

PRODUCT SPECIFICATION



Date: 05 04 2016
Prepared by: Anikó Pupp-Kaszás
Product name: Breaded edam square 120g

Facility information

Facility name: Pannontej co.ltd., Veszprem plant
Facility address: 8200 Veszprém, Kistó u. 9., Hungary
Contact people: Petr Kobylka Balázs Vass
Contact phone: +420 724 011 850 +36 20 980 5935
Registration number: HU 279 EK

Key product information

Product name: Breaded edam square
Product weight: 120g
Customs code: 04069023
Product picture:



Organoleptic product information

	TARGET	Unacceptable characteristics
Appearance	Evenly orange, homogenous layer of coating on the surface, rectangle shaped cheese. In the bag, pieces of cheese are separated, not frozen one to the other	Too light or dark colour, not all are covered evenly over the crumb. In the bag, pieces of cheese square together, frozen one the other. Deformed shape.
Other specific characteristics	Clear, free from foreign smell	Smell of burnt
Texture	After frying, the cheese is tender, sticky texture, slightly liquid, crispy breadcrumb.	No breadcrumbs, overly solid dough, stiff consistence.
Taste	After frying, the breadcrumb is crispy, with a typical taste fried breadcrumb and mild, pure edam cheese.	Taste of burnt, sour, bitter, oversalt, saltless, rancid oil taste.

Product composition

Cheese base: **edam cheese** [pasteurized **cow's milk**, edible salt, bacterium culture, rennet , colour (beta-carotene)], water, modified starch

Coating: **wheat flour**, water, sunflower oil, salt, spices (paprika), yeast, modified starch, raising agent:E503ii

Product information /allergens and others/

Main allergens	YES / NO	From process	From composition
1. Nuts and nut products	NO	-	-
2. Sesame and sesame products	NO	-	-
3. Peanuts and peanut products	NO	-	-
4. Eggs and egg products	NO	-	-
5. Cereal and their product containing gluten	YES	-	+
6. Soya and soya products	NO	-	-
7. Celery and celery products	NO	-	-
8. Fish and fish products	NO	-	-
9. Crustacean and their products	NO	-	-
10. Mollusks and their products	NO	-	-
11. Milk and milk derivatives	YES	-	+
12. Mustard and mustard products	NO	-	-
13. Sulphite and sulphur dioxide above 10mg/kg	NO	-	-
14. Lupine and their products	NO	-	-

Supplier has set the production line to prevent final products from cross-contamination and declares the presence / absence of allergens in the products in the technical sheets. See „Allergen policy“ attached.

- the product does not contain raw materials that originate from genetically modified organism
- packaging, which is in direct contact with raw material/ingredient, corresponds with requirements of EU legislation in force
- the product and its ingredients have not been treated with ionizing radiation
- the product conforms the food EU legislation in force
- the product does not contain chemical preservatives
- country of origin: Hungary

Average nutritional value per 100g - calculated

Energy	318 kcal	1 334 kJ
Fat	12,1 g	
of which saturated	6,6 g	
Carbohydrates	35,3 g	
of which sugar	3,2 g	
Dietary fibre	1,9 g	
Protein	15,9 g	
Salt	2,2 g	

Microbiological specification

Micro-organisms	According to legislation*				Internal specifications			
	Target (m)	Maximum acceptable limit (M)	Control frequency	Sampling size	Target (m)	Maximum acceptable limit (M)	Control frequency	Sampling size
Listeria monocyt. / Listeria spp.	0/25	0/25	2 x per year	n = 5 c = 0	0/25	0/25	each batch	n = 5 c = 0
Salmonella spp.					0/25	0/25	each batch	n = 5 c = 0
Staphyloc. aureus					100 cfu / g	1000 cfu /g	once a month	c=2 n=5
Coliforms					<10 cfu/g	<1000 cfu/g	each batch	*
Escherichia coli	100 cfu / g	1000 cfu/g	2x per year	c=2 n=5	<10 cfu/g	<100 cfu/g	each batch	*
Yeasts and Mould								

n: sample size, which means the number of samples for testing

m: the number of microorganisms which is permitted in all samples of selection

M: the number of microorganisms, which is still allowed for the number of samples less than or equal to *c*

c: number of samples from a selection of *n*, which allows value of *M*

Storage conditions

Frozen storage:	between -24°C and - 18°C		
Total shelflife from production:		15 months	1,3 years
Shelflife guaranteed to the customer:			

Logistic information

Piece



Weight:		120,0 g
Size:	Length:	10,5 cm
	Width:	7,3 cm
	Depth:	1,3 cm

Bag



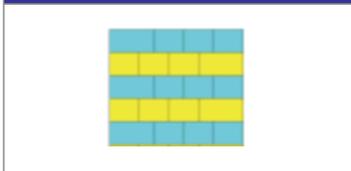
Netto weight:		0,96 kg	Brutto weight:		0,98 kg
Size:	Length:	35,0 cm			
	Width:	25,0 cm			
	Height:				
Pieces in bag:		8 pieces			

Case with sticker



Netto weight:		9,60 kg	Brutto weight:		10,15 kg
Size:	Length:	39,0 cm			
	Width:	26,0 cm			
	Height:	29,0 cm			
Pieces in case:		80 pieces			
Bags in case		10 bags			

Palette



Netto weight:		432,00 kg	Brutto weight:		482,17 kg
Size:	Length:	120,0 cm			
	Width:	80,0 cm			
	Height:	145,0 cm	160,0 cm with palette		
Pieces in palette:		3 600 pieces	Layers	5	
Bags in palette:		450 bags	per layer	9 cases	
Cases in palette:		45 cases			

Approved

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Signature

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Signature

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