactose)	Contained

The allergens listed are allergens as defined in Annex II to the EU Regulation 1169/2011

Nutrition Declaration (per 100 g)

	Quantity
Energy	1258 KJ/302 Kcal
Fat	22 g
saturates	14 g
Carbohydrate	1.0 g
sugars (mono- & disaccharides)	1.0 g
Protein	25 g
Salt	1.4 g

Nutrition Element

Title	Quantity	Title	Quantity
Fat	21.8 g	Salt	1.4 g
saturates	13.9 g	Sodium	560.0 mg
mono-unsaturates	5.1 g	Alcohol	0.0 g
polyunsaturates	0.4 g	Organic acids	0.7 g
trans fatty acids	0.7 g	Vitamin A	194.0 mcg
Cholesterol	71.9 mg	Vitamin D	0.0 mcg
Carbohydrate	1.0 g	Vitamin C	0.0 mg
sugars (mono- & disaccharides)	1.0 g	Niacin	0.0 mg
galactose	0.7 g	Vitamin B12	0.0 mcg
glucose	0.0 g	Biotin	0.0 mcg
fructose	0.0 g	Pantothenic Acid	0.0 mg
lactose	0.3 g	Potassium	0.0 mg
maltose	0.0 g	Calcium	751.0 mg
sucrose (saccharose)	0.0 g	Phosphorus	0.0 mg
added sugars	0.0 g	Magnesium	0.0 mg
sugar alcohols	0.0 g	Iron	0.0 mg
Dietary fibre	0.0 g	Zinc	0.0 mg
Protein	25.0 g	Ash	3.8 g
		Water	47.7 g

Allergen (EU)

Title	Present
Barley	No
Brazil nut	No
Cashew	No
Celery and products thereof	No
Cereals containing gluten and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Hazelnut	No
Kamut	No
Lupin and products thereof	No
Milk and products thereof (including lactose)	Yes
Molluscs and products thereof	No
Mustard and products thereof	No
Nuts and products thereof	No
Oats	No
Peanuts and products thereof	No
Pecan nut	No
Pistachio nut	No
Queensland/Macadamia nut	No
Rye	No
Sesame seeds and product thereof	No
Soybeans and products thereof	No
Spelt	No
Sulphur dioxide and sulphites At concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
Walnut	No
Wheat	No