

# Grill Cheese

Specification

## PRODUCT SPECIFICATION

Revision date	13.01.2023
Version	1
Product Name	<b>Grill Cheese</b>
Net Weight	200 g
Product Description	Full fat semi hard cheese
Product Barcode	5907222967010
Case Barcode	-
Pallet Barcode	-
GLN Number	5907222967003
Intrastat Code	04069089
Health Mark	PL 02031603 WE
Individual Carton Code	N/A
Other Carton Code	Wokar

**Recipe Details:**

<b>Ingredient List</b>	<b>Origin</b>	<b>Store Temperature</b>	<b>% - must add up to 100%</b>
Cow Milk	Poland	< 8°C	97,5 %
Salt	Poland	Cool and dry	2,5 %
Non Animal Rennet	Netherlands	< 6°C	Traces
Mint	Poland	Cool and dry	Traces

**Nutricion Information:**

<b>Nutrient</b>	<b>Value</b>	<b>Unit per 100 g</b>	<b>Test Method</b>
Energy	1313	kJ	Calculated
Energy	306	kcal	Calculated
Fat	24,0	g	
Whereof saturated fat	17,0	g	
Carbohydrates	2,0	g	
Whereof sugar	1,0	g	
Protein	23,0	g	
Salt	2,5	g	

**Quality / Sensory Properties:**

<b>Parameter</b>	<b>Acceptable</b>	<b>Unacceptable</b>
Appearance	White to creamy	Yellow – Red
Aroma	Minty	
Flavour	Salty	Too salty
Texture	Semi Hard	Soft
Shape	Rectangular	
Dimensions [mm]	100 x 65 x 30	

<b>Chemical Properties:</b>			
<b>Parameter</b>	<b>Target</b>	<b>Frequency of Testing</b>	<b>Test Method</b>
Moisture	< 51 %	Every Batch	PN-EN ISO 5534:2005
Fat in dry matter	> 43 %	Every Batch	PN-EN 1735:2006
Salt	≤ 2,5 %	Every Batch	PN-EN ISO 5943:2007
pH	5,8 – 6,5	Every Batch	pH meter
Antibiotic residue screen	Negative	Every Milk Reception	Twin Sensor

<b>Microbiological Properties:</b>			
<b>Microorganism</b>	<b>Target</b>	<b>Unit</b>	<b>Test Method</b>
E.Coli / Coliforms	< 1000 (n:5; c:2)	cfu / g	PN-ISO 4832:2007
Staphylococcus aureus	< 1000 (n:5; c:2)	cfu / g	PN-EN ISO 6888-1:2003 + A1:2004
Salmonella spp	Absent (n:5; c:0)	cfu / 25 g	PN-EN ISO 6579-1:2017-04
Listeria monocytogenes	Absent (n:5; c:0)	cfu / 25 g	PN-EN ISO 11290-1:1999 + A1:2005

<b>Weight Information:</b>	
E-Marked	Yes
Weight	200 g
T1 Weight	9 g
T2 Weight	18 g
Frequency of weight checks	Every Piece

**Shelf Life / Store Information:**

Tolat Shelf life from the day of manufacture	12 months
Maturation Time	4 - 24 Hours
Storage Temperature	< 6°C
Minimum Life on Delivery	10 Months

**Package Information:**

Batch coding details Pack	DD/MM/YY LOT xxx/y/z
Batch coding details Outer (if applicable)	N/A
<b>Primary</b>	
Description of Packaging	Vacuum Package
Packaging Material	Top Foil (PET+COEX PAPE) Bottom Foil (PA/PE/PA/PE)
Packaging Weight	3,55 g
<b>Secondary – Commercial Packaging</b>	
Description of Packaging	-
Packaging Material	-
Packaging Weight	-
<b>Secondary – Transport Packaging</b>	
Description of Packaging	Carrugated Carton
Packaging Material	Carton boxes
Packaging Weight	400 g

**Allergen Information:**

The product contains **milk**.

The product doesn't contain any other allergen ingredient.

No other allergen ingredients are handled in the factory.

**Dieraty Information:**

Suitable for vegetarian	Yes
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**Foreign body control:**

Control Type	Metal Detector		
Position in the process	After packaging machine.		
Sensitivity	Fe: 3,0 mm	Non Fe: 3,5 mm	SS: 4,0 mm
Calibration frequency	At the beging part of production (LOT Number).		

**Logistics Information:**

Pieces / Carton	12	Net Weigth per Carton [kg]	2,4 kg
Cartons / Layer	24	Gross / Carton [kg]	2,6 kg
Layers / Pallet	11	Total Pallet Net Weight [kg]	633,6 kg
Cartons / Pallet	264	Total Pallet Gross Weight [kg]	712 kg
Carton Dimesions [mm]	395x100x125	Pallet Type	EUR
Pallet Height without wood [m]	1,38	Pallet Foil Weight [g]	300 g