



## Product specification

### Cream cheese ring with pineapple 125g Castello

**\* Change \***  
Change Request created  
Active

Arla Foods / Basics

Revised: 04/06/2018

Product specification no: THO2-00081

Version: 2

<b>Dairy</b>	THO2
<b>Authorization number</b>	M277
<b>Name</b>	Korsvej Mejeri
<b>Address</b>	Højrupvej 116
<b>Zip code</b>	7000
<b>City</b>	Fredericia
<b>Country</b>	Denmark

#### Type of specification

☒ Finished product ☐ Semi-product

#### Product

**Cream cheese ring with pineapple 125g Castello**

#### Legal product designation

UK: 65+ Cream cheese with flavour

DK: 65+ Flødeost med  
smagstilsætning

SE: 65+ Smaksatt färskost

#### Description of product

Cream cheese with pineapple

#### Used primarily for

For special moments eg. on bread, crackers ect. as well as an ingredient when cooking.

The product specified in this document meets the requirements in the legislation of the country where the product is produced. If the producing country is an EU member it also meets EU legislation.

#### Global Product Management

Githa Qvist Hald

#### Valid as of

04/12/2012

Arla Foods / Sensory properties

	Norm	Rejection
<b>Smell</b>	A characteristic smell of almonds and papaya	Atypical
<b>Taste</b>	A fresh, sweetish taste of pineapple and papaya with a distinct taste of almonds	Atypical
<b>Consistency</b>	Creamy and spreadable	Firm, soft
<b>Colour</b>	Cream coloured to pale yellow	Atypical
<b>Texture</b>	Dense with an even distribution of pineapple pieces in the cheese	No pieces of pineapple, open
<b>Appearance</b>	Covered with an even layer of almond and papaya pieces.	Uneven distribution of almond and papaya pieces, wry

Comments:



**This print is not document controlled.**

**Arla Foods reserves the right to make amendments without prior notice unless agreed individually.**

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Arla Foods / Weight, product age & shelf life

Weight

Weight	Norm	Tolerance	Rejection
e-Weight Yes	125g	> 119,4g	< 113,8g
-	-	113,8g < max. 2,5% < 119,4g	2,5% < 119,4g
-	-	Y >= 125g	Y < 125g
Dimensions (HxBxL or HxØ)	40x108 mm	-----	-----
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y = Average weight for the lot

**Comments:**

Product age for internal control

Shelf life for external information

**Comments:**

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Arla Foods / Chemical properties

	Norm	Tolerance		Law demand *	Reference method of analysis	Frequency	
		Lower limit	Upper limit				
Fat %	24.0	20.4	27.6	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 1735 / IDF 5	1 per batch	
Total solids %	45.0	40.0	50.0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5534 / IDF 4	1 per batch	
Moisture %	55.0	50.0	60.0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Calculated	1 per batch	
Fat in dry matter %	71.0	65.0	75.0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	1 per batch	
Fatfree drymatter %		-		<input type="checkbox"/> Yes <input type="checkbox"/> No			
Moisture on a fat-free basis %	82.0	75.0	88.0	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Calculated	1 per batch	
Salt %	0.67	0.47	0.87	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5943 / IDF 88	1 per batch	
pH	4.6	4.3	4.9	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Potentiometric method	1 per batch	
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			

\* Law demand completed according to legislation in producing country. If the producing country is an EU member it is also completed according to EU legislation. Otherwise, relevant legislation is stated in "Comments".

**Comments:** Fat%, Total solids%, Moisture%, Salt% and pH is based on the cheese without decoration. Fat in drymatter% and Moisture on a fat-free basis% is based on the milk part of the cheese

Arla Foods / Microbiological properties - 40

	Norm	Tolerance	Law demand *	Reference method of analysis	Frequency
Coliforms	< 10 /g	≤ 1000 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 4832	1 per week
E. coli	< 10 /g	≤ 100 /g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 16649	Only if coli is found
Staph. aureus	< 10 /g	≤ 10 /g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 6888	Random sampling - 5 samples once per month
Listeria monocytogenes	0/25 g	0/25 g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 11290	Random sampling - 5 samples once per month
Total Viable Count	< 1000 /g	≤ 30000 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 4833	Random sampling - all batches
Yeast and mould	< 100 /g	≤ 500 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 6611/ IDF 94	Random sampling - all batches
			<input type="checkbox"/> Yes <input type="checkbox"/> No		

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**Comments:**

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Arla Foods / Information on content and composition

**List of ingredients**

Main ingredient	Ingredient	Category	E-number	Country of manufacture (Note: Milk derived ingredients have listed country of origin instead)	% of total	
Cheese	Milk			EU	49,5	
Cheese	Cream			EU	17,6	
Decoration	Almond/papaya mix (50% almond/50% candied papaya (papaya 75%/cane sugar 17.5%/rice flour 7.4%/acidity regulator (citric acid)))			Germany	15,1	
Cheese	Pineapple			Indonesia/Thailand	7,5	
Cheese	Pineapple concentrate			Indonesia/Thailand	4,6	
Cheese	Sugar			Germany	2,5	
Cheese	Milk protein			Denmark	1,2	
Cheese	Gelatine			Belgium	0,9	
Cheese	Salt			Denmark	0,5	
Cheese	Locust bean gum	Stabilizer	E410	Denmark	0,3	
Cheese	Citrus fibre			Germany	0,2	
Cheese	Sorbic acid	Preservative	E200	Denmark	0,1	
Cheese	Lactic acid culture			Denmark/France/USA	Trace	
Protective atmosphere	N2/CO2	Protective atmosphere	E941/E290	Denmark	trace	
					100,00	

**Declaration:**

**Comments:**

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Arla Foods / Nutrition labelling

The nutrition information according to EU regulation with the minimum required nutrients. Rounding of values is done according to the European Commission guidance. Values of '<0.1 g' or '<0.5 g' (or for salt '<0.01 g') may be written as '0 g'.

Nutrition declaration (per 100 g)	
Energy	1331 kJ
	320 kcal
Fat	24 g
of which saturates	13 g
Carbohydrate	15 g
of which sugars	13 g
Protein	8,7 g
Salt	0,58 g

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Content per 100 g	Content	Energy	Energy in %
Total Energy kJ/kcal		1330.6 kJ 320.4 kcal	100.0%
Protein (g)	8.7	147.9 kJ	11.1%
Carbohydrates total (g)	15.3	260.1 kJ	19.5%
of which sugars (g)		13.1	
of which lactose (g)		2.35	
of which galactose (g)		0.00	
of which sucrose (g)		6.4	
of which sugar alcohols (g) if added		0.0	0.0%
Added sugar (g)			
Organic acids (g)	0.6	7.8 kJ	0.6%
Fat, total (g)	24.4	902.8 kJ	67.8%
of which saturated fatty acids (g)		13.3	
of which monounsaturated fatty acids (g)		7.4	
of which polyunsaturated fatty acids (g)		1.3	
of which trans fatty acids (g)		0.7	
Cholesterol (mg)	57.0		
Alcohol (g)	0.0	0.0 kJ	0.0%
Dietary fibre (g)	1.5	12.0 kJ	0.9%
Sodium (g)	0.230		
Vitamin A (RE)	184		
Calcium (mg)	162		
Vitamin C (mg)	2		
Vitamin D (µg)			
Potassium (mg)			
Iron (mg)	0.3		
Ash (g)	2.3		
Water (g)	47.2		
Total (g)	100.0		
Bread units (BU)	1,28		

Comments: The calculation is based on the whole cheese inclusive the decoration material



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Arla Foods / Product Information

Has the following been added to the product (directly or through an ingredient) ?	
Additives	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Colours (E100 - E180)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Azo Colours (E102/E110/E122/E124/E129) or E104	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Artificial colours	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Preservatives (E200 - E297)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Benzoates (E210 - E213)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
BHA (E320) / BHT (E321)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sweeteners	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Aspartame (E951)/Aspartam-acesulfame salt (E962)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Glutamate (E621 - E625)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Flavourings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Non-natural flavourings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Yeast (added)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Maize and maize derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<b>Nuts</b>	
Have nuts/sesame seeds been added ?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Do nuts and/or sesame seeds go down the same line ?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Are there nuts/sesame seeds in the same plant ?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
- If yes in any of the above, further define as follows	Hazelnuts and cashewnuts are handled in the same plant
<ul style="list-style-type: none"> <li>State type of nut and/or sesame seed</li> <li>State whether nut, seed or oil</li> <li>State whether ingredient or processing aid</li> <li>Indicate whether nut/seed contamination is possible</li> </ul>	No risk of contamination

Does the product contain any of the following allergenes ?	
Cereals containing gluten and products thereof. If yes, specify:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Wheat	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Rye	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Barley	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Oats	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Spelt	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Kamut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soybeans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and products thereof (including lactose)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Nuts and products thereof. If yes, specify:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Almond	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Hazelnut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Walnut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cashew	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Pecan nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Brazil nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Pistachio nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Queensland/Macadamia nut	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesame seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

### GMO

Is the product non-GMO ☒ Yes ☐ No

- If no, give details of genetic modification

### Is the product suitable for:

Lacto Vegetarians ☐ Yes ☒ No

Vegans ☐ Yes ☒ No

Coeliacs (gluten free) ☒ Yes ☐ No

### Lipase

Lipase ☐ Microbial ☒ Not used  
☐ Animal

### Irradiation

Have any ingredients been irradiated? ☐ Yes ☒ No

If yes, specify

### Rennet

Rennet ☐ Microbial ☒ Not used  
☐ Animal

### Can be produced as:

Kosher ☐ Yes ☒ Not investigated  
☐ No

Super Kosher ☐ Yes ☒ Not investigated  
☐ No

Halal ☐ Yes ☒ Not investigated  
☐ No

Comments: