

Product Specification

Allgäuer Rahmtorte Pfeffer 1,4kg
65 % fat in dry matter (f.i.d.m.)

PRODUCT DESCRIPTION

Soft cheese
 Double cream

INGREDIENTS**in descending order**

Pasteurised milk
 Cream
 Salt
 Peppercorns
 Microbial rennet
 Lactic acid cultures
 Ripening cultures

ANALYSIS

Method based on
§ 64 of the LFGB

Approx. Values / Tolerance**Chemical and physical**

Absolute fat	§ 64 LFGB L 03.00 - 8	38%	± 2.0%
Dry matter	§ 64 LFGB L 03.00 - 9	57%	± 2.0%
Water content in fat-free d.m.	§ 64 LFGB L 03.00 - 25	> 67%	
Protein content	§ 64 LFGB L 01.00 - 10	16%	± 2.5%
Salt content	§ 64 LFGB L 03.00 - 11	1.7%	± 0.3%

Microbiological

Escherichia Coli	§ 64 LFGB L 00.00.132/2	< 1000 /g
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg. / 25g
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25g
Coagulase pos. Staphylococci	§ 64 LFGB L 01.00 - 23	< 1000 /g

NUTRITIONAL VALUES per 100 g (rounded average values)

Energy	1687 kJ / 408 kcal
Fat	38 g
of which saturates:	25 g
Carbohydrate	< 0.5 g
of which sugar:	< 0.5 g
Protein	16 g
Salt	1.7 g

Additional information

Carbohydrate units (CU)	0 CU
Cholesterol	120 mg
Lactose	< 0.1 g → lactose-free

Status Product Spezification:

18.10.2017 - Version 10e

Release:

PQS / Winfried Wolf

Filename:

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ORGANOLEPTIC	
Outer appearance:	Surface completely covered with thin white mould, light mould abrasion respectively light brownish edges possible, possible that dark peppercorns are visible on the surface
Inner appearance:	Several curd holes and fermentation holes, matured, slightly shiny to shiny, peppercorns evenly and sufficient distributed
Consistency:	Creamy, good melting
Odour:	Pepper odour, mould odour, very slightly ammoniacally possible
Taste:	Significant pepper taste, slightly sour possible

ORGANOLEPTIC hot according to packing instructions	
Outer appearance:	-----
Inner appearance:	-----
Consistency:	-----
Odour:	-----
Taste:	-----

ALLERGENS	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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GENETIC ENGINEERING	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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RESIDUAL MATTER and CONTAMINANTS	Extensive monitoring ensures compliance with legislation.
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STATUTORY REQUIREMENTS	Our products comply with the applicable German and EU legislation.
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TRANSPORT and STORAGE CONDITIONS	+2°C to +8°C
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IDENTITY MARKING	DE BY 77711 EG
CERTIFIED under	IFS BRC

Document drawn up electronically and is valid without signature!	
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