



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

SPECIFICATION

FAVITA SALAD AND SANDWICH CHEESE

NUMBER: LF/01

DATE: 17.11.2016

ISSUE: 11

PAGE: 1 PAGES: 3

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17.11.2016

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SIGNATURE:

DATE:

17.11.2016

1. NAME OF THE PRODUCT: **FAVITA SALAD AND SANDWICH CHEESE**

Soft salted cheese

2. GENERAL DESCRIPTION:

FAVITA Salad and sandwich cheese is obtained from pasteurized cow's milk of a fixed fat and protein content with addition of salt, acidity regulator and microbial rennet and then undergo ultrafiltration proces. FAVITA salad and sandwich cheese is a ripened cheese.

3. TECHNICAL REQUIREMENTS

3.1. Packaging and transport

3.1.1. A direct packaging of FAVITA salad and sandwich cheese is Tetra Bric box 200g or 270g of mass of cheese.

A direct packaging of FAVITA salad and sandwich cheese are pack in 36 pcs, 24 pcs, 6 pcs, in cartons or pallets and placed on the pallet. For security pallets are foiled by heat-shrinkable foil.

A direct packaging of FAVITA salad and sandwich cheese are allowed for packaging food products is accordance with Regulation (WE) 1935/2004.

3.1.2. Transpallets are rt

Carried out only by means of transport which protect products from damage, contamination, at temperature from +2°C to +10°C. The transportation is authorized to foodstuff transport and has valid sanitary documents.

3.2. Labeling

The labeling of FAVITA salad and sandwich cheese is marked with:

- Name of product,
- Name and address of the producer,
- Storage conditions at temperature from +2°C to +10°C,
- Expiry date: „Best before”: day, month, year,
- Batch number,
- Net weight,
- Ingredients: **milk**, salt, acidity regulator: E575
- Veterinary sing in oval: PL 20131601 WE,
- Nutritional value in 100 ml of FAVITA salad and sandwich cheese:

* FAVITA cheese fat content 12%: Energy value: 793 kJ/ 190 kcal; fat 12 including saturated fatty acids 8,0g; carbohydrates 7,5g including sugars 3,5g; protein 13g; salt 3,0g.

* FAVITA cheese fat content 16%: Energy value: 915 kJ/ 220 kcal; fat 16 g including saturated fatty acids 10g; carbohydrates 7,0g including sugars 3,5g; protein 12g; salt 3,0g.

* FAVITA cheese fat content 18%: Energy value: 955 kJ/ 230kcal; fat 18g including saturated fatty acids 12g; carbohydrates 7,0g including sugars 3,5g; protein 10g; salt 3,0g.

FAVITA salad and sandwich cheese after opening keep in refrigerated for not longer than 48 hours.

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4. ORGANOLEPTIC, CHEMICAL AND MICROBIOLOGICAL REQUIREMENTS

Parameters	Requirements			The tests method
	18 % fat	16 % fat	12 % fat	
Appearance and shape	Hexagonal cubes with a square base of flows around secreting the whey; deformed sides are acceptable.			Organoleptic method
Taste and smell	Slightly salty or salty; slightly sour; slightly sour are acceptable			
Consistence	The pulp soft, slightly crumbly, slightly hard is acceptable			
Colour	Uniform, from white to creamy			
Fat content in dry matter %	Standard: 45 Tolerance: min 43	Standard: 40 Tolerance: min 38	Standard: 30 Tolerance: min 28	Calculation method
Fat content, %	Standard: 18 Tolerance: $\pm 3,6$	Standard: 16 Tolerance: $\pm 3,2$	Standard: 12 Tolerance: $\pm 2,4$	PN-73-A-86232
Water content %	Standard: 59 Tolerance: max 61	Standard: 61 Tolerance: max 63	Standard: 61 Tolerance: max 63	
Salt content, %	Standard: 3,0 Tolerance: max 5,0			
Protein content, %	Standard: 10 Tolerance: $\pm 2,0$	Standard: 12 Tolerance: $\pm 2,4$	Standard: 13 Tolerance: $\pm 2,6$	Kejdahla method
Carbohydrates content, %	Standard: 7,0 Tolerance: $\pm 2,0$	Standard: 7,0 Tolerance: $\pm 2,0$	Standard: 7,5 Tolerance: $\pm 2,0$	Calculation method
Ph	Standard: 4,6 Tolerance: 4,1 – 4,9			
Aflatoxin M 1	max 0,050 $\mu\text{g}/\text{kg}$			
Heavy metals	Lead (Pb) - max 0,1 mg/kg According to Commision Regulation No 1881/2006 of 19 December 2006 (as amended)			
Pesticides	According to Regulations (WE) 396/2005 of 23 February 2005 (as amended)			
Dioxins PCB	Maximum sum of dioxins 2,5 pg/g fat, sum of dioxin + polychlorinated biphenyl max 5,5 pg/g fat sum of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 max 40 ng/g far According to Commision Regulation No 1881/2006 of 19 December 2006 (as amended)			
Coliform bacteria	Standard: < 10 cfu/g Tolerance: < 100 cfu/g			PN-ISO 4832
Cosgulasopositive Staphylococcus	Standard: <10 cfu/g Tolerance: max 10cfu/g			PN-EN ISO 6888
Salmonella	absent in 25 ml			PN-EN ISO 6579
Listeria monocytogenes	absent in 25 ml			PN-EN ISO 11290

5. Genetically modified organisms (GMO)

In FAVITA salad and sandwich cheese does not occur either ingredients or substances which contain a genetically modified organisms. The provisions of Regulation (WE) 1829/2003 and Regulation 1830/2003 of European Parliament and the Council of the European concerning the traceability and labelling of genetically modified organisms and traceability of food and feed products produced from genetically modified organisms, are abided and the product does not require any special labelling.

6. Ionising radiation

FAVITA salad and sandwich cheese is not treated with ionising radiation and does not require any special labelling, in accordance with Directive 1999/2 and Directive 1999/3 concerning foods and food ingredients treated with ionizing radiation.



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7. Alergens

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 (in it spelt and khorasan wheat), rye, barley, oats 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

8. STORAGE

FAVITA salad and sandwich cheese should be stored in dry, clean, odorless warehouse at temperature from +2°C to +10°C no longer than 6 months from production date.