



Product Specification

Written by:
QM

Issue:
08

Valid as per:
11.04.2024

Art. No.:
57000178 (1031604)

product:

Naturally Smoked Processed Cheese Links with Ham, 2000g
45 % fat in dry matter

1. General

The product, as well as the used raw materials and the package material conform to the legal food regulations, compulsory and advisory critical levels.

2. Product description

name of the product:	Smoked processed cheese with ham
weight:	2000 g
shelf life at time of delivery:	150 days
packaging:	LDPE shrink foil
Lot identification:	three-digit production code, e.g. 083 Code 015: 1 st and 2 nd digit = calendar week, 3 rd digit = day of the week → Friday, 08.01.2021
Factory number:	DE BW 331 EG

3. Process data

treated with heat: at 82°C

total duration of the melting process: about 6 min.

4. Declaration

Ingredients: Cheese (66%) (**Milk**, Salt, Cultures, Microbial Rennet) (EU/ non-EU), ~13% water, ham (12%) (pork, salt, dextrose, preservative: sodium nitrite; smoke) (EU at the moment DE or AT), ~4% **butter** (EU/ non-EU), ~2% **milk protein** (EU/ non-EU), ~1% **sweet whey powder** (EU/ non-EU), ~2% emulsifying salts (E331, E339, E450, E452) (at the moment DE, CN), smoke

5. Chemical-physical indications

Criteria	Minimum Demands	Method of determination
pH - value	5,6 – 6,0	
Fat absolute:	25 +/- 3%	NIR
Dry matter	52 +/- 3%	NIR
Fat in dry matter:	Min. 45%	mathematically



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6. Microbiological indications (ufc/g)

Criteria	Minimum Demands	Method of determination
Total plate count:	≤ 2000/g	PCA-Agar
Yeast:	≤ 100/g	YGC-Agar
Mould:	≤ 100/g	YGC-Agar
Listeria monocytogenes:	unverifiable in 25g	ISO 11290-1
Salmonella:	unverifiable in 25g	EN/ISO 6579
Coag.-positive staphylokokci	<100 g	DIN EN ISO 6888-2

7. Nutritional indications per 100 g (calculated)

	per 100 g		
Energy	1299 kJ 313 kcal		
Fat	25 g		
Of which saturates	17 g		
Carbohydrate	1,0 g		
Of which sugars	1,0 g		
Protein	21 g		
Salt	2,88 g		

8. Allergen information

CONTAINS	YES	NO	TRACES	CONTAINS	YES	NO	TRACES
Cereals with gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Milk incl. lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Shellfish / shellfish product	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Tree nut and tree nut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Egg and egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Celery and celery products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sesame and sesame products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Soy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sulfite	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Mollusc	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lupines	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>



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9. Sensorik

Appearance	homogeneous cheese dough with ham cubes brown rim of smoke
Taste:	fine smoky ham and cheese taste
Consistence:	the dough is flexible, smooth and cuttable

10. Erklärung zu gentechnisch veränderten Organismen

Herewith we declare for the products that no genetically modified organisms are used and the goods doesn't consist of or contain genetically modified organisms according to Regulation (EC) No 1829/2003 on genetically modified food and feed and to Regulation (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organism. This means also that the raw materials are not derived from genetically modified organisms, even if they don't contain genetically modified organisms. This includes all raw materials, additives and flavours.

Freigabe JERMI Qualitätsmanagement:

J. Kopp

Datum: 11.04.2023

Kunde (Unterschrift, Funktion im Unternehmen,
Firmenstempel):

Datum: