

Product name	Danish White 60	MAMMEN MEJERIERNE A/S MammenByvej 32 . Dk-8850 Bjerringbro. www.mammenost.dk.
Issue no.	10	
Effective date	16.12.2016	
Worked out by	JD	
Approved by		

6103 Product description 60% FDM Combi White :

Interior:

Closed surface with a few mechanical holes.

Appearance:

The cheese is a semisoft cheese, with a creamy appearance.

Taste:

Freshly acidified and salty.

Form:

In tin cans size 4kg, 8 kg and 16 kg. All piece's approx: 500g

And 2 kg bucket

Ingredients :

Pasteurized Cow's milk	72 %
Palm oil	24,0 %
Salt	3,2 %
Lactic cultures	<0,1 %
Microbial rennet	<0,1 %

Application:

The product can for example be consumed as it is, or as ingredient in some baked products, meat recipes or as a supplement to salad.

Allergen:

Lactose and lactoprotein

Chemical targets	Norm	Tolerance	Bacteriological	Norm	Tolerance
Kj and Kcal	1084 / 262		Coliforme cfu/g	< 10 g	< 1000 g
Fat	24	22 – 26	E. Coli cfu/g	< 10 g	< 1000 g
- Whereof saturated	15,70		Salmonella		0 in 25g
Carbohydrates	1,5	0,1 – 1,5	Listeria		0 in 25g
- Where of sugar	1,5	0,1 – 1,5	Staph. Aureus cfu/g		< 100 g
Protein	10	8 – 12	Yeast & Mould	<1.0000	<100.000/g
Salt	3,2	2 – 5			
Total solid %	40	38 – 42			
Moisture %	60	58 - 62			
Fat in dry matter	60	60 – 69,99	Storage and best before		
pH	4,6	4,4 – 4,8	Best before	Tins 12 month Buckets 4 month	
			Storage	2 - 6°C	

Produced by. Onsild Mejeri. Mejerivej 2, 9500 Hobro. DK - M 268 EC