

A.One

PRODUCT SPECIFICATION

PRODUCT NAME

“Gouda”

PRODUCT DESCRIPTION

Semi-hard cheese 45%
Made from cow milk. Classical technology for semi-solid cheeses. Gouda type.

ORGANOLEPTIC PROPERTIES:

Parameter	Limit	Method
Taste	Specific cheese, without foreign tastes	Organoleptic
Odor	Without foreign smell	Organoleptic
Color	From white to yellow	Visual

PHYSICAL AND CHEMICAL PARAMETERS:

Parameter	Limit	Method
Fat in dry matter , %	min 45%	GOST 5867
Moisture, %	≥ 47%	GOST 3626
salt, %	≥3%	GOST 3627
pH	5,4-5,5	DSTU ISO 7238-2001
Ingredients	cow milk, leaven, salt, enzymes	N/a

MICROBIOLOGICAL PARAMETERS:

Parameter	Limit	Method
Coliform, in 0,01g	absent	GOST 9225
Staphylococcus aureus, in 1g	absent	GOST 10444.2
Yeast and mold, in 1g	absent	DSTU 8447:2015
Listeria monocytogenes, in 25g	absent	DSTU ISO 11290-1,2
Salmonella, in 25g	absent	DSTU IDF 934

STORAGE CONDITIONS:

No more than 6 months in the temperature range between 0°C and 6°C and relative air humidity under 80%.

PACKAGING:

Label is put after maturing and put in a cardboard box as T23 with a total weight of one box 20-25 kg.

Valid: from 01/01/2020

