

41303

Product Specification**ROUGETTE 2kg
70 % fat in dry matter (f.i.d.m.)****PRODUCT DESCRIPTION**Soft cheese
Double cream**INGREDIENTS****in descending order**Pasteurised milk
Cream
Salt
Microbial rennet
Colouring: paprika extract (E 160c)
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	42%	± 2.0%
Dry matter	§ 64 LFGB L 03.00 - 9	59%	± 2.0%
Water content in fat-free d.m.	§ 64 LFGB L 03.00 - 25	> 67%	
Protein content	§ 64 LFGB L 01.00 - 10	14%	± 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	1801 kJ / 436 kcal
Fat	42 g
of which saturates:	28 g
Carbohydrate	< 0.5 g
of which sugar:	< 0.5 g
Protein	14 g
Salt	1.7 g

Additional information

Carbohydrate units (CU)	0 CU
Cholesterol	130 mg
Lactose	< 0.1 g → lactose-free

Status Product Spezifikation: 18.10.2017 - Version 10e

Release:

PQS / Winfried Wolf

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41303_ROUGETTE 2kg_70%FDM_18102017_10e.pdf

FB-Version: 001/04.2018

Page 1 of 2

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ORGANOLEPTIC

Outer appearance: Reddish-white to white-reddish surface, dry, edge area can be slightly humid

Inner appearance: curd holes and single fermentation holes, matured, slightly shiny to shiny

Consistency: Creamy to soft-creamy, good melting

Odour: Slightly aromatic to aromatic Geotrichum Candidum odour, very slightly ammoniacally possible

Taste: Aromatic and spicy, 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.

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.

RESIDUAL MATTER and CONTAMINANTS

Extensive monitoring ensures compliance with legislation.

STATUTORY REQUIREMENTS

Our products comply with the applicable German and EU legislation.

TRANSPORT and STORAGE CONDITIONS

+2°C to +8°C

IDENTITY MARKING

DE BY 77711 EG

CERTIFIED under

IFS
 BRC

Document drawn up electronically and is valid without signature!

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Page 2 of 2