

18620	Product Specification Fiorella di Tomino 1,2kg 68 % fat in dry matter (f.i.d.m.)
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PRODUCT DESCRIPTION	Soft cheese
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INGREDIENTS in descending order	Pasteurised milk Cream Salt Microbial rennet Lactic acid cultures Ripening cultures
<i>List of ingredients on the product declaration is not required in accordance EU reg. 1169/2012</i>	

ANALYSIS	Method based on § 64 of the LFGB	Approx. Values / Tolerance
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Chemical and physical		
Absolute fat	§ 64 LFGB L 03.00 - 8	39% ± 2%
Dry matter	§ 64 LFGB L 03.00 - 9	57% ± 2%
Protein content	§ 64 LFGB L 01.00 - 10	15% ± 3%
Salt content	§ 64 LFGB L 03.00 - 11	1.7% ± 0.3%
Water content in fat-free d.m.	§ 64 LFGB L 03.00 - 25	> 67%

Microbiological		
Escherichia Coli	§ 64 LFGB L 00.00.132/2	< 1000 /g
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg. / 25g
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25g
Coagulase pos. Staphylococci	§ 64 LFGB L 01.00 - 23	< 1000 /g

NUTRITIONAL VALUES per 100 g (rounded average values)	
Energy	1707 kJ / 413 kcal
Fat	39 g
of which saturates:	26 g
Carbohydrate	< 0.5 g
of which sugar:	< 0.5 g
Protein	15 g
Salt	1.7 g

Additional information	
Carbohydrate units (CU)	0 CU
Cholesterol	120 mg
Lactose	< 0.1 g → lactose-free
Suitable for Vegetarians	Yes

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ORGANOLEPTIC	
Outer appearance:	Surface completely covered with white mould, fluffy mould on the side surfaces, slight mould abrasion respectively slightly brownish edges possible
Inner appearance:	Single curd holes and fermentation holes, lighter to clearer light core area, shiny mature zone
Consistency:	Mature zone creamy, core area slightly solid with good melting
Odour:	Mould odour, very slightly ammoniacally possible
Taste:	Fresh, sourly, slightly spicy

ORGANOLEPTIC hot according to packing instructions	
Outer appearance:	-----
Inner appearance:	-----
Consistency:	-----
Odour:	-----
Taste:	-----

ALLERGENS	In accordance with EU reg. 1169/2011 Annex II. Apart from milk constituents (milk protein, lactose) no other allergenic potential. See separate information on this.
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GENETIC ENGINEERING	In accordance with EC reg. 1829/2003 and EC reg. 1830/2003 our products are neither genetically modified nor do they contain constituents or ingredients originating from genetic engineering production and are therefore not subject to the obligatory marking regulation.
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RESIDUAL MATTER and CONTAMINANTS	Extensive monitoring ensures compliance with legislation.
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STATUTORY REQUIREMENTS	Our products comply with the applicable German and EU legislation
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TRANSPORT and STORAGE CONDITIONS	+2°C to +8°C
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IDENTITY MARKING	DE BY 77711 EG
CERTIFIED under	IFS BRC

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