HOOGWEGT cheese

Hoogwegt Cheese. Adding vision and value.

General:	
1. Article description:	GvH Gouda 48% fat in dry matter
2. Article-No.:	2250
3. Producer:	Meierei Barmstedt eG
4. EAN-Unit:	4100690924122
5. EAN-Carton:	4100690924139
6. Health mark:	DE SH 004 EG
7. Certification:	Valid IFS certificate
8. Lot number:	04 (company) 010114 (production date) 04 (internal number)
9. Distributor:	

10. Product description:	GvH Gouda 48 % fat in dry matter, matured in foil, 4 x 3 kg loaves
11. Legal:	Gouda, semi-hard cheese
12. Country of origin:	Germany
13. Region of origin:	North Germany
14. Ingredients (LMIV):	Pasteurised **cow's milk**, salt, starter cultures, microbial rennet
15. Maturing time:	At least four weeks
16. Customs tariff number:	04069078
17. Protective atmosphere:	No

18. Shelf life, storage conditions:	
Expiry from date of production:	12 months – first 6 months are sellers and last 6 months for buyers risk and account.
Storage conditions °C:	< 10°C

19. Dimensions of product:	unit:	carton:	pallet:
Length x breadth x height (mm):	300x100x100	430x315x110	1.200x800x990
Height incl. pallet (mm):			1.140
Weight (g):	3.000	12.000	648.000
Calibrated weight:	yes:	no: X	

20. Logistic data:	net weight:	gross weight:		
kg/unit (ca.):	3	3	units/carton:	4
kg/carton (ca.):	12	12,3	cartons/layer:	6
kg/layer (ca.):	72	73,8	layers/pallet:	9
kg/pallet (ca.):	648	689 incl. pal.	cartons/pallet:	54

Hoogwegt Cheese B.V.

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Bank: Rabobank Utrecht
BIC: RABONL2U
IBAN: NL16RABO0132165953
BTW/VAT I.D.-nr: NL817485983B01
Chamber of Commerce: 09165524

21. Sensoric parameters:	
Outer appearance:	Rindless, smooth surface
Inner appearance:	Ivory to yellow, occasional round and oval holes of pea-size through the cheese dough
Texture:	Smooth dough, semi-hard to sliceable
Flavour:	Mild and pure, not sour
Taste:	Mild and pure, not sour

22. Chemical and physical data:				
Parameter:	**unit:**	**min.**	**target**	**max.**
Fat content:	%	27	28	30
Dry matter:	%	56	57	58
Fat in dry matter:	%	48		50
Water content in nonfat cheese:	%	54		63
Salt:	%	1,5	1,7	2,1
pH-value:		5,2	5,35	5,5

23. Microbiological data:			
Parameter:	**max.**	**unit:**	
Enterobacteriaceae:	100	CFU/g	
E. coli:	10	CFU/g	
Enterococci:	100	CFU/g	
Yeasts/Mould:	500/100	CFU/g	
Listeria monocytogenes:	Neg. in 25g	CFU/g	
Salmonella:	Neg. in 25g	CFU/g	
Coagulase-pos. staphylococci:	10	CFU/g	
Clostridium:	300	CFU/g	
Sulfit-reducing clostridia:	100	CFU/g	

24. Average nutritional values per 100 g:			
Energy:	1457 kJ/ 351 kcal	**Gluten-free:**	**yes**
Fat:	28 g	**Lactose-free*:**	**yes**
- of which saturates:	18,8 g	***Lactose content < 0,1g/100g**	
Carbohydrate:	< 0,1 g		
- of which sugars:	< 0,1 g		
Protein:	23,5 g		
Salt:	1,7 g		

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25. Allergens:

Contains:	Yes	No
Gluten:		X
Crustaceans and products thereof:		X
Eggs and products thereof:		X
Fish and products thereof,:		X
Peanuts and products thereof:		X
Soybeans and products thereof,:		X
Milk and products thereof (including lactose):	X	
Nuts:		X
Celery and products thereof,:		X
Mustard and products thereof:		X
Sesame seeds and products thereof:		X
Sulphur dioxide and sulphites:		X
Lupin and products thereof:		X
Molluscs and products thereof:		X

26. Genetic engineering:

The product is not produced with genetically methods and contains not genetically modified microorganisms also not labelling required ingredients, being subjected for declaration as per regulations 1829/2003 and 1830/2003.

27. Residues / pollutants / mycotoxines

Heavy metals, pesticides, PCB´s, mycotoxines, dioxines, inhibitors:
Conform to German Food Law

28. Legal food aspects:

The product conforms to the requirements of the German Food law as well as to related EU regulations.

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