



SPA\_BRIE\_LAIT

Issue 20/11/2019

Granarolo Spa

Head office Via Cadriano 27/2 - BO

SR.SL.24 /R03

Purchase Specification

Page 1 of 4

1. Product code	10620																
2. Brand name	Granarolo																
3. Product name	Brie																
4. Product image																	
5. Product Description	Full Fat Soft Cheese																
6. Net Weight/Volume	1kg																
7. Shelf Life and storage condition	<p>Please indicate the shelf life and the storage conditions (°C) 2-8 °C ; 55 days</p> <p>Please indicate the conditions after opening (storage at °C for max day/s) N/A</p>																
8. Ingredients	Contains: MILK																
9. GMO Statement	<p>No ingredients are GM.</p> <p>However animals in Europe can be fed on GM material.</p>																
10. Food safety management	<p>Please indicate the food safety criteria, the CCP and the control of foreign bodies with the dimensions of tester and the diameter of filter:</p> <p><b>CCP Inhibitors</b> Absence</p> <p><b>CCP Pasteurisation</b> 73C for 15 secs</p> <p><b>CCP Metal Detection</b></p> <table border="0" data-bbox="370 1585 1495 1711"> <tr> <td><b>Position in the process</b></td> <td colspan="3">After wrapping</td> </tr> <tr> <td><b>Sensitivity: Test pieces</b></td> <td><b>Fe:</b></td> <td><b>Non Fe:</b></td> <td><b>SS:</b></td> </tr> <tr> <td><b>size: Fe, Non Fe, Stainless Steel</b></td> <td>2mm</td> <td>2.5mm</td> <td>4mm</td> </tr> </table> <p><b>Frequency of Checks e.g. Hourly, Half Hourly</b> 3 to 5 times/day (with beginning and end of production)</p> <p><b>Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.</b> Belt stop + alarm</p> <p><b>Sieving/Filtration</b></p> <table border="0" data-bbox="370 1879 1495 1942"> <tr> <td><b>Position in the process</b></td> <td>At milk intaking + just before renneting</td> <td><b>Mesh Size</b></td> <td>1mm diameter</td> </tr> </table>	<b>Position in the process</b>	After wrapping			<b>Sensitivity: Test pieces</b>	<b>Fe:</b>	<b>Non Fe:</b>	<b>SS:</b>	<b>size: Fe, Non Fe, Stainless Steel</b>	2mm	2.5mm	4mm	<b>Position in the process</b>	At milk intaking + just before renneting	<b>Mesh Size</b>	1mm diameter
<b>Position in the process</b>	After wrapping																
<b>Sensitivity: Test pieces</b>	<b>Fe:</b>	<b>Non Fe:</b>	<b>SS:</b>														
<b>size: Fe, Non Fe, Stainless Steel</b>	2mm	2.5mm	4mm														
<b>Position in the process</b>	At milk intaking + just before renneting	<b>Mesh Size</b>	1mm diameter														



SPA\_BRIE\_LAIT

Issue 20/11/2019

**Granarolo Spa**

Head office Via Cadriano 27/2 - BO

SR.SL.24 /R03

Purchase Specification

Page 2 of 4

<b>11. Product release</b>	Please indicate the analysis or checks with the limits to release the batch: No analysis is performed for the release of the product
----------------------------	---

<b>12. Nutrition information</b>	Servings per package: 33 Serving size (g): 30g		
		Medium value per 100g	Medium value per serving
	Energy (kJ)	1490	
	Energy (kcal)	360	
	Fat, total (g)	32	
	-saturates (g)	22.5	
	-mono-unsaturates (g)	8.4	
	-polyunsaturates (g)	1.1	
	Trans-fat (g)	1.0	
	Carbohydrate (g)	2	
	-sugars (g)	2	
	Fibre (g)	0	
	Protein (g)	16	
	Salt (g)	1.4	
	Sodium (mg)	0.640g	

<b>13. Consumer groups claim</b> <i>Please tick appropriate category</i>	HALAL	x	VEGETARIAN	x	OTHER (PLEASE SPECIFY)
	KOSHER		VEGAN		

<b>14. Formulation</b>	<b>Ingredients</b>	<b>Origins</b>	<b>%</b>
	Milk	France, Netherlands, Spain, Belgium, Germany, Ireland	98.54
	Salt	France, Europe	1.4
	Starter Cultures	France, Germany, Denmark, USA,	<0.01
	Mould Cultures	France, Germany, Denmark	<0.01
	Calcium chloride	France, Finland, Sweden, Netherlands, Belgium	0.02
	Coagulant (Microbial)	France, Denmark, USA	0.02

<b>15. Chemical-Physical</b>	<b>Parameter</b>	<b>Average value</b>	<b>Min value</b>	<b>Max value</b>
	pH	>5; <8	5.0	8.0



**Granarolo Spa**

Head office Via Cadriano 27/2 - BO

SR.SL.24 /R03

SPA\_BRIE\_LAIT

Issue 20/11/2019

Purchase Specification

Page 3 of 4

<b>specifications</b>	Aw	--	--	--	
	Fat in dry matter	>60%	60	--	
	Moisture				
	Specify other parameters: Salt	1.4%	1.28%	1.92%	
	Fat	32%	25.6%	38.4	
<b>16. Microbiological specifications</b>	<b>Parameter</b>	<b>Target value</b>	<b>Limits of acceptability</b>	<b>Limits of rejection</b>	
	Total coliform	<1000		>1000	
	<i>E. coli</i>	<100cfu/g	1000cfu/g	>1000 cfu/g	
	<i>Staphylococcus coagulase +</i>	<100cfu/g	1000cfu/g	>1000cfu/g	
	Yeasts	n/a	n/a	n/a	
	Moulds	n/a	n/a	n/a	
	Salmonella spp	Absent in 25g	Absent in 25g	Presence in 25g	
Listeria spp	Absent in 25g	Absent in 25g	Presence in 25g		
<b>17. Directions for use</b>	N/A				
	Suitable for Vegetarians				
<b>18. Batch and expiry indication</b>	Lot coding: Day of packing (Day of the year) -number of the batch-number of the line es 266-1-1				
	Expiry coding: Use by DD/MM/YYYY				
<b>19. Packaging details</b>	Inner pack/ Consumer unit	Material type	Polypropylene / paper		
		ATM / Vacuum	If ATM indicate the gas composition NO		
		EAN code	8002670007688		
		Dimension (mm)	L		W
	Outer pack	Material type	Cardboard		
		EAN code	(01)13412290124474		
		Dimensions (mm)	L	398	W
	Palletization data	Units per pack	4 packs per outer		
		Delivery units / layer	6 outers per layer		
		Layers / pallet	24		
		Delivery units / pallet	144		
		Sales units / pallet			
		Product / pallet nominal weight	637.6kg		
		Pallet total height*	1590		
Pallet gross weight					
Restraining system	no				

\*= including pallet Height of pallet is 150 mm.

<b>20. Legal</b>	The product must comply with current regulations.
------------------	---

