HOOGWEGT CHEESE

GOUDA CHEESE **A851E/03/14**

TYPE	Gouda cheese		
CHARACTERISTICS	Rindless foil ripened Gouda cheese		
INGREDIENTS	Pasteurised cow's milk, salt, lactic starter culture, calcium chloride (E509) and microbial rennet.		
TYPICAL ANALYSIS (age of cheese: 15 days)	Moisture		39.3-42.3 %
	Fat in dry matter		50.4-52.4 %
	Salt in dry matter		3.1-4.3 %
	Protein (calculated)		23 %
	Sodium nitrate	max.	10 ppm
	pH		5.1 - 5.5
PHYSICAL PROPERTIES	Taste/flavour	good, typical	
	Colour	ivory to yellow	
MICROBIOLOGICAL DATA (age of cheese: 15 days)	Coliforms		< 1,000/g
	E-coli		<10/g
	Yeast		< 1,000/g
	Moulds		< 1,000/g
	Staph. aureus		< 1,000/g
	Salmonella	absent	in 25 g
	Listeria monocytogenes	absent	in 25 g
APPLICATION	Food industry, vegetarian		
PACKAGING	Blocks of ± 15kg in foil		
STORAGE & SHELF LIFE	12 months, if stored in a dry place at a temperature of 5°C ± 1		

Hoogwegt Cheese B.V.
P.O. Box 6 6800 AA Arnhem
Groningensingel 1
6835 EA Arnhem
The Netherlands

T: +31 (0) 26 322 85 00
F: +31 (0) 26 321 49 11
E: mail@hoogwegtcheese.nl
I: www.hoogwegtcheese.nl

Bank: Rabobank Utrecht
BIC: RABONL2U Account: 132 165 953
IBAN: NL16RABO0132165953
BTW/VAT I.D. nr.: NL 8174.85.983.B01
Chamber of Commerce: 09165524

FSC www.fsc.org MIX Papier van verantwoorde herkomst FSC® C003459