

Technical Data Sheet:

Commercial Name:	Organic Sheep Gouda
Product Type:	Biological sheep's milk Gouda cheese.
Product Description and ingredients:	Gouda cheese from biological production; made from pasteurized sheep's milk, salt, rennet, milk ferments.
Characteristics:	6 days ripened, washed, elastic compact texture, white straw color, mild and aromatic flavor, characteristic of Gouda cheese
Packaging:	5,00 kg whole shapes, in Polyethylene vacuum-package.
Shelf-Life:	Best Before 120 days

Physical-Chemical Analysis:

Moisture	41 - 43 %
Total Solid	57 - 58 %
Fats	30 %
Fat/not fat solid ratio	51 - 53 %
Moisture/non fat solid ratio	44 - 53 %
Proteins (on total solid)	22 - 24 %
Salt (NaCl on total solid)	1,0 - 1,5 %
aW (water activity)	0,95

Microbiological Analysis:

Total Microbic Count	< 1.000.000 UCF/g
Coliforms	< 1.000 UCF/g
E. coli	< 10 UCF/g
Molds	< 100 UCF/g
Yeasts	< 1.000 UCF/g
Staphylococci	< 100 UCF/g
Salmonella sp.	Absence/25g
Listeria Monocytogenes	Absence/25g

Nutritional facts (for 100 g):

Energy value	361 kcal (1511 kJ)
Proteins	24 g
Lipids	30 g
Carbohydrates	< 1 g

Packaging Description:

Packaging type	Boxes for pallet layer n°	layer n° on each Pallet	Boxes n° on each pallet	Boxes dimensions
Vacuum-Poly liner	12	10	120	265x265x130 mm