

 SM „MLEKPOL”	PRODUCT SPECIFICATION Gouda cheese		Nr: SE-002.1
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Sign of the plant	Producer:	Veterinary number:	Country of origin:
M	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Mrągowie, ul. Kormoranów 1, 11-700 Mrągowo	PL 28101601 WE	Poland
K	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Kolnie, ul. Mickiewicza 34, 18-500 Kolno	PL 20061601 WE	
S	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Sejnach, ul. 1-go Maja 41, 16-500 Sejny	PL 20091601 WE	
D	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Dąbrowie Białostockiej, ul. 3-go Maja 39, 16-200 Dąbrowa Białostocka	PL 20111601 WE	

Article description	M D S K	Ripened cheese, rennet with different fat content in dry matter obtained from pasteurized milk with a standardized fat content by the introduction of additives, pure cultures of dairy starter culture, rennet, a curd suitable treatment, separation of whey, shaping, pressing, salting in brine, packaging and ripening– min. 4 weeks (min 3 weeks for 1kg cheese).	Ingredients	Dyed cheese	M K D S	Milk, salt, milk bacterial culture, stabilizer: calcium chloride, preservative: potassium nitrate, dye : annatto. Product may contain derivatives of eggs.		
		Ripened cheese, rennet with different fat content in dry matter obtained from pasteurized milk with a standardized fat content by the introduction of additives, pure cultures of dairy starter culture, rennet, a curd suitable treatment, separation of whey, shaping, pressing, salting in brine, covering by polyvinyl acetate in dark-green colour (min. 4 layers), packaging and ripening– min. 3 weeks.				Milk, salt, milk bacterial culture, stabilizer: calcium chloride, preservative: potassium nitrate, dye : annatto.		
		K				Not dyed cheese	M K D S	Milk, salt, milk bacterial culture, stabilizer: calcium chloride, preservative: potassium nitrate. Product may contain derivatives of eggs.
								Milk, salt, milk bacterial culture, stabilizer: calcium chloride, preservative: potassium nitrate.
Using		For direct consumption and as a semi-finished product for the food industry.						
Allergens	M	Milk with lactose. Product may contain derivatives of eggs.						
	S, D, K	Milk with lactose.						
GMO		The above mentioned product in accordance with EC Regulations 1829/2003; EC 1830/2003 does not include: - Genetically modified organisms, -derivatives of GMOs, -products created on the basis of genetically modified organisms.						

PARAMETER		ACCEPTABLE LEVEL		METHODOLOGY
Type		Dutch cheese		-
Smell and taste		Mild, aromatic, pasteurization aftertaste, slightly sour, slightly spicy in older cheeses		Organoleptic assessment
Appearance		Block, slightly flattened and slightly convex sides, light imprint of forms and plastic bags acceptable		
Colour	Dyed cheese	Uniform throughout the mass, slightly yellow to yellow.		
	Not dyed cheese	Uniform throughout the mass, white to slightly cream.		
Consistence and structure		Flexible, slightly soft, homogeneous, slightly hard is acceptable.		
Meshes		Few meshes or lack of them, round and oval pin-point, the size of rice to beans, jagged or small mesh under the peel, occurrence in clusters is acceptable.		
Moisture, %		max. 43		According to the operating manual of the device or MB-DL-37
Fat content, %		min. 24	min. 25	According to the operating manual of the device or MB-DL-36
Fat in dry matter, %		min. 45	min. 48	On the basis of calculations
Salt, %		max. 2,0		According to the operating manual of the device or MB-DL-38

Nutritional value in 100 g				
Energy value	Nutritional elements Tolerance limits according to EU guidelines	1441 kJ / 347 kcal	1461 kJ / 352 kcal	Derived from the data source
Fat		27 g	28 g	According to the operating manual or MB-DL-36
of which saturated fatty acids		17 g	18 g	ISO 15885
Carbohydrates		0 g	0 g	Derived from the data source
of which sugars		0 g	0 g	
Protein		26 g	25 g	According to the operating manual of the device or PN-EN ISO 8968-3
Salt		1,3 g	1,3 g	Derived from the data source

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PARAMETER		MAX. ACCEPTABLE LEVEL	METHODOLOGY	PARAMETER		MAX. ACCEPTABLE LEVEL	METHODOLOGY
Staphylococcus coagulase – positive, cfu/g		n=5 c=2 m=100 M=1000	PN EN-ISO 6888-1 or PN EN-ISO 6888-2	DIOXINS (raw milk)	Total pg/g of fat WHO-PCDD / F-TEQ	2,5	According to the EC No 1881/2006
					Total pg/g of fat WHO-PCDD / F-TEQ	5,5	
					Total ng/g of fat PCB28, PCB52, PCB101, PCB 138, PCB153, PCB18	40	
Listeria monocytogenes	Products placed on the market during the shelf-life	m = M =100 cfu/g c = 0, n = 5	EN/ISO 11290-2	Organochlorine and organophosphorus pesticides		According to the EC No 396/2005	
	Before the food has left the immediate control of the food sector, which is a manufacturer of the food	Absent in 25 g	EN/ISO 11290-1	Aflatoxin M1 µg/kg (raw milk)		0,05	According to the EC No 1881/2006
				Lead mg/kg (raw milk)		0,02	

Means of transport		In accordance with applicable law.	
Marking		In accordance with applicable law. Marking of expiry date Best before: dd.mm.yyyy.	
Food law aspects		The finished product has been produced in accordance with the requirements of the national and EU law.	
Shelf life and storage conditions	M, S, D	90 days from the date of introduction to trading at temperature from 0 °C to + 10 °C (from 0°C to plus10°C).	
	K	3 months from the date of introduction to trading at temperature from 0 °C to + 10 °C (from 0°C to plus10°C).	
		Store in a dry, clean, well-ventilated place, free from foreign odors, protected from pests, at temperature from 0°C to +10°C (from 0°C to plus10°C).	

Single packaging type Net weight / capacity [kg/l]		Heat-shrinkable bag or heat-shrinkable FLOW VAC-type film, in red/blue/green/yellow/colorless, vacuum sealed								
		about 15,75 kg	about 12 kg	about 9 kg	about 6 kg	about 4,5 kg	about 3,5 kg	about 2,3 kg	about 1,5 kg	about 1 kg
Dimensions of single packaging (length, width, height [mm])	M	500x300x100	400x300x100	-	300x200x100	-	300x100x100	-	150x100x100	-
	K	-	-	300x300x100	-	300x150x150	300x100x100	-	-	150x110x75
		-	-	Ø 300x100	-	half cylinder 300x150x150	-	cylinder quarter 150x150x150	-	-
	S	-	-	-	-	-	250x150x100	250x100x100	-	150x100x62
	D	-	-	-	-	-	250x120x100	-	-	125x80x100
Collective packaging type Net weight / capacity [kg/l]	Cardboard carton									
	M	-	-	-	about 12 kg	-	about 14 kg	-	about 12 kg	-
	K	-	-	about 9 kg	-	about 9 kg	about 9 kg	-	-	about 9
	S	-	-	-	-	-	about 10,5 kg	about 11,5 kg	-	about 8
	D	-	-	-	-	-	about 12 kg	-	-	about 12 kg
Dimensions of collective packaging (length, width, height [mm])	M	-	-	-	410x310x107	-	410x310x107	-	410x310x107	-
	K	-	-	350x350x120 335x320x125	-	350x350x120 335x320x125	350x355x125	350x350x120 335x320x125	-	350x350x120
	S	-	-	-	-	-	500x280x100	500x280x115	-	340x340x110
	D	-	-	-	-	-	360x285x140	-	-	380x210x185
Number of single packagings in collective packaging	M	-	-	-	2	-	4	-	8	-
	K	-	-	1	-	2	3	4	-	8
	S	-	-	-	-	-	3	5	-	8
	D	-	-	-	-	-	4	-	-	12

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Number of single packagings per layer	M	5	7	-	10	-	20	-	40	-
	K	-	-	6	-	12	18	24	-	48
	S	-	-	-	-	-	18	30	-	51
	D	-	-	-	-	-	32	-	-	120
		about 15,75 kg	about 12 kg	about 9 kg	about 6 kg	about 4,5 kg	about 3,5 kg	about 2,3 kg	about 1,5 kg	about 1 kg
Number of single packagings per pallet	M	according to the customer's needs	42	-	84	-	165	-	330	-
	K	-	-	54	-	108	162	216	-	432
	S	-	-	-	-	-	168	252	-	426
	D	-	-	-	-	-	224	-	-	720
or according to the customer's needs										
Number of collective packagings per layer	M	-	-	-	5	-	5	-	5	-
	K	-	-	6	-	6	6	6	-	-
	S	-	-	-	-	-	6	6	-	6,3
	D	-	-	-	-	-	8	-	-	10
or according to the customer's needs										
Number of collective packagings per pallet	M	-	-	-	45	-	45	-	45	-
	K	-	-	54	-	54	54	54	-	54
	S	-	-	-	-	-	60	53	-	54
	D	-	-	-	-	-	56	-	-	60
or according to the customer's needs										
Net weight / capacity on pallet [kg/l]	M	about 500 kg	about 500 kg	-	about 500 kg	-	about 500 kg	-	about 500 kg	-
	K	-	-	about 500 kg	-	about 500 kg	about 500 kg	about 500 kg	-	about 500
	S	-	-	-	-	-	about 600 kg	about 600 kg	-	about 430
	D	-	-	-	-	-	about 670 kg	-	-	about 700 kg
or according to the customer's needs										
Maximum number of layers per pallet	M	6	6	-	10	-	10	-	10	-
	K	-	-	9	-	9	9	9	-	9
	S	-	-	-	-	-	10	9	-	9
	D	-	-	-	7	-	8	-	-	6
or according to the customer's needs										
Dimensions of the pallet with the goods (length, width, height [m])	M	1,2x0,8x0,8	1,2x0,8x0,8	1,2x0,8x0,8	-	-	1,2x0,8x1,14	-	1,2 x0,8 x 1,14	-
	K	-	1,2x0,8x1,15	-	-	1,2x0,8x1,15	1,2x0,8x1,15	1,2x0,8x1,15	-	1,2x0,8x1,15
	S	-	-	-	-	-	1,2x0,8x1,20	1,2x0,8x1,20	-	1,2x0,8x1,20
	D	-	-	1,2x0,8x1,1	-	-	1,2x0,8x1,20	-	-	1,2x0,8x1,20
or according to the customer's needs										

Name and Surname	Function	Date and signature	
Developed: Justyna Karwowska	Laboratory assistant	29.06.2015 <i>J. Karwowska</i>	Date and signature of the issuing person
Approved by: Sławomir Olszewski	V-ce President of the Board for Technology and Production	01.07.2015 <i>S. Olszewski</i>	