	Food Safety Management System	SWK-33.15
	FINISHED PRODUCT SPECIFICATION	
	CHEESE ANALOGUE	
	For Milkpartners	
		Page 1 z 1
		Edition: 5
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- General description:** cheese analogue produced on accordance with aging cheese production technology, from skimmed pasteurized milk standardized with palm vegetable oil.
- Ingredients:** pasteurized milk, palm oil, salt, pure bacterial cultures, rennet, calcium chloride stabilizer, carotenes colour.
- Intended use:** for direct consumption or for further processing, for example: melting, shredding, slicing, cutting, smoking.
- Organoleptic characteristics:**

Appearance	Block with slightly convex or concave sides, slightly rounded, light imprint of form and foil bags acceptable.
Colour	Cream, yellow to dark yellow.
Consistency	Soft, elastic, homogenous body.
Eyes	Few eyes, round, oval, single irregular eyes or lack of them is acceptable.
Flavour and aroma	Mild, slightly sour, slightly spicy, slightly bitter acceptable.

5. Chemical properties:

Moisture [%]:	≤ 45 ± 0,4
Fat content [%]:	27 ± 3,5
Protein [%]:	> 25 ± 0,4
Salt content [%]:	1,8 ± 0,4

6. Microbiological requirements in conformity with Commission Regulation (EC) No 2073/2005 as amended and internal requirements:

Parametre	Sample collection scheme		Limits	
	n	c	m	M
Number of bacteria - coli group [CFU/g]	5	2	100	1000
Number of bacteria - E. coli [CFU/g]	5	2	100	1000
Number of yeast and mould [CFU/g]	-	-	≤500	
Number of coagulase positive staphylococcus [CFU/g]	5	2	100	1000
Listeria monocytogenes [in25g]	5	0	None	
Salmonella [in25g]	-	-	None	
Anaerobic spore-forming bacteria [in 0,1g]	-	-	None	

7. Additional requirements:

Allergens	Milk and products thereof (including lactose) in conformity with Regulation (EU) No 1169/2011 of the European Parliament and of the Council as amended.
GMO	The product does not include genetically modified material in conformity with Regulation (EC) No 1829/2003 and 1830/2003 of the European Parliament and of the Council as amended.
Chemical pollutants	In conformity with Commission Regulation (EC) No 1881/2006 as amended.
Pesticides content	In conformity with Regulation (EC) No 396/2005 of the European Parliament and of the Council as amended.
Packaging Declaration of Conformity	In conformity with Commission Regulation (EU) 10/2011 as amended.

8. Packaging, labeling, storage and transport:

Packaging: heat-shrinkable cryovac foil bags, net weight approx. 3 kg or other.

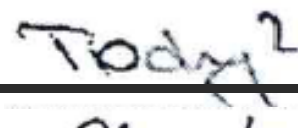
Labeling: in conformity with Regulation (EU) No 1169/2011 of the European Parliament and of the Council as amended.

The label provides the following information: name of the product, name and address of the manufacturer or name and address of the distributor, veterinary identification number, ingredients, nutritional value, conditions for storage, best before dates, batch number, net weight.

Storage and transport: storage period in the temperature from +1°C to +8°C: 6 months from the date of finishing the technological process. The product must be transported in refrigerated trucks with storage temperature due.

9. Nutritional value 100g:

Product nutritional value	in 100g
Energy	1424kJ/343kcal
Fat	27g
of which	
saturates	14g
Carbohydrates	0g
of which	
sugars	0g
Protein	25g
Salt	1,8g

Name and surname	Title	Date and signature
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