

43106	<b>Product Specification</b>  <b>Original Illertaler 2,8 kg</b>  <b>45% fat in dry matter (f.i.d.m)</b>
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<b>PRODUCT DESCRIPTION</b>	Emmental
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<b>INGREDIENTS</b>	
<b>in descending order</b>	pasteurized milk 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>	

<b>ANALYSIS</b>	<b>Method based on § 64 of the LFGB</b>	<b>Approx. Values / Tolerance</b>
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<b>Chemical and physical</b>			
Absolute fat	DIN EN ISO 1735	29%	± 3%
Dry matter	DIN EN ISO 5534	62%	± 2%
Water content in fat-free d.m.	calculated	≤ 56%	
Protein content	§ 64 LFGB L01.00-10/1+2	28%	± 2%
Salt content	calculated	1%	± 0.5%

<b>Microbiological</b>			
Escherichia Coli	ISO 16649-2	m < 100; M < 1000; n=5; c=2	
Listeria monocytogenes	ISO 11290-1/L00.00-32	neg. / 25 g	
Salmonella	L00.00-20	neg. / 25 g	
Coagulase pos. Staphylococci	L00.00-55	m < 100; M < 1000; n=5; c=2	

<b>NUTRITIONAL VALUES per 100 g (rounded average values)</b>	
Energy	1551 kJ / 373 kcal
Fat	29 g
of which saturates:	19 g
Carbohydrate	< 0,1 g
of which sugar:	< 0,1 g
Protein	28 g
Salt	1 g

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<b>Additional information</b>	
Carbohydrate units (CU)	0 CU
Cholesterol	90 mg
Lactose	< 0.1g → lactose-free
Suitable for Vegetarians	Yes

<b>ORGANOLEPTIC</b>	
Outer appearance:	plain, angular, bright yellow surface or cut surface
Inner appearance:	bright yellow dough, uniform cherry-size holes
Consistency:	smooth to firm dough, smooth to short structure
Odour:	emmentaler-like, slightly sweet, nutty taste
Taste:	emmentaler-like, slightly sweet, nutty taste

<b>ALLERGENS</b>	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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<b>GENETIC ENGINEERING</b>	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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<b>RESIDUAL MATTER and CONTAMINANTS</b>	Extensive monitoring ensures compliance with legislation.
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<b>STATUTORY REQUIREMENTS</b>	Our products comply with the applicable German and EU legislation.
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<b>TRANSPORT and STORAGE CONDITIONS</b>	<b>2 °C - 8 °C</b>
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<b>IDENTITY MARKING</b>	DE BY 70576 EG
<b>CERTIFIED under</b>	IFS

Document drawn up electronically and is valid without signature!

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