

PS Product Specification

Product Description

Cheese semi-finished product Nr. 5530

Product Code	120.000
Product Designation* (CH)	semihard, half-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
Phone/ Fax	+ 41 (0)71 761 11 10 / +41 (0)71 761 10 14
e-Mail	info@imlig.com
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	Block Square 30/30 cm, ca. 8 kg
Age at Delivery	4-20 weeks
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	97.4
	salt		Switzerland	1.5
	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>	1165/279
Fat	<i>g</i>	17.4
Saturated fat	<i>g</i>	10.4
Carbohydrates (without organic acids)	<i>g</i>	0.0
Sugar	<i>g</i>	0.0
Protein	<i>g</i>	30.0
Salt (Calculated as NaCl)	<i>g</i>	1.5

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 g/kg	521	± 5%	ISO 21543	K
Fat g/kg	174	± 10%	ISO 21543	K
Fat in Dry matter (FDM) g/kg	334		ISO calculated	K
Water in Fat Free Cheese (WFF) g/kg	580		ISO calculated	K
pH-value	5.5	± 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
- semi-finished product; The product is intended for further processing

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	<i>E-Pal</i>
Quantity per pallet	<i>500Kg/Pal or as required.</i>
Primary packing	<i>packed in vac-bags</i>

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 12/04/2017

The Customer undertakes to treat all information as strictly confidential.

Place, Date.

Imlig Käserei Oberriet AG

CH- Oberriet SG, 29. Mai. 2017

L. Jung