



SM MLEKOVITA
ul. Ludowa 122
18-200 Wysokie Mazowieckie, POLAND

SPECIFICATION

DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 1 PAGES: 20

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FUNCTION:

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DATE:

02.01.2023

FUNCTION:

Quality Control Manager

SIGNATURE:

Matwiejszyn

DATE:

02.01.2023

1. PRODUCT NAME: DUTCH TYPE RIPENING CHEESE

Gouda cheese, Light Gouda cheese, Mini Gouda cheese, Złota Gouda cheese, Złota Gouda cheese with holes, Podlaski cheese, Edamski cheese / Edam cheese, Mini Edam cheese, Mazowiecki cheese, Morski cheese, Kasztelański cheese, Zakopiański cheese, Salami cheese, Cheddar cheese, Tylżycki cheese, Trappista cheese, Warszawski cheese, Białostocki cheese.

2. GENERAL DESCRIPTION

The dutch type ripening cheese is made from pasteurized cow's milk with determined fat content and the addition of: stabilizer – calcium chloride, bacterial cultures and microbial rennet. Cheese is subjected to salting process and ripening process.

3. TECHNICAL REQUIREMENTS

3.1. Packaging and transport

3.1.1. A direct packaging of the dutch type ripened cheese in block is cryovac foil or polyvinyl acetate foil. A direct packaging of cheese is allowed for packaging food products in accordance with Regulation (EC) 1935/2004 (as amended).

3.1.2. Summary packaging of cheese are cartons or cheese is placed on a pallet, which is previously covered with carton spacer, and then protected by stretch foil.

3.1.3. Transport

Transport is carried out only by means of transport, which protect products from contamination, damage, in refrigerant conditions at temperatures between +2°C and +10°C. Mean of transport is authorized to transport foodstuffs and has valid sanitary documents.

3.2. Labeling

3.2.1. A direct packaging of cheese is marked with:

- Name of product,
- Name and address of producer,
- Expiry date: „Best before: day, month, year”,
- Lot number: date of production in the form of production code that is the next day of the year and batch number,
- Veterinary sign in the oval: PL 20131601 WE
- Ingredients,
- Storage conditions: at temperature between +2°C and +10°C,
- Nutritional value in 100 g of cheese.

4. ORGANOLEPTIC, CHEMICAL AND MICROBIOLOGICAL REQUIREMENTS

COPY NUMBER:

ORYGINAL

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ISSUE: 26

PAGE: 2 PAGES: 20

GOUDA CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block with slightly convex sides and slightly rounded edges	Organoleptic
Budding	without holes or single, round and oval holes, beans or rice size	
Consistency	the pulp is soft, flexible, uniform, homogeneous in entire mass, slightly plastic is allowed	
Colour	light - yellow	
Taste and smell	mild, slightly nutty, aromatic, slight pasteurization aftertaste, acceptable slightly sour or spicy	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 26 tolerance: $\pm 5,0$	
Water content, %	max. 45	
Protein content, %	standard: 25 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,5 tolerance: $\pm 0,30$	
Carbohydrate content, %	max. 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 $\mu\text{g/g}$ fat, sum of dioxin + polychlorinated biphenyl max. 4,0 $\mu\text{g/g}$ fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	3 weeks	
Weight	about 3,2 kg, 6 kg (cylindric), 16 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1387 kJ/334 kcal; fat 26g of which saturates 17g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,5g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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PAGE: 3 PAGES: 20

LIGHT GOUDA CHEESE*

* less fat content

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block with flat sides and slightly rounded edges	Organoleptic
Budding	without holes or single, round and oval holes, beans or rice size	
Consistency	the pulp is soft, flexible, uniform, homogeneous in entire mass, slightly plastic is allowed	
Colour	light - yellow	
Taste and smell	mild, slightly nutty, aromatic, slight pasteurization aftertaste, acceptable slightly spicy, sour or bitter	
Fat content in dry matter, %	min. 29	PN-73/A - 86232
Fat content, %	standard: 16 tolerance: $\pm 3,0$	
Water content, %	max. 49	
Protein content, %	standard: 28 tolerance: $\pm 4,0$	
Salt content, %	standard: 1,5 tolerance: $\pm 0,30$	
Carbohydrate content, %	max. 2,0	Calculation
pH	5,2 - 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	3 weeks	
Weight	about 3,2 kg, 16 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1068 kJ/256 kcal; fat 16g of which saturates 10g; carbohydrate 0g of which sugars 0g; protein 28g; salt 1,5g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION

DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03
DATE: 02.01.2023
ISSUE: 26
PAGE: 4 PAGES: 20

MINI GOUDA CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block with flat sides and slightly rounded edges	Organoleptic
Budding	without holes or single, round and oval holes, beans or rice size	
Consistency	the pulp is soft, flexible, uniform, homogeneous in entire mass, slightly plastic is allowed	
Colour	light - yellow	
Taste and smell	mild, slightly nutty, aromatic, slight pasteurization aftertaste, acceptable slightly spicy, sour or bitter	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 26 tolerance: $\pm 5,0$	
Water content, %	max. 45	
Protein content, %	standard: 25 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,5 tolerance: $\pm 0,30$	
Carbohydrate content, %	max. 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulasopositive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	18 days	
Weight	about 1 kg, 2 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1387 kJ/334 kcal; fat 26g of which saturates 17g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,5g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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DUTCH TYPE CHEESE IN BLOCKS

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DATE: 02.01.2023

ISSUE: 26

PAGE: 5 PAGES: 20

ZŁOTA GOUDA CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block with flat sides and slightly rounded edges	Organoleptic
Budding	oval and round holes, the size of a grain of rice or peas. Lack of holes or single, intergranular holes are acceptable	
Consistency	the pulp is soft, flexible, uniform, homogeneous in entire mass, slightly hard is allowed	
Colour	light yellow	
Taste and smell	mild or slightly spicy, slightly bitter is acceptable	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 26 tolerance: $\pm 5,0$	
Water content, %	max. 43	
Protein content, %	standard: 27 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,5 tolerance: $\pm 0,30$	
Carbohydrate content, %	max. 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	4 weeks	
Weight	about 3,2 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1421 kJ/342 kcal; fat 26g of which saturates 16g; carbohydrate 0g of which sugars 0g; protein 27g; salt 1,5g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 6 PAGES: 20

ZŁOTA GOUDA CHEESE WITH HOLES

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block with slightly convex sides and slightly rounded edges	Organoleptic
Budding	round and oval holes, the size of a cherry or a peas Intergranular holes with irregular edges located in cheese rind are acceptable	
Consistency	the pulp is soft and elastic	
Colour	light - yellow	
Taste and smell	slightly nutty, aromatic, slightly sour and in case of older cheeses slightly spicy is acceptable	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 26 tolerance: $\pm 5,0$	
Water content, %	max. 44	
Protein content, %	standard: 27 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,3 tolerance: $\pm 0,26$	
Carbohydrate content, %	max. 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 $\mu\text{g/g}$ fat, sum of dioxin + polychlorinated biphenyl max. 4,0 $\mu\text{g/g}$ fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	3 weeks	
Weight	about 3,2 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1421 kJ/342 kcal; fat 26g of which saturates 17g; carbohydrate 0g of which sugars 0g; protein 27g; salt 1,3g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 7 PAGES: 20

PODLASKI CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block, slight flattening is acceptable	Organoleptic
Budding	without holes or single, round and oval holes, beans or rice size; a few, irregular holes are allowed	
Consistency	the pulp is relatively soft, flexible, uniform, homogeneous in entire mass, slightly hard is allowed	
Colour	light - yellow	
Taste and smell	mild, slightly sour, slight pasteurization aftertaste, acceptable slightly sour	
Fat content in dry matter, %	min. 44	
Fat content, %	standard: 26 tolerance: $\pm 5,0$	
Water content, %	max. 44	
Protein content, %	standard: 25 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,5 tolerance: $\pm 0,30$	
Carbohydrate content, %	max 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulasopositive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	4 weeks	
Weight	about 3,2 kg, 16 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1387 kJ/334 kcal; fat 26g of which saturates 17g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,5g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION

DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 8 PAGES: 20

EDAMSKI CHEESE / EDAM CHEESE

PARAMETERS	REQUIREMENTS		METHODS
Appearance	block, slight flattening is acceptable		Organoleptic
Budding	without holes or single, round and oval holes, beans or rice size; a few, irregular holes at the edges are allowed		
Consistency	the pulp is soft, flexible, uniform, homogeneous in entire mass, slightly plastic is allowed		
Colour	light - yellow		
Taste and smell	mild, slightly nutty and sour, slight pasteurization aftertaste, slightly spicy acceptable		
Fat content in dry matter, %	min. 44	min. 39	PN-73/A - 86232
Fat content, %	standard: 26 tolerance: ± 5,0	standard: 22 tolerance: ± 4,0	
Water content, %	max. 45	max. 47	
Protein content ,%	standard: 25 tolerance: ± 3,0		
Salt content, %	standard: 1,5 tolerance: ± 0,30		
Carbohydrate content, %	max. 2,0		Calculation
pH	5,2 – 5,7		pH-meter
Aflatoxin M1	max. 0,050 µg/kg		
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commision Regulation No 1881/2006 of 19 December 2006 (as amended)		
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)		
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commision Regulation No 1881/2006 of 19 December 2006 (as amended)		
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g		PN – ISO 4832 PN – ISO 16649 - 2
Coagulasopositive Staphylococcus in 1 g	< 100 cfu/g		PN – EN ISO 6888 - 2
Salmonella	absent in 25g		PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g		PN – EN ISO 11290 - 1
Minimum ripening period	3 weeks		
Weight	about 3,2 kg, 16 kg or other		

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese (45% fat in dry matter):

Energy: 1387 kJ/334 kcal; fat 26g of which saturates 17g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,5g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)

Nutritional value in 100 g of cheese (40% fat in dry matter):

Energy: 1239 kJ/298 kcal; fat 22g of which saturates 14g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,5g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION

DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03
DATE: 02.01.2023
ISSUE: 26
PAGE: 9 PAGES: 20

MINI EDAM CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	flat block with slightly convex sides and slightly rounded edges	Organoleptic
Budding	without holes or single, round and oval holes, beans or rice size; a few, irregular holes at the edges are allowed	
Consistency	the pulp is soft, flexible, uniform, homogeneous in entire mass, slightly hard is allowed	
Colour	light - yellow	
Taste and smell	mild or slightly spicy, slightly bitter is acceptable	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 26 tolerance: $\pm 5,0$	
Water content, %	max. 45	
Protein content, %	standard: 25 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,5 tolerance: $\pm 0,30$	
Carbohydrate content, %	max. 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	18 days	
Weight	about 1kg, 2kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1387 kJ/334 kcal; fat 26g of which saturates 17g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,5g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 10 PAGES: 20

MAZOWIECKI CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block with slightly convex sides and slightly rounded edges	Organoleptic
Budding	intergranular, flat, 2mm – 5mm holes or no holes throughout the cheese	
Consistency	the pulp is soft, flexible, plastic while triturating, slightly hard is allowed	
Colour	light yellow	
Taste and smell	mild, slightly sour and spicy, slightly bitter is acceptable	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 26 tolerance: $\pm 5,0$	
Water content, %	max. 44	
Protein content, %	standard: 25 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,5 tolerance: $\pm 0,30$	
Carbohydrate content, %	max. 2,0	Calculation
pH	5,2 - 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	4 weeks	
Weight	about 3,2 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1387 kJ/334 kcal; fat 26g of which saturates 17g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,5g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03

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ISSUE: 26

PAGE: 11 PAGES: 20

MORSKI CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block with slightly convex sides and slightly rounded edges	Organoleptic
Budding	single, irregular holes, irregularly placed or lack of holes	
Consistency	the pulp is relatively soft, flexible, uniform, homogeneous in entire mass, slightly hard is allowed	
Colour	light - yellow	
Taste and smell	mild, slightly sour, slight pasteurization aftertaste, acceptable slightly sour	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 25 tolerance: $\pm 5,0$	
Water content, %	max. 47	
Protein content, %	standard: 24 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,7 tolerance: $\pm 0,34$	
Carbohydrate content, %	max. 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	18 days	
Weight	about 3,2 kg, 16 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1333 kJ/ 321 kcal; fat 25g of which saturates 16g; carbohydrate 0g of which sugars 0g; protein 24g; salt 1,7g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 12 PAGES: 20

KASZTELAŃSKI CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block with flat or slightly rounded sides	Organoleptic
Budding	round and oval the size of rice to peas holes; intergranular holes are acceptable or without holes in entire cross-section.	
Consistency	the pulp is elastic, uniform, homogeneous in entire mass, slightly hard is acceptable	
Colour	light yellow	
Taste and smell	mild or slightly spicy. Slightly bitterness is acceptable.	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 25 tolerance: $\pm 5,0$	
Water content, %	max. 45	
Protein content, %	standard: 24 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,6 tolerance: $\pm 0,32$	
Carbohydrate content, %	max 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	18 days	
Weight	about 3,2 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1333 kJ/ 321 kcal; fat 25g of which saturates 16g; carbohydrate 0g of which sugars 0g; protein 24g; salt 1,6g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03
DATE: 02.01.2023
ISSUE: 26
PAGE: 13 PAGES: 20

ZAKOPIAŃSKI CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block with straight sides	Organoleptic
Budding	without holes or with a few the size of rice or intergranular and holes with irregular edges located in cheese rind are acceptable	
Consistency	the pulp is soft, flexible, uniform, homogeneous in entire mass, slightly hard is allowed	
Colour	light yellow	
Taste and smell	typical, slightly spicy, slightly bitter is acceptable	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 25 tolerance: $\pm 5,0$	
Water content, %	max. 45	
Protein content, %	standard: 24 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,6 tolerance: $\pm 0,32$	
Carbohydrate content, %	max 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	3 weeks	
Weight	about 3,2 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1333 kJ/ 321 kcal; fat 25g of which saturates 16g; carbohydrate 0g of which sugars 0g; protein 24g; salt 1,6g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION

DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 14 PAGES: 20

SALAMI CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	cylinder, slightly flat sides are acceptable	Organoleptic
Budding	single, irregular holes, irregularly placed; lack of holes is allowed	
Consistency	the pulp is relatively soft, flexible, uniform, homogeneous in entire mass, slightly hard/brittle is allowed	
Colour	light - yellow	
Taste and smell	mild, slightly sour, slight pasteurization aftertaste, acceptable slightly sour	
Fat content in dry matter, %	min. 39	PN-73/A - 86232
Fat content, %	standard: 22 tolerance: $\pm 4,0$	
Water content, %	max. 47	
Protein content, %	standard: 25 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,7 tolerance: $\pm 0,34$	
Carbohydrate content, %	max. 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	10 days	
Weight	about 1 kg, 2,5 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1239 kJ/ 298 kcal; fat 22g of which saturates 14g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,7g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 15 PAGES: 20

CHEDDAR CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	cuboid shaped block	Organoleptic
Budding	without holes, single holes with irregular edges, few slits and small cracks are acceptable	
Consistency	the pulp is elastic, uniform, homogeneous in entire mass	
Colour	creamy colour in case of not coloured cheese, from yellow to orange in case of coloured cheese, typical for Cheddar Cheese	
Taste and smell	typical of Cheddar cheese, slightly sour, slightly spicy, bitterness allowed	
Fat content in dry matter, %	min. 48	PN-73/A - 86232
Fat content, %	standard: 29 tolerance: $\pm 5,5$	
Water content, %	max. 42	
Protein content, %	standard: 24 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,7 tolerance: $\pm 0,34$	
Carbohydrate content, %	max. 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	2 weeks	
Weight	about 2,5 kg or other	

Ingredients: milk, salt, bacteria cultures, colour: carotenes (coloured cheese).

Nutritional value in 100 g of cheese:

Energy: 1481 kJ/ 357 kcal; fat 29g of which saturates 19g; carbohydrate 0g of which sugars 0g; protein 24g; salt 1,7g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03
DATE: 02.01.2023
ISSUE: 26
PAGE: 16 PAGES: 20

TYLŻYCKI CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	flat block with straight or slightly convex sides	Organoleptic
Budding	irregular, flattened holes, the size of a barley grain to a small plum stone	
Consistency	the pulp is soft, flexible, slightly hard or brittle is allowed	
Colour	light - yellow	
Taste and smell	typical, slightly spicy, slightly sour, slightly bitter	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 24 tolerance: $\pm 4,5$	
Water content, %	max. 47	
Protein content, %	standard: 24 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,8 tolerance: $\pm 0,36$	
Carbohydrate content, %	max 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	3 weeks	
Weight	about 3,2 kg, 16 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese:

Energy: 1296 kJ/ 312 kcal; fat 24g of which saturates 16g; carbohydrate 0g of which sugars 0g; protein 24g; salt 1,8g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION

DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 17 PAGES: 20

TRAPPISTA CHEESE

PARAMETERS	REQUIREMENTS	METHODS
Appearance	block with slightly convex sides and slightly rounded edges	Organoleptic
Budding	intergranular, flat and irregular holes, barley grain to plum stone size	
Consistency	the pulp is soft, flexible, plastic while triturating, slightly hard and brittle is allowed	
Colour	light yellow	
Taste and smell	typical, slightly sour and spicy. Slightly bitter is acceptable.	
Fat content in dry matter, %	min. 44	PN-73/A - 86232
Fat content, %	standard: 24 tolerance: $\pm 4,5$	
Water content, %	max. 47	
Protein content, %	standard: 24 tolerance: $\pm 3,0$	
Salt content, %	standard: 1,5 tolerance: $\pm 0,30$	
Carbohydrate content, %	max 2,0	Calculation
pH	5,2 – 5,7	pH-meter
Aflatoxin M1	max. 0,050 $\mu\text{g/kg}$	
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)	
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)	
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g	PN – ISO 4832 PN – ISO 16649 - 2
Coagulase positive Staphylococcus in 1 g	< 100 cfu/g	PN – EN ISO 6888 - 2
Salmonella	absent in 25g	PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g	PN – EN ISO 11290 - 1
Minimum ripening period	3 weeks	
Weight	about 3,2 kg, 16 kg or other	

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures .

Nutritional value in 100 g of cheese:

Energy: 1296 kJ/ 312 kcal; fat 24g of which saturates 16g; carbohydrate 0g of which sugars 0g; protein 24g; salt 1,5g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION

DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 18 PAGES: 20

WARSZAWSKI CHEESE

PARAMETERS	REQUIREMENTS		METHODS
Appearance	the block with straight sides or slightly convex sides		Organoleptic
Budding	a few, slightly flat holes. Irregular edges of holes, intergranular holes are acceptable. No holes in cross-section is acceptable.		
Consistency	the pulp is soft, elastic, homogeneous in entire mass. During triturate the pulp is slightly plastic.		
Colour	light - yellow		
Taste and smell	mild, aromatic, slightly spicy		
Fat content in dry matter, %	min. 44	min. 39	PN-73/A - 86232
Fat content, %	standard: 26 tolerance: ± 5,0	standard: 22 tolerance: ± 4,0	
Water content, %	max. 45	max. 47	
Protein content, %	standard: 25 tolerance: ± 3,0		
Salt content, %	standard: 1,6 tolerance: ± 0,32		
Carbohydrate content, %	max. 2,0		Calculation
pH	5,2 – 5,7		pH-meter
Aflatoxin M1	max. 0,050 µg/kg		
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commision Regulation No 1881/2006 of 19 December 2006 (as amended)		
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)		
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commision Regulation No 1881/2006 of 19 December 2006 (as amended)		
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g		PN – ISO 4832 PN – ISO 16649 - 2
Coagulasopositive Staphylococcus in 1 g	< 100 cfu/g		PN – EN ISO 6888 - 2
Salmonella	absent in 25g		PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g		PN – EN ISO 11290 - 1
Minimum ripening period	3 weeks		
Weight	about 3,2 kg or other		

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese (45% of fat in dry matter):

Energy: 1387 kJ/ 334 kcal; fat 26g of which saturates 17g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,6g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)

Nutritional value in 100 g of cheese (40% of fat in dry matter):

Energy: 1239 kJ/ 298 kcal; fat 22g of which saturates 14g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,6g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION

DUTCH TYPE CHEESE IN BLOCKS

NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 19 PAGES: 20

BIAŁOSTOCKI CHEESE

PARAMETERS	REQUIREMENTS		METHODS
Appearance	block with straight or slightly rounded sides, top and bottom slightly convex		Organoleptic
Budding	single,flat holes; lack of holes is acceptable		
Consistency	the pulp is soft, homogeneous		
Colour	light yellow		
Taste and smell	slightly spicy and sour, slightly sour Slightly bitter is acceptable.		
Fat content in dry matter, %	min. 44	min. 39	PN-73/A - 86232
Fat content, %	standard: 26 tolerance: ± 5,0	standard: 22 tolerance: ± 4,0	
Water content, %	max. 45	max. 47	
Protein content ,%	standard: 25 tolerance: ± 3,0		
Salt content, %	standard: 1,6 tolerance: ± 0,32		
Carbohydrate content, %	max. 2,0		Calculation
pH	5,2 – 5,7		pH-meter
Aflatoxin M1	max. 0,050 µg/kg		
Heavy metals	Lead (Pb) - 0,1 mg/kg According to Commision Regulation No 1881/2006 of 19 December 2006 (as amended)		
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005 (as amended)		
Dioxins Dioxins + PCB	Maximum sum of dioxins 2,0 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 4,0 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max. 40 ng/g fat According to Commision Regulation No 1881/2006 of 19 December 2006 (as amended)		
Coliform bacteria in 1 g E.coli in 1 g	< 100 cfu/g		PN – ISO 4832 PN – ISO 16649 - 2
Coagulasopositive Staphylococcus in 1 g	< 100 cfu/g		PN – EN ISO 6888 - 2
Salmonella	absent in 25g		PN – EN ISO 6579 - 1
Listeria monocytogenes	absent in 25g		PN – EN ISO 11290 - 1
Minimum ripening period	2 weeks		
Weight	about 3,2 kg or other		

Ingredients: milk, salt, stabilizer - calcium chloride, bacteria cultures.

Nutritional value in 100 g of cheese (45% of fat in dry matter):

Energy: 1387 kJ/ 334 kcal; fat 26g of which saturates 17g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,6g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)

Nutritional value in 100 g of cheese (40% of fat in dry matter):

Energy: 1239 kJ/ 298 kcal; fat 22g of which saturates 14g; carbohydrate 0g of which sugars 0g; protein 25g; salt 1,6g.

Calcium 800mg – 100%*

* Daily Reference Intake for Calcium (adults)



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SPECIFICATION
DUTCH TYPE CHEESE
IN BLOCKS

NUMBER: LS/03

DATE: 02.01.2023

ISSUE: 26

PAGE: 20 PAGES: 20

5. ALLERGENS

List of allergens in accordance to Regulations (UE) No. 1169/2011	Presence		Possibility of cross contamination		Additional marking required	
	Yes	No	Yes	No	Yes	No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and their derived products		x		x		x
Crustaceans and their derived products		x		x		x
Eggs and their derived products		x		x		x
Fishes and their derived products		x		x		x
Peanuts and their derived products		x		x		x
Nuts i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, Pistachio, Macadamia nuts and their derived products		x		x		x
Soybeans and their derived products		x		x		x
Milk and milk products (including lactose)	x		x		x	
Celery and its derived products		x		x		x
Mustard and its derived products		x		x		x
Sesame seeds and their derived products		x		x		x
Sulphur dioxide i sulphites at concentrations more than 10 mg/kg or 10mg/l w expressed as SO ₂		x		x		x
Lupine and its derived products		x		x		x
Shellfishes and their derived products		x		x		x

6. GENETICALLY MODIFIED ORGANISMS (GMO)

The provisions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of European Parliament and Council on labeling, authorization and the traceability of food and feed products produced from genetically modified organisms, are kept and does not require any special labelling.

7. IONISING RADIATION

Provisions of Directive 1999/2 and Directive 1999/3 concerning foodstuffs and food ingredients treated with ionizing radiation and ingredients of foodstuffs treated with ionizing radiation they are met and product does not require any special labeling.

8. STORAGE

Dutch type cheese in blocks should be stored in dry, clean odorless warehouse at temperatures between +2°C and +10°C no longer than 4 months from the date of admission to trade. The storage temperature and the date of minimum durability may change in the case of individual customer requirements after agreeing with SM MLEKOVITA.