

 SM "MLEKPOL"	Grated cheeses		PRODUCT SPECIFICATION No SE-049b
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Sign of the plant	Producer:	Veterinary number:	Country of origin:
G	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Grajewie ul. Elewatorska 13, 19-203 Grajewo	PL 20041601 WE	Poland

Article description	Product obtained by grating of cheeses in blocks or cylinders.	Ingredients	Jantar grated cheese 40 g	Packaging with a graphic symbol ((produced without use of GMO)	Jantar cheese [milk (produced without use of GMO) , salt, stabilizer: calcium chloride, milk bacterial cultures, preservative: lysozyme (from eggs)], anti-caking agent: cellulose .
			Gouda grated cheese 135 g	Packaging with a graphic symbol ((produced without use of GMO)	Gouda cheese [milk (produced without use of GMO) , salt, stabilizer: calcium chloride, milk bacterial cultures], anti-caking agent: cellulose .
			Mozzarella grated cheese 150 g	Packaging with a graphic symbol ((produced without use of GMO)	Mozzarella cheese [milk (produced without use of GMO) , salt, stabilizer: calcium chloride, milk bacterial cultures], anti-caking agent: cellulose .
			Gouda grated cheese 2 kg, 500 g		Gouda cheese (milk, salt, milk bacterial cultures, stabilizer: calcium chloride), anti-caking agent: cellulose .
			Emmental grated cheese 2 kg		Emmental type cheese (milk, salt, milk bacterial cultures, stabilizer: calcium chloride) , anti-caking agent: cellulose .
			Grated cheese for pizza 2 kg		Mozzarella cheese 70% (milk, salt, milk bacterial cultures), Gouda cheese 30% (milk, salt, milk bacterial cultures; stabilizer: calcium chloride), anti-caking agent: cellulose .

STATEMENTS

Grated cheeses are products:	For direct consumption and as a semi-finished product for the food industry.
	Which contains allergens: milk including lactose. Lysozyme (produced from eggs) – only grated Jantar cheese. In accordance with Regulation (EU) of the EP and of the Council No. 1169/2011 of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No. 1924/2006 and (EC) No. 1925/2006 of the EP and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the PE and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulations (EC) no. 608/2004 (Journal of Laws L 304 of 22/11/2011 p. 18)
	Free from GMO, because it does NOT contain: - Genetically modified organisms, -derivatives of GMOs, -products created on the basis of genetically modified organisms.
	In accordance with Regulation (EC) of the EP and of the Council No. 1829/2003 of 22 September on genetically modified food and feed (Journal of Laws L 286 of 18.10.2003, p.1), Regulation (EC) of the EP and of the Council No. 1830/2003 of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms, and amending Directive 2001/18/EC and the Act of 13 June 2019 on the labelling of products produced without use of organisms genetically modified as free from these organism (Journal of Laws 2019.1401)
	Authentic which basic ingredient is raw milk collected by the Dairy Cooperative only from the farms of the Cooperative members and located in Poland. The authenticity of the other components and additives is ensured through the declarations of Suppliers.
	Polish In accordance with Act of 21 December 2000 on the commercial quality of agri-food products (Journal of Laws 2018, item 2164).
	Suitable for vegetarian In accordance with Regulation (EU) of the EP and of the Council No. 1169/2011 of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No. 1924/2006 and (EC) No. 1925/2006 of the EP and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the PE and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulations (EC) no. 608/2004 (Journal of Laws L 304 of 22/11/2011 p. 18) and Regulation of the Minister of Agriculture and Rural Development of 23 December 2004 regarding the labelling of individual types of foodstuff
	Gluten-free In accordance with Regulation (EU) of the EP and of the Council No. 1169/2011 of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No. 1924/2006 and (EC) No. 1925/2006 of the EP and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the PE and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulations (EC) no. 608/2004 (Journal of Laws L 304 of 22/11/2011 p. 18) and Commission Implementing Regulation (EU) No. 828/2014 of 30 July 2014 on the requirements for the provision of information to consumers on the absence or reduced content of gluten in food.
	In package compliant with Regulation (EC) of the EP and of the Council No. 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (Journal of Laws L 338 of 11.11.2004, p. 4), Commission Regulation (EU) No. 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (Journal of Laws L 12 of 15.01.2011, p.1) as amended Commission Regulation (EC) No. 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Name and Surname	Function	Date and signature	Agreed with:GPK, DL, GTK, DN, DS.
Developed by: Justyna Karwowska	Deputy Laboratory Manager	18.05.2021	Date and signature of the issuing person
Approved by: Tadeusz Mroczkowski	Director of the Production Plant		

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PARAMETER	ACCEPTABLE LEVEL					METHODOLOGY	
Type	Jantar grated cheese	Gouda grated cheese	Emmental grated cheese	Mozzarella grated cheese	Grated cheese for pizza	Organoleptic assessment	
	Dutch type cheese		Emmental type cheese	Unripening cheese	Mix of cheeses: Mozzarella cheese, Gouda cheese		
Smell and taste	From mild to spicy, typical for free fatty acids, perceptible salty taste	Mild, aromatic, pasteurization aftertaste, slightly sour, slightly spicy – typical for older cheeses	Nutty, mild, slightly sweet, aromatic, spicy taste is acceptable, slightly unclear with bitter aftertase	Mild, slightly sour, slightly salty, light bitter taste is acceptable	Mild, slightly sour, aromatic, slightly salty taste. Slightly spicy with bitter aftertaste is acceptable.		
Appearance	Non-homogenous and not agglomerated cheese powder	Shredded cheese in the chips shape with dimensions about 3,2x 35-40mm or granulate with dimensions about 4x4 mm or about 8x8 mm. Small chips are acceptable, small granulate are acceptable.					
Colour	Uniform throughout the mass, from white to slightly cream. Cheese mass discoloration is acceptable.	Uniform throughout the mass, from light yellow to yellow.	Uniform throughout the mass, from light creamy to creamy.	Natural, light creamy, uniform.	Non-homogenous, white, light creamy and creamy- yellow chips		
Consistence and structure	Hard, grain, brittle, fragile	Flexible, slightly soft, homogeneous, slightly hard is acceptable.	Flexible, slightly soft, homogeneous, slightly hard is acceptable.	Compact, springy, flexible, with characteristic layer-fibrous structure.	Slightly hard, elastic and springy chips		
Water content, %	max. 38	max. 43	max. 43	max. 52	max. 48,5		
Fat content in dry matter, %	min. 37	min. 45	min. 45	min. 40	-		
Fat content, %	min. 21	min. 24	min. 24	min. 19	min. 22		

PARAMETER		MAX. ACCEPTABLE LEVEL	METHODOLOGY	PARAMETER		MAX. ACCEPTABLE LEVEL	METHODOLOGY
Staphylococcus coagulase – positive, cfu/g		m=100 M=1000 n=5 c=2	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-PCB-TEQ	5,5	
					Total ng/g of fat PCB28, PCB52, PCB101, PCB 138, PCB153, PCB180	40	
Listeria monocytogenes	Products placed on the market during the shelf-life	m = M =100 cfu/g n = 5 c=0	EN/ISO 11290-2	Organochlorine and organophosphorus pesticides		According to the EC No 396/2005	
	Until the food is under direct control of the manufacturer	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	
				Melamine, mg/kg (raw milk)		2,5	
				Metals content		According to the current Ordinance of Minister of Health, in accordance with applicable law.	

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Shelf life and storage conditions- grated Mozzarella cheese	60 days from the date of packing at temperature from 0 °C to + 6 °C (from 0°C to plus 6 ⁰ C).	
	Store in a dry, clean, well-ventilated place, free from foreign odors, protected from pests, at temperature from 0°C to +6 ⁰ C (from 0°C to plus6 ⁰ C).	
	12 months from the date of production, stored at temperature below -18 (below minus 18°C) and 20 days after defrosting date, kept under refrigeration conditions from 0°C to +6°C (from 0°C to plus 6°C).	
	150 g	Once opened store no longer than 48 hours at temperature from 0 °C to+ 6 °C (from 0°C to plus 6 ⁰ C).
	2 kg	Once opened store no longer than 4 days at temperature from 0 °C to+ 6 °C (from 0°C to plus 6 ⁰ C).
Shelf life and storage conditions	60 days from the date of packing at temperature from 0 °C to + 10 °C (from 0°C to plus10 ⁰ C).	
	Store in a dry, clean, well-ventilated place, free from foreign odors, protected from pests, at temperature from 0°C to +10 ⁰ C (from 0°C to plus10 ⁰ C).	
	40 g, 135 g,	Once opened store no longer than 48 hours at temperature from 0 °C to+ 10 °C (from 0°C to plus10 ⁰ C) .
	500 g, 2 kg	Once opened store no longer than 4 days at temperature from 0 °C to+ 10 °C (from 0°C to plus10 ⁰ C)

Marking	Marking of expiry date: Best before: dd.mm.yyyy. In accordance with Regulation (EU) of the EP and of the Council No. 1169/2011 of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No. 1924/2006 and (EC) No. 1925/2006 of the EP and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the PE and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulations (EC) no. 608/2004 (Journal of Laws L 304 of 22/11/2011 p. 18), Regulation (EC) of the EP and of the Council No. 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin (Journal of Laws L 139 of 30.04.2004, p. 55), Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods (Journal of Laws L 404 of 30.12.2006, p. 9), Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (Journal of Laws L 354 of 31.12.2008, p. 16), Act of 7 May 2009 on packaged goods (Journal of Laws of 2015, item 1161, i.e. of 2015.08.13), Regulation of Minister of Economy of 20 July 2009 on detailed requirements for the labelling of packaged goods (Journal of Laws 2009, No. 122, item 1010).
Means of transport	In accordance with: Act of 25 August 2006 on food and nutrition safety, Regulation (EC) of the EP and of the Council No. 178/2002 of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety, Regulation (EC) of the EP and of the Council No. 852/2004 of 29 April 2004 on the hygiene of foodstuffs, Agreement on international carriage of perishable foodstuffs and on the special equipment to be used for such carriage (ATP) adopted in Geneva on 1 September 1970 as amended

Nutritional value

The declared values shall be average values agree with EU Regulation No 1169/2011

Type	Grated Jantar cheese	Grated Gouda cheese	Grated Emmental cheese	Grated Mozzarella cheese	Grated cheese for pizza	
in 100 g						
Nutritional value						
Energy	1398 kJ / 336 kcal	1441 kJ / 347 kcal	1441 kJ / 347 kcal	1222 kJ/ 294 kcal	1313 kJ/ 316 kcal	Derived from the data source
Fat	24 g	27 g	27 g	22 g	24 g	MB-DL-08
of which saturated fatty acids	17 g	17 g	17 g	14 g	15 g	ISO 15885
Carbohydrates	0 g	0 g	0 g	0 g	0 g	Derived from the data source
of which sugars	0 g	0 g	0 g	0 g	0 g	
Protein	30 g	26 g	26 g	24 g	25 g	According to the operating manual of the device or PN-EN ISO 8968-3
Salt	2,3 g	1,3 g	1,3 g	1,0 g	1,1 g	Derived from the data source
Calcium	-	820 mg		-	-	ISO-8070 IDF 119

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LOGISTIC DATA

*Single packaging type Net weight / capacity [kg/l]	Film OPA/PE					
	Chips/ granulate					granulate /powder
	2 kg	0,5 kg	0,135 kg	0,150 kg	0,040 kg	
Dimensions of single packaging (length, width, height [mm])	390 x 310 x 55	200 x 240 x 35	185 x 145 x 23	205 x 155 x 25	180 x 110 x 12	
Collective packaging type Net weight / capacity [kg/l]	Cardboard carton					
	6 kg	4 kg	1,62 kg	1,8 kg	0,96 kg	
*Dimensions of collective packaging (length, width, height [mm])	390 x 295 x 180	390 x 295 x 180	295 x 145x 190	291 x 153x 204	215 x 160 x 180	
Number of single packagings in collective packaging	3	8	12	12	24	
*Number of single packagings per layer	24	64	240	228	576	
*Number of single packagings per pallet	144	216	320	1440	1200	3456
*Number of collective packagings per layer	8	8	20	19	24	
*Number of collective packagings per pallet	48	72	40	120	100	144
	or according to the customer's needs					
*Net weight / capacity on pallet [kg/l]	288 kg	432 kg	160 kg	194,4 kg	180 kg	138,24 kg
	or according to the customer's needs					
*Maximum number of layers per pallet	9			6		
	or according to the customer's needs					
*Dimensions of the pallet with the goods (length, width, height [m])	1,2 x 0,8 x 1,08	1,2x0,8x1,62	1,2 x 0,8 x 0,9	1,2 x 0,8 x1,14	1,2 x 0,8 x1,17	1,2 x 0,8 x 1,08