



## Gestam Kaasexport B.V.

Beitelstraat 59  
1135 KV Edam

T 0299-37 15 30  
EU nr. Z0164  
E info@gestam.com

Productcode	10086	Review date	25-05-2018
		Specification date	25-05-2018
		Document number	1008643245e
		Page	1 / 3

### Product specification Mimolette

#### General description

Product name	Mimolette	Age category	Old
Fat classification	40+	Fat content dry matter	42%
Cheese type	Natural	Moisture content	34%
Cheese classification	Semi hard cheese		
Product description	Mimolette cheese, traditional made from pateurized cow milk		

#### Cheese characteristics

Milk type	Cow	Origin	North Holland (NH),
Product category	Conventional	Milk treatment	Pasteurized
Suitable for vegetarians	No		

#### Uiterlijke en organoleptische kenmerken

Shape	Flattened ball shape	Weightclass	3,8 Kg
Characteristic cheese	Smoot, closed skin		
Taste and aroma	Fresh - aromatic		
Coating	With Natamycine (NL)	Colour coating	Yellow

#### Ingredients

	Rounded to two decimal places
Milk and culture	98,25%
Salt (NaCl) (NL)	1,70%
Rennet (NL)	0,03%
Coloring agent, Annatto (E160b) (NL)	0,02%
Preservative, NaNO <sub>3</sub> (E 251) (NL)	0,01%
Preservative Egg - lysozyme (E1105) (NL) added < 0,001%	0,00%

**Shipping and storage conditions**

Storage temperature	Max. 12-14° C.
Relative humidity during storage	75 - 80 %

**Other information**

Use of GMO commodities	No	
Metal detection	Yes	FE 7 mm / RVS 7,2 mm
Irradiated	No	

**Nutritional value per 100G** (calculated, indicative values, may vary)

Total fat	27,62	gram
Total protein	28,27	gram
Carbohydrates		gram
Energy	362	Kcal
Energy	1502	Kj
Saturated fatty acids	18,50	gram
Unsaturated fatty acids	9,11	gram
CLA fatty acids	0,14	gram
Omega 3 fatty acids	0,19	gram
Omega 6 fatty acids	0,50	gram
Monounsaturated fatty acids	7,39	gram
Polyunsaturated fatty acids	0,83	gram
Other unsaturated fatty acids	0,89	gram
Trans fatty acids (excluding CLA's)	0,74	gram
Cholesterol	75,9	mg
Salt (NaCL)	1,70	gram
Of which sodium	680	mg

**Allergen information**

Milk protein	Yes	
Lactose	Yes	May contain traces of lactose
Egg	Yes	From Egg- Lysozyme
Soja	No	
Gluten	No	
Fish	No	
Crustaceans	No	
Molluscs	No	
Legume	No	
Nuts	No	
Peanut	No	
Sesame	No	
Sulfite (E220 t / m E228)	No	
Celery	No	
Lupine	No	
Mustard	No	

**Microbiological aspects**

<b>Micro-organisme</b>	<b>Maximum (=M)</b>
Listeria Monocytogenes cfu/25 g	Absent
Salmonella cfu/25 g	Absent
Enterobacteriaceae cfu/g	< 1.000
Coagulase pos. stafylococcen cfu/g	< 1.000
E-Coli cfu/g	< 1.000

Disclaimer: The information provided in this specification are based on information believed to be reliable and in good faith are provided. No liability is accepted regarding any inaccuracies in these specifications. Nutritional information is calculated based on generally accepted guidelines and are for guidance only.