

Products specification final product

1. Article description:		GAUDINA®, 4 x app. 3 kg, configurable						
2. Article-No.:		9002						
3. Product description:		food preparation made from skimmed milk and vegetable fat						
4. Application:		suitable for direct consumption or useable as ingredient, no dietary attributes						
5. Product classification:		food preparation, which is produced from skimmed milk and vegetable fat under application of lactic acid bacteria and microbiological rennet						
6. Ingredients:		skimmed milk (71 %), palm fat (27 %), salt, ripening cultures, microbiological rennet, dye: beta carotene (E 160 a)						
7. Ingredients of declaration:		skimmed milk (71 %), palm fat (27 %), salt, ripening cultures, microbiological rennet, dye: beta carotene (E 160 a)						
8. Substance of content/100g (average value)								
calorific value		1436 kJ/346 kcal		carbohydrates:		< 0,5 g		
fat:		28 g		- sugar (lactose)		< 0,5 g		
- saturated fats		14 g		protein		23 g		
- mono unsaturated fats		12 g		salt		1,9 g		
- poly unsaturated fats		2,8 g						
9. Chemical data								
test		target value		limiting value		method		
fat content %		28		min. 1,6/max. 2,2		ASU L 03.00-8 (mod.)		
milk fat %		< 1,5				DIN EN ISO 5534 calculated as salt equivalent from DIN EN ISO 11885 Na x 2,5		
dry matter %		55						
salt %		1,9						
pH		5,3		min. 5,1/max. 5,5				
10. Sensory parameters								
appearance external		closed rind						
appearance internal		ivory to light yellow, little bit holes						
smell		pure						
taste		pure						
consistence		sliceable, sleek						
11. Microbiological Data								
		after 15 days		after sell by date				
test		m	M	m	M	n	c	method
Enterobacteriaceae 1 g		50	500	50	500	5	2	ISO 21528-2
yeast 1 g		500	1000	no sensory differences		5	2	ASU L 01.00-37
moulds 1 g		50	100	50	100	5	2	ASU L 01.00-37
coagulase-positive staphylococci 1 g		10	100	50	100	5	2	DIN EN ISO 6888-1
E. coli 1 g		<10	= m	<10	= m	5	0	ISO 16649-2
Listeria m. 25 g		absent	= m	absent	= m	5	0	DIN EN ISO 11290-1
Salmonella 25 g		absent	= m	absent	= m	5	0	DIN EN ISO 6579

12. Emissions/inhibitors among other things heavy metals, pesticides, PCB, mycotoxins, dioxins, pharmaceutical residues, hormones, radioactivity in compliance with the german food law		
13. Allergy and incompatibility clues The product contains milk.		
14. Genetic engineering The product is not manufactured with genetically processes and contains no genetically modified microorganisms and no subject to declaration ingredients in accordance with directives 1829/2003 and 1830/2003.		
15. Foodlaw aspects The product conforms the requirements of the german foodlaw and applicable EU-directives.		
16. sell by date/guaranteed days at delivery, storage terms sell by date: 150 days from day of production transport- and storage temperatures: +4°C - +8°C		
17. Packaging unit: yellow PE-PA foil, weight label carton: neutral carton, weight label		
18. Logistical Data		
net weight/unit	ca. 3	order unit
units/underwrapping	1	
units/carton	4	
net weight/unit kg	app. 12,0	
gross weight/unit kg	app. 12,4	L x B x H
dimension/unit mm	300 x 100 x 95	
dimension/carton mm	444 x 316 x 106	
units/layer	6	
layers/pallet	9	excl. pallet
carton/pallet	54	
net weight/pallet kg	ca. 648	
gross weight/pallet kg	ca. 670	
pallet height mm	1100	incl. pallet
19. Producer/Address Ostsee-Molkerei Wismar GmbH, Molkereistraße 1, D-23970 Wismar (DE MV 009 EG) Tel.: +49 (3841) 26410, Fax: +49 (3841) 264140 e-mail: info@ruecker.org, internet: www.molkerei-ruecker.de		

	approved	written by
Date	08.10.2019	08.10.2019
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