



## product specification

written by:  
QM

issue:  
07 LMIV

valid as per:  
11.12.2017

art. no.:  
10209xx

product:

**Salmon Gateau**  
**Processed Cheese 60% fat i.d.m.**

### 1. general

The product, as well as the used raw materials and the package material conform to the legal food regulations, compulsory and advisory critical levels.

### 2. product description

name of the product:	Salmon Gateau, Processed Cheese Preparation
weight:	1000g
shelf life at time of delivery:	40 days
temperature:	+6°C - +8°C
packaging:	Packaged in a protective atmosphere
lot identification:	three-digit production code, for example: 483; 48 = calendar week, 3rd day of the week = Wednesday the 29 <sup>th</sup> of November, 2017
factory number:	DE BW 331 EG

### 3. process data

treated with heat: 90°C

### 4. ingredients

Cheese (51%) (**milk**, salt, cultures, rennet, microbial rennet, colour (carotenes)), **butter**, water, **milk protein**, smoked salmon (1,4 %) (**salmon**, salt, smoke), emulsifying salts (E339, E 341, E450, E451, E452), **sweet whey powder**, flavour (contains **fish**), smoke flavour, thickener (E407, E412), preservative (sorbic acid), colour (E160c), dill, paprika

### 5. chemical-physical indications

pH - value:	5,7 – 6,0
fat absolute (Van Gulik):	30 +/- 3%
dry matter / method of foil:	50 +/- 3%
fat in dry matter / mathematically:	at least 60%



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### 7. microbiological indications (ufc/g)

criteria	minimum demands	method of determination
Total plate count:	< 10 000/g	PCA-Agar
yeast:	< 200/g	YGC-Agar
mould:	< 1000/g	YGC-Agar
enterobacteriaceae:	< 200/g	VRBD-Agar
listeria monocytogenes:	unverifiable in 25g	MET 614 nach ISO 11290-1/L00.00-3, ASU gemäß §64 LFGB
salmonellen:	unverifiable in 25g	MET 625 nach ISO 11290-1/L00.00-20, ASU gemäß §64 LFGB
koag.-positive staphylococcen:	< 100/g	MET 614 nach ISO 11290-1/L00.00-3, ASU gemäß §64 LFGB

### 8. nutritional indications per 100 g

energy	1470 kJ / 355 kcal
fat	32,0 g
of which saturates	22,1 g
carbohydrate	1,8 g
of which sugars	1,6 g
protein	15,0 g
salt	2,26 g

### 9. allergen information



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contains	yes	no	contains	yes	no
cereals with gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>	milk incl. lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>
shellfish / shellfish product	<input type="checkbox"/>	<input checked="" type="checkbox"/>	tree nut and tree nut products	<input type="checkbox"/>	<input checked="" type="checkbox"/> *
egg and egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	celery and celery products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
fish	<input checked="" type="checkbox"/>	<input type="checkbox"/>	mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>
peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	sesame and sesame products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
soy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	sulfite	<input type="checkbox"/>	<input checked="" type="checkbox"/>
mollusc	<input type="checkbox"/>	<input checked="" type="checkbox"/>	lupines	<input type="checkbox"/>	<input checked="" type="checkbox"/>
*May contain traces of nuts.					

### 10. declaration of GMO

Herewith we declare for the products that no genetically modified organisms are used and the goods doesn't consist of or contain genetically modified organisms according to Regulation (EC) No 1829/2003 on genetically modified food and feed and to Regulation (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organism. This means also that the raw materials are not derived from genetically modified organisms, even if they don't contain genetically modified organisms. This includes all raw materials, additives and flavours.

### 11. sensorial

appearance:	gateau of milky white colour with two layers of salmon coloured concentrate layers, covered with dill and red pepper flakes
consistence:	creamy, firm cheese dough
taste:	fine salmon flavour, mild cheese flavour

approval JERMI quality management:	customer (signature, employment status, company stamp):
L. Straub date: 11.12.2017	date: