



## **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**