



PRODUCT SPECIFICATION SHEET

GOUDA CHEESE

EU Classification A semi-hard, rindless, cheese with a firm smooth body.
Flavour depending on maturity.
GN Code: 0406.90.78

Packaging 15 kg. Blocs with foil, vacuum-wrapped

Physical Specifications

Colour	Uniform cream
Flavour	Mild to distinctive Cheddar
Texture	Firm, Smooth

Chemical Specifications

Protein (N x 6,38) (g/100g)	23 %
Moisture (g/100g)	40,8 % (+ or – 1,5 %)
Fat (g/100g)	30,5 % approx.
Total Carbohydrate (g/100g)	0,1
Salt in dry matter	3,7 %
Fat in dry matter	51,4 % approx.
PH (72 hours)	5,27

Microbiological Specifications:

Lactogenic germs	2.000.000 cfu/g
Salmonella	absent in 25 gr.
Yeast/moulds	max. 10 cfu/g

To be stored in a cool, dry place at a temperature of 4 – 6 °C