



SM „MLEKPOL”

PRODUCT SPECIFICATION
Sliced cheese 45%, 1kg

Nr: SE-049.1

Edition number:2

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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 2004 1601 WE	Poland

Article description	Ingredients
Ripened cheese, rennet 45% fat in dry matter - obtained from pasteurized milk having 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 and maturing in brine - min. 3 weeks and cutting and packing.	Milk, salt, milk bacterial culture, lactose from milk, stabilizer : calcium chloride, preservative: potassium nitrate, dye: annatto.
Usage	For direct consumption and as a semi-finished product for the food industry. The “MLEKPOL” brand intended for SANITEX Company.
Allergens	Milk with lactose. May contain derivatives of eggs
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	Cheese GOUDA, sliced, 1kg Ripened fat cheese	Cheese EDAM, sliced, 1kg Ripened fat cheese	-
Smell and taste	Mild, delicate, aromatic, slightly sour, slightly spicy in older cheeses	Mild, aromatic, aftertaste of pasteurization, slightly sour, slightly spicy in older cheeses .	Organoleptic assessment
Appearance	10x10cm slice thickness of approx. 2 mm Possibly small holes, uniform edge, not ragged, square or rectangular slices		
Colour	Light yellow to yellow colour		
Consistence and structure	Pulp elastic, slightly soft, homogeneous, may be slightly hard in more younger cheeses, slightly hard	Pulp elastic, homogeneous in the whole mass, slightly greasy and slightly hard is acceptable	
Meshes	Meshes few to numerous more or less circular in shape with pin-point the size of rice to beans, deployed to a more or less regular basis; allowed: no mesh, mesh intergranular, small and likely to occur in clusters.		
% Water content	not more than 43	not more than 43	MB-DL-37

Nutritional value in 100 g

Energy	Nutritional elements Tolerance limits according to EU guidelines	1441 kJ / 347 kcal	Derived from the data source
Fat		27 g	According to operating manual MB-DL-36
of which saturated fatty acids		17 g	ISO 15885: 2002
Carbohydrates		0 g	Derived from the data source
of which sugars		0 g	
Protein		26 g	According to operating manual of the device or PN-EN ISO 8968-3
Salt		1,3 g	Derived from the data source

PARAMETER		ACCEPTABLE LEVEL	METHODOLOGY	PARAMETER		ACCEPTABLE LEVEL	METHODOLOGY
Listeria monocytogenes	Products placed on the market during the shelf-life	m = M =100 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 coaguloso - positive		m =100 cfu/g M=1000 cfu/g c = 2, n = 5	PN-EN ISO 6888-1	Organochlorine and organophosphorus pesticides		According to the EC No 396/2005	
				Lead mg/kg (raw milk)	0,02	According to the EC No 1881/2006	
				Aflatoxin M1 µg/kg (raw milk)	0,05	According to the EC No 1881/2006	



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Means of transport	In accordance with applicable law
Marking	In accordance with applicable law. Marking of expiry date on the label at the bottom of the package 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	90 days from the date of packing, stored at temperature between 0 °C and + 10 °C.(between 0 °C and plus 10 °C)
	Store in a dry, clean, well-ventilated place, free from foreign odors, protected from pests.

Single packaging type	upper film PET/PE, bottom film PET/PE sliced	Number of single pack. per pallet	336
Net weight / capacity [kg/l]	1 kg	Net weight /capacity on pallet [kg/l]	336 kg or according to the customer's needs
Dimensions of single pack. (length, width, height [mm])	380 x 132 x 47	Maximum number of layers per pallet	7
Number of single pack. per layer	48	Dimensions of the pallet with the goods (length, width, height [m])	1,2 x 0,8 x 1,2

Name and Surname	Function	Date and signature	
<u>Developed:</u> Katarzyna Oldakowska	Quality Specialist	06.03.2015	Date and signature issuing
<u>Approved:</u> Sławomir Olszewski	V-ce President of the Board for Technology and Production	13.03.2015	