

PS Product Specification

Artikelbezeichnung

Säntis Hard Cheese

Product Code 040.000
Product Designation* (CH) hard, full-fat, Cheese
Milk Treatment produced from pasturised cows milk "Suisse Garantie"
Country of Origin Switzerland
Country of Production Switzerland

*Designation according to Swiss regulations.

Producer Information

Address Imlig Käserei Oberriet AG, Staatsstrasse 163, CH-9463 Oberriet SG
Contact M. Urs Imlig
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Food Registration no CH-5417
QS- System IFS Food, Version 6, April 2014
UID- Number CHE-113.880.854
VAT Reg. Number CHE-113.880.854 MwSt

Manufacturing process The product is made following traditional cheesemaking processes, with heat-treated milk cultures and rennet. After acidification, the cheese is placed in a salt bath, then it is vacuum packed and the ripening takes place in the packing at approx. 10 °C.

Format, Weight Square 30/30 cm, ca. 7.5 kg. Other formats on request.
Age at Delivery 2- 24 months
Rind, Finish Rindless, clean.
Body, Texture ivory coloured, firm,
Eyes no, or few eyes. May have air inclusions.
Aroma, Taste typical, clear, slightly acidic, intensifies with age.
Comments -

Composition	<u>Ingredient</u>	<u>E-Number</u>	<u>Origin</u>	<u>%</u>
	Milk		Switzerland	97.3
	salt		Switzerland	1.6
	Cultures		Europe	1.0
	Rennet		Europe	0.1

Rennet Type Microbial

Comments Pure natural product without additives and preservatives.
 The food grade salt used is free of iodine and fluorine.

Nutritional Value (per 100 g)

Nutrients	Units	Value
Energy	<i>kJ / kcal</i>	1582/378
Fat	<i>g</i>	30.0
Saturated fat	<i>g</i>	18.0
Carbohydrates (without organic acids)	<i>g</i>	0.0
Sugar	<i>g</i>	0.0
Protein	<i>g</i>	27.3
Salt (Calculated as NaCl)	<i>g</i>	1.6

Further details available on request.

Comments

The accuracy of the data is based on the recommendations of FIAL and VKS, 3rd Edition 2008

Chemical-/ physical characteristics

Parameter	Target	Tolerance	Method / Comments	Frequency*
Dry matter <i>g/kg</i>	630	± 5%	ISO 21543	K
Fat <i>g/kg</i>	300	± 10%	ISO 21543	K
Fat in Dry matter (FDM) <i>g/kg</i>	476		ISO calculated	K
Water in Fat Free Cheese (WFF) <i>g/kg</i>	528		ISO calculated	K
pH-value	5.4	± 0.5	Lab standard	K

*Frequency M= Every Produktion / K= Monitoring / I = As needed

Microbial specification

Parameter	Max. value	Unit	Method	Frequency*
coagulase- positive Staphylococcus	< 100	CFU/ g	ISO 6888-2	K
Escherichia coli	< 100	CFU/ g	ISO 16649-2 mod.	K
Salmonella	n.d. in 25 g	CFU/ g	AFNOR BIO-12/32-10/11	K
Listeria monocytogenes	n.d. in 25 g	CFU/ g	AFNOR BIO-12/32-10/12	K

*Frequency M= Every Produktion / K= Monitoring / I = As needed

GMO Declaration/ Irradiation/ Nanoparticles

- Declarable GMO under Swiss Regulations on Genetically Modified Food? **No**
- Derived from genetically modified organisms? **No**
- Contains genetically modified material? **No**
- Use of enzymes, carriers, production aid derived from genetically modified organisms? **No**
- Treated with ionising radiation **No**
- Use of nano scale components, including packaging. **No**

Allergy Information

- Product contains the following allergens: **Milk and milk derivatives**
- No additional materials with known allergenic properties are used in the production process.
- No possibility of cross-contamination with other allergen.

Use and nutritional information

- Suitable for lacto-vegetarian diet
- Not recommended for people with milk allergy
- Product is naturally free from lactose
- Specialty Cheese; The product can be consumed without further preparation.
- cheese surface suitable for consumption

Shelf- life at delivery/ Storage conditions

Vacuum packed: 120 days at 0- 5°C.

INFO: Taste and aroma intensify with increasing age of the product.

Packing and Transport information

Unit of Delivery E-Pal
Quantity per pallet 500Kg/Pal or as required.
Primary packing Packed in Vac- Bags

Transport Instructions

ambient cooled deepfrozen

Temperature: **0- 10 °C**

Relative Humidity [%]: N/A.

Confirmation

The product complies with all requirements of the Swiss Foodstuffs Act and relevant ordinances.

The products are subjected to regular quality control according to the defined product specifications.

The results of the quality control tests can be provided on request.

All information is assured to be accurate. The information is valid for max. 3 years from the verification date.

Verification Date

31.05.2016

The Customer undertakes to treat all information as strictly confidential.

Place, Date.

Imlig Käserei Oberriet AG

CH- Oberriet SG, 05. Mrz. 2017

