

1163616 / 4

Bezeichnung Emmentaler AOP mild loaf 87.5kg min. 45% FIT

Status AKTIV

Erstellt von Nathalie Meyer

Erstellt am 20-Mar-2017 16:36:58

Spezifikationstyp FP

English

## Item number and designation

## General product information

|  |   |
|--|---|
| Item designation                               | Emmentaler AOP mild wheel 87.5kg min. 45% FDM   |
| Item number ESDS                               | 1163616   |
| Technical name acc. to Swiss FLR               | Swiss hard cheese, full-fat, made from raw milk |
| Country of origin                              | Switzerland                                     |
| Country of production, processing or packaging | Switzerland                                     |

## Suppliers' information

## Supplier

|                  |                              |
|------------------|------------------------------|
| Name             | Emmi International Ltd.      |
| PO Box / Address | Winkelweg 4                  |
| Postcode / City  | CH-3422 Rüdltigen-Alchenflüh |
| Contact person   | -                            |
| Phone/Fax-number | +41 58 227 47 47             |
| Company licence  | CH2038                       |

## Label

## Label and certification

|                          |           | Yes                                 | Comment   |
|--------------------------|-----------|-------------------------------------|-----------|
| Label                    | more      | <input checked="" type="checkbox"/> | AOP       |
| Certification (supplier) | ISO 9001  | <input checked="" type="checkbox"/> |           |
| Certification (supplier) | ISO 14001 | <input checked="" type="checkbox"/> |           |
| Certification (supplier) | more      | <input checked="" type="checkbox"/> | FSSC22000 |

## Vegetarian-Label

## Vegetarien

| This product is:                        | Comment   | Yes                      | No                                  |
|---|---|--------------------------|-------------------------------------|
| veg./ovo-lacto-veg./ovo-lacto-vegetable | No ingr. of animal origin, exc. milk ingr. eggs ingr. honey | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| ovo vegetarian / ovo-vegetable          | No ingr. of animl. origin exc. eggs, egg ingr. honey        | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| lacto-vegetarisch / lacto-vegetable     | No ingr. of anim. origin, exc. milk, milk ingr., honey      | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| vegan / vegetable                       | No ingr. of animal origin at all                            | <input type="checkbox"/> | <input checked="" type="checkbox"/> |

## Product description

## Loaf form

|             | x                                   | Comment |
|-------------|-------------------------------------|---------|
| Loaf, round | <input checked="" type="checkbox"/> |         |

## Format

|               | Ref. value | Min | Max | Comment |
|---------------|------------|-----|-----|---------|
| Height (cm)   | 20         | 16  | 27  |         |
| Diameter (cm) | 85         | 80  | 100 |         |

## Weight

|              | Ref. value | Min    | Max     | Comment |
|--------------|------------|--------|---------|---------|
| Weight in kg | 87.500     | 75.000 | 120.000 |         |

## Type of weight

| Property | Yes                                 | Comment |
|----------|-------------------------------------|---------|
| Variabel | <input checked="" type="checkbox"/> |         |

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|                |          | Description           |
|----------------|----------|-----------------------|
| Loaf-etiquette | Material | Tea bag paper on rind |
| Loaf-etiquette | adhesion |                       |

|                  | Yes                                 | No                       | Comment |
|------------------|-------------------------------------|--------------------------|---------|
| Bores available? | <input checked="" type="checkbox"/> | <input type="checkbox"/> |         |

|                   | Yes                      | No                                  | Comment |
|-------------------|--------------------------|-------------------------------------|---------|
| Use of additives? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |

|                                |      | Min | Max | Comment |
|--------------------------------|------|-----|-----|---------|
| Ageing period as of production | days | 120 | 210 |         |

### Shelf life

#### Shelf Life

|                                   |  |    | Comment |
|-----------------------------------|--|----|---------|
| Storage temperature (recommended) |  | °C | 4 - 8°C |
| Transport temperature             |  | °C |         |

### Sensoric Description

#### Appearance / Colour

Round, flat or slightly domed wheels of cheese.

Dry, firm, tan rind

Body: ivory coloured to light-yellow

#### Odour

pure, mild, typical

#### Taste

mild an nutty, becoming more distinct at the cheese matures

#### Texture / Consistency

easy to cut, smooth

#### Fusibility / punching

Holes: Cherry-sized, between 2 and 4 cm in diameter.

### Allergens

|                          | Yes                                 | No                                  | Quantity (g/ kg) | Comment |
|--------------------------|-------------------------------------|-------------------------------------|------------------|---------|
| Grain contains gluten ** | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Milk (including lactose) | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                  |         |
| Egg                      | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Fish                     | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Crustaceans              | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Soybeans                 | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Peanuts                  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Nuts ***                 | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Sesame seed              | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Celery                   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Mustard                  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Sulfites (>10mg/kg) *    | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Lupin                    | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |
| Molluscs                 | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                  |         |

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\* sulfites (E220-E224, E226-E228) concentrated more than 10mg SO2 per kilogram or liter referring to the food ready for eating.

\*\* grain containing gluten such as wheat, rye, barley, oats and spelt

\*\*\* nuts: walnuts(*Juglans regia*), cashews (*Anacardium occidentale*), hazel-nuts (*Corylus avellana*), macadamia nuts (*Macadamia ternifolia*), almonds (*Amygdalus communis*), brazil nuts (*Bertholletia excelsa*), pecan nuts (*Carya illinoensis*), pistachio (*Pistacia vera*).

|                                | Yes                      | No                                  | Comment |
|--------------------------------|--------------------------|-------------------------------------|---------|
| Can cross contamination occur? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| If yes, are these defined?     | <input type="checkbox"/> | <input type="checkbox"/>            |         |

### Ingredientlist [Exact information]

GMO declaration for all ingredients

|   | Yes                                 | No                                  | If yes, which materials? |
|---|-------------------------------------|-------------------------------------|--------------------------|
| Contain genetically modified organisms              | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                          |
| Won from genetically modified organisms             | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                          |
| GMO products used during the manufacturing process? | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                          |
| Guaranteed free from GMO                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                          |

Ingredients (raw material, adjuvants, additives etc.)

|   | Description | E-Nr | Country of origin | Part [% ] |
|---|-------------|------|-------------------|-----------|
| 1 | Milk        |      | Switzerland       | 100.000   |

Processing adjuvants (cultures/ enzymes)

|   | Description              | E-Nr | Country of origin | Part [% ] |
|---|--------------------------|------|-------------------|-----------|
| 1 | Rennet                   |      | France            |           |
| 2 | Lactic acid bacterias    |      | Switzerland       |           |
| 3 | Propionic acid bacterias |      | Switzerland       |           |
| 4 | Salt                     |      | Switzerland       |           |

Information on table salt

|                            | Yes                                 | Comment |
|----------------------------|-------------------------------------|---------|
| Table salt non-iodated     | <input checked="" type="checkbox"/> |         |
| Table salt non-fluoridated | <input checked="" type="checkbox"/> |         |

Rennet information

|               | Description | Country of origin |
|---------------|-------------|-------------------|
| Animal rennet |             | diverse           |

Irradiation

|   | Yes                      | No                                  | If yes, which materials? |
|---|--------------------------|-------------------------------------|--------------------------|
| Irradiated/contains irradiated components | <input type="checkbox"/> | <input checked="" type="checkbox"/> |                          |

### Quality assurance

Quality assurance measures

| Property                                     | Yes                                 | No                                  | Comment           |
|--|-------------------------------------|-------------------------------------|-------------------|
| Product screened by a metal detector?        | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                   |
| Product screened by a foreign body detector? | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                   |
| HACCP concept available?                     | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                   |
| CCP's defined?                               | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Hurdle technology |

Traceability

| Property         | Yes                                 | No                                  | Comment |
|------------------|-------------------------------------|-------------------------------------|---------|
| Consumption date | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |         |
| Production date  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |         |
| Batch code       | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |         |

## Emmi product specification

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## Traceability [fortgesetzt]

| Property          | Yes                                 | No                       | Comment                                 |
|-------------------|-------------------------------------|--------------------------|---|
| Other designation | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Registration number of the cheese dairy |

## Analysis [Chemical- Physical Analysis]

Chemically / physically

|                                    | Ref. value | Min.tol. | Max.tol. | UoM     | Comment |
|------------------------------------|------------|----------|----------|---------|---------|
| Moisture                           | 35.00      |          | 38.00    | g/100g  |         |
| Protein                            | 29.00      |          |          | g/100g  |         |
| Fat                                | 31.00      | 27.50    | 34.00    | g/100g  |         |
| Thereof saturated fatty acids (FA) | 18.60      |          |          | g/100g  |         |
| Trans fatty acids                  | 1.42       |          |          | g/100g  |         |
| Cholesterol                        | 84.00      |          |          | mg/100g |         |
| Carbohydrate                       | 1.00       | 0.00     | 1.00     | g/100g  |         |
| Sodium chloride                    | 0.50       | 0.20     | 1.00     | g/100g  |         |
| Sodium                             | 170.00     |          |          | mg/100g |         |
| Potassium                          | 83.90      |          |          | mg/100g |         |
| Calcium                            | 1030.00    |          |          | mg/100g |         |
| Magnesium                          | 31.10      |          |          | mg/100g |         |
| Phosphor (P)                       | 620.00     |          |          | mg/100g |         |
| Copper                             | 1.53       |          |          | mg/100g |         |
| Manganese (Mn)                     | 29.10      |          |          | µg/100g |         |
| Vitamin A                          | 280.00     |          |          | µg/100g |         |
| Vitamin B1                         | 8.50       |          |          | µg/100g |         |
| Vitamin B2                         | 270.00     |          |          | mg/100g |         |
| Vitamin B6                         | 120.00     |          |          | mg/100g |         |

## Analysis [Food Safety]

Extra hard, hard and semi-hard cheese made from raw milk

| Property                           | Lim.value | Method | Comment |
|------------------------------------|-----------|--------|---------|
| Escherichia coli                   | < 100     |        |         |
| Listeria monocytogenes             | nn/ 25 g  |        |         |
| salmonellae                        | nn/ 25 g  |        |         |
| Mould                              | sichtbar  |        |         |
| Staphylococcus aureus (coag. pos.) | < 100     |        |         |

## Nutrition

| Property                 | Value | UoM        | Analyzed                 | Calculated                          | Comment |
|--------------------------|-------|------------|--------------------------|-------------------------------------|---------|
| Nutritional value (kJ)   | 1660  | kJ/100 g   | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Nutritional value (kcal) | 399   | kcal/100 g | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |

## Declaration [Quality of cheese]

Fat in dry matter (FIDM)

|                                       | Ref. value | Min | Max  | Comment |
|---------------------------------------|------------|-----|------|---------|
| Fat in dry matter % (FIDM)            |            | 45  | 54.9 |         |
| Moisture on the fat-free basis (MFFB) |            | 51  | 54   |         |

Consistency grades cheese

|             | x                                   | Comment |
|-------------|-------------------------------------|---------|
| Hard cheese | <input checked="" type="checkbox"/> |         |

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## Type of milk

|          | x                                   | Comment |
|----------|-------------------------------------|---------|
| Cow milk | <input checked="" type="checkbox"/> |         |

## Milk treatment methods

|                                      | Yes                                 |    | Comment |
|--------------------------------------|-------------------------------------|----|---------|
| From raw milk (100%)                 | <input checked="" type="checkbox"/> |    |         |
| With raw milk (partly from raw milk) | <input type="checkbox"/>            |    |         |
| Thermisation                         | <input type="checkbox"/>            | °C |         |
| Pasteurized                          | <input type="checkbox"/>            | °C |         |
| Homogenized                          | <input type="checkbox"/>            |    |         |

## Pallet and Packaging

## Packing

|                     | Type/ Material | Format | Quantity |
|---------------------|----------------|--------|----------|
| Primary packaging   | none           |        | -        |
| Secondary packaging | none           |        | -        |
| Pallet              | round palett   |        | 5 loafs  |

|                                      | Yes                      | No                                  | Packaging gases |
|--------------------------------------|--------------------------|-------------------------------------|-----------------|
| "Packed under protective atmosphere" | <input type="checkbox"/> | <input checked="" type="checkbox"/> |                 |

## Agreement

This is to certify that the product, its packaging and declaration fully comply with all the food-related legal regulations of both Switzerland and the EU.

Place / Date / Signature

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Signature Emmi Käse AG

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