

 SM „MLEKPOL”	PRODUCT SPECIFICATION CREAM CHEESE		Nr: SE-075
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Sign of the plant	Producer:	Veterinary number:	Country of origin:
R	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Radomiu ul. Toruńska 6, 26-600 Radom	PL 14631601 WE	Poland

Article description	Natural cream cheese	Ingredients	natural	Cream cheese, milk proteins, salt.
	Cream cheese with flavour additives		with garlic	Cream cheese, milk proteins, garlic – 1,2%, salt, aroma.
			with horseradish	Cream cheese, horseradish 8% , milk proteins, salt.
			with onion and chives	Cream cheese, milk proteins, onion and chives – 1%, salt, natural aroma.
			mexican	Cream cheese, milk proteins, natural spices -2% (paprika, onion, cayenne pepper, cumin, black pepper, garlic, parsley), salt.
Usage		For direct consumption.		
Allergens		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		natural	with garlic	mexican	with onion and chives	with horseradish	-
Smell and taste	Clear, slightly sour	Clear, slightly sour, distinct taste and smell of the used additives					Organoleptic assessment
Appearance	Homogeneous product, slight separation of whey and delicate mealiness is acceptable						
Colour	White to light cream, homogeneous	Peculiar to the used additives					
Consistence and structure	Homogeneous, paste-creamy						
Moisture, %	not more than 68						Operating manual of the device or MB-DL-37
Acidity, pH	4,6 – 5,2						MB-DL-39
Fat content, %	23 ± 3,0				21 ± 3,0		Operating manual of the device or MB-DL-36
Nutritional value in 100g							
Energy	Nutritional elements Tolerance limits according to EU guidelines	1031 kJ / 249 kcal	1033 kJ / 250 kcal	1033k J / 250 kcal	956 kJ/ 231 kcal	Derived from the data source	
Fat		23 g	23 g	23 g	21 g	According to the operating manual of the device or MB-DL-36	
of which saturated fatty acids		16 g	16 g	16 g	14 g	ISO 15885:2002	
Carbohydrates		4,8 g	4,9 g	4,9 g	5,0 g	Derived from the data source	
of which sugars		3,7 g	3,8 g	3,8 g	3,9 g		
Protein		5,8 g	5,8 g	5,8 g	5,5 g	According to the operating manual of the device or PN-EN ISO 8968-3	
Salt		0,70 g					



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Listeria monocytogenes	Products placed on the market during the shelf-life	$m = M = 100 \text{ cfu/g}$ $c = 0, n = 5$	EN/ISO 11290-2	DIOXINS (raw milk)	Total pg / g fat WHO-PCDD / F-TEQ	2,5	According to the EC No 1881/2006
	Until the food is under direct control of the manufacturer	negative in 25 g	EN/ISO 11290-1		Total pg / g fat WHO-PCDD / F-TEQ	5,5	
Total ng / g fat PCB28, PCB52, PCB101, PCB 138, PCB153, PCB180					40		
Staphylococcus coagulase - positive		$m = 10 \text{ cfu/g}$ $M = 100 \text{ cfu/g}$ $c = 2, n = 5$	PN-EN ISO 6888-2:2001	Organochlorine and organophosphorus pesticides		According to the EC No 396/2005	
				Aflatoxin M1 $\mu\text{g} / \text{kg}$ (raw milk)		0,05	According to the EC No 1881/2006
				Metals content		According to current Ordinance of Minister of Health, in accordance with applicable law	
				Lead mg/kg (raw milk)		0,02	According to the EC No 1881/2006

Means of transport	In accordance with applicable law
Marking	In accordance with applicable law. Marking of the expiration date: 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	Store in a dry, clean, well-ventilated place, free from foreign odours, protected from pests 60 days from the date of packing at temperature between +1°C to +8°C (between plus 1°C to plus 8°C).

Single packaging type	Cup (PP) + Lid (Al) + Cover (PP)	Number of single pack. Per pallet	1536
Net weight / capacity [kg/l]	0,135 kg	Net weight /capacity on pallet [kg/l]	207,36 kg
Dimensions of single pack. (length, width, height [mm])	\varnothing top 95,5 128 x 85 x 32,8	Maximum number of layers per pallet	8
Number of single pack. Per layer	192	Dimensions of the pallet with the goods (length, width, height [m])	1,20 x 0,80 x 1,01

Name and Surname	Function	Date and signature	
Developed by: Mariola Wszeborowska	Quality Specialist	02.03.2015 <i>Mariola Wszeborowska</i>	Date and signature issuing
Approved by: Sławomir Olszewski	V-ce President of the Board for Technology and Production	13.03.2015 <i>Sławomir Olszewski</i>	