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	Product specification 40+ White Pizzatopping , block	Change Request created Active
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Arla Foods / Basics

Revised: 02-12-2015

Product specification no: 1232-00089

Version: 24

Dairy	1232
Authorization number	M206
Name	Rødkærsbro Mejeri
Address	Århusvej 15
Zip code	8840 Rødkærsbro
City	
Country	Denmark

Type of specification

☒ Finished product ☐ Semi-product

Product

40+ White Pizzatopping , block

Legal product designation

UK: Mixed product

DK: Sammensat produkt

SE: Sammensatt produkt

Description of product

Mixed product, block

Used primarily for

Cooking, primarily pizza.

The product, specified in this document, meets the requirements in the legislation of the country where the product is produced. If the producing country is an EU member it also meets EU legislation.

Marketing Consumer International Valid as of

Jytte Sunds Bjerregaard
Mette Barrit Kjær
02-12-2015

Arla Foods / Sensory properties

	Norm	Rejection
Smell	Light fresh sourish.	Impure, fermented.
Taste	Pure, creamy, slightly acidulous, youghurt aroma.	Strongly ripened.
Consistency	Homogeneous, semi-hard consistency, chickenbreast-structure.	Soft or hard, no structure.
Colour	Uniform white, none or weak marbling.	Greyish, highly marbled.
Texture	Close texture, possibly small holes.	Larger air- or fatpockets, strong stratification.
Appearance	Glossy, close surface.	Open surface.

Comments :

This print is not document controlled.

Arla Foods reserves the right to make amendments without prior notice unless agreed individually.

Product specificationsno: 1232-00089

Arla Foods / Weight, product age & shelf life

Weight

Weight	Norm	Tolerance	Rejection
e-Weight No	9,2 kg variable weight	-	-
Dimensions (HxBxL or HxØ)	90 x 360 x 280 mm	85-95 x 340-380 x 275-285 mm	-
-----	-----	-----	-----
e-Weight No	2,3 kg variable weight	-	-
Dimensions (HxBxL or HxØ)	90 x 90 x 280 mm	85-95 x 85-95 x 275-285 mm	-
-----	-----	-----	-----
e-Weight Yes	2,3 kg	> 2265,5 g 2231,0 g < max. 2,5% < 2265,5 g Y >= 2300,0 g	< 2231,0 g 2,5% < 2265,5 g Y < 2300,0 g
Dimensions (HxBxL or HxØ)	90 x 90 x 280 mm	85-95 x 85-95 x 275-285 mm	-
-----	-----	-----	-----
e-Weight No	2,3 kg net weight	> 2265,5 g 2231,0 g < max. 2,5% < 2265,5 g Y >= 2,3 kg	< 2231,0 g 2,5% < 2265,5 g Y < 2,3 kg
Dimensions (HxBxL or HxØ)	90 x 90 x 280 mm	85-95 x 85-95 x 275-285 mm	-
-----	-----	-----	-----
e-Weight No	9,2 kg net weight	> 9062,0 g 8924,0 g < max. 2,5% < 9062,0 g Y >= 9,2 kg	< 8924,0 g 2,5% < 9062,0 g Y < 9,2 kg
Dimensions (HxBxL or HxØ)	90 x 360 x 280 mm	85-95 x 340-380 x 275-285 mm	-
-----	-----	-----	-----
e-Weight Yes	9,2 kg	> 9062,0 g 8924,0 g < max. 2,5% < 9062,0 g Y >= 9,2 kg	< 8924,0 g 2,5% < 9062,0 g Y < 9,2 kg
Dimensions (HxBxL or HxØ)	90 x 360 x 280 mm	85-95 x 340-380 x 275-285 mm	-
-----	-----	-----	-----

y = Average weight for the lot

Comments:

Product age for internal control

The table must be used for matured products to control that the products have the right characteristics based on product requirements.

The table may be used for not-matured products to control other product or release requirements.

Product age *	Norm	Tolerance	
		Lower limit	Upper limit
		-	-
		-	-
		-	-
		-	-

* Product age is calculated from the time, where the product can be identified by a batch code.

Shelf life for external information

Under the below mentioned storage conditions the product has the properties as described in this product specification

Storage temperature	Shelf life	From
2 - 5 °C	112 days	Production date
-18 °C	730 days	Production date

Production date is defined as the date where the production process is started and the product can be identified by a batch code (i.e. cheese making, product filling).

Comments:

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Arla Foods / Chemical properties

	Norm	Tolerance	Law demand *	Reference method of analysis	Frequency	
		Lower limit - Upper limit				
Fat %	21,6	19,6 - 23,8	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 1735 / IDF 5	Every 2. tank	
Total solids %	51,7	49,0 - 54,0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5534 / IDF 4	Every 2. tank	
Moisture %	48,3	46,0 - 51,0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5534 / IDF 4	Every 2. tank	
Fat in dry matter %	41,8	40,0 - 44,0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Calculated	Every 2. tank	
Fatfree drymatter %		-	<input type="checkbox"/> Yes <input type="checkbox"/> No			
Moisture on a fat-free basis %	61,6	59,0 - 65,0	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Calculated	Every 2. tank	
Salt %	1,40	0,70 - 1,80	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 5943 / IDF 88	Every 2. tank	
pH	5,4	5,2 - 5,5	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Potentiometric method	4 per day	
		-	<input type="checkbox"/> Yes <input type="checkbox"/> No			
		-	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
		-	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			

* Law demand completed according to EU legislation (restitutions) and product legislation in producing country. Otherwise relevant legislation is stated in "Comments".

Comments: The Norm for Total Milk Solid is 29,7%

Arla Foods / Microbiological properties - 51

	Norm	Tolerance	Law demand *	Reference method of analysis	Frequency
Enterobacteriaceae	< 10 /g	≤ 100 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 21528	1 per 10 tons of cheese
Coliforms	< 10 /g	≤ 1000 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 4832	Only if enterobacteriaceae is >10/g or =10/g
E. coli	< 10 /g	≤ 100 /g	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	ISO 16649	Only if enterobacteriaceae is >10/g or =10/g
Staph. aureus	< 10 /g	≤ 10 /g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 6888	1 per quarter and if E.coli >100/g and/or coliforms >1000/g
Listeria monocytogenes	0/25 g	0/25 g	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	ISO 11290	2 per month (Random sample for all block lines) and if E.coli >100/g and/or Coli >1000/g
			<input type="checkbox"/> Yes <input type="checkbox"/> No		

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* Law demand completed according to EU legislation and legislation in producing country.

Comments:

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Arla Foods / Information on content and composition

List of ingredients

Main ingredient	Ingredient	Category	E-number	Country of manufacture (Note: Milk derived ingredients have listed country of origin instead)	% of total	
	Skimmed milk			EU	78,0	
	Palm oil			Denmark/Germany/Netherlands	20,6	
	Salt			Denmark	1,4	
	Lactic acid culture			Germany/USA/Australia	trace	
	Rennet (microbial)			Denmark/France	trace	
					100,00	

Declaration:

Comments:

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Arla Foods / Nutrition labelling

The nutrition information according to EU regulation with the minimum required nutrients Rounding of values is done according to the European Commission guidance. Values of '<0.1 g' or '<0.5 g' (or for salt '<0.01 g') may be written as '0 g'.

Nutrition declaration (per 100 g)	
Energy	1245 kJ
	299 kcal
Fat	22 g
of which saturates	10 g
Carbohydrate	1,0 g
of which sugars	1,0 g
Protein	25 g
Salt	1,4 g

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Content per 100 g	Content	Energy	Energy in %
Total Energy kJ /kcal		1245,2 kJ 299,3 kcal	100,0%
Protein (g)	24,7	419,9 kJ	33,7%
Carbohydrates total (g)	1,0	17,0 kJ	1,4%
of which sugars (g)	1,0		
of which lactose (g)	0,30		
of which galactose (g)	0,70		
of which sucrose (g)	0,0		
of which sugar alcohols (g) if added	0,0	0,0 kJ	0,0%
Added sugar (g)			
Organic acids (g)	0,7	9,1 kJ	0,7%
Fat, total (g)	21,6	799,2 kJ	64,2%
of which saturated fatty acids (g)	10,3		
of which monounsaturated fatty acids (g)	7,9		
of which polyunsaturated fatty acids (g)	2,0		
of which trans fatty acids (g)	0,1		
Cholesterol (mg)	3,4		
Alcohol (g)	0,0	0,0 kJ	0,0%
Dietary fibre (g)	0,0	0,0 kJ	0,0%
Sodium (g)	0,560		
Vitamin A (RE)	9		
Calcium (mg)	740		
Vitamin C (mg)	0		
Iron (mg)	0,0		
Ash (g)	3,7		
Water (g)	48,3		
Total (g)	100,0		
Bread units (BU)	0,08		

Comments :

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Arla Foods / Product Information

Has the following been added to the product (directly or through an ingredient) ?	
Additives	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Colours (E100 - E180)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Azo Colours (E102/E110/E122/E124/E129) or E104	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Artificial colours	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Preservatives (E200 - E297)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Benzoates (E210 - E213)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
BHA (E320) / BHT (E321)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sweeteners	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Aspartame (E951)/Aspartam-acesulfame salt (E962)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Glutamate (E621 - E625)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Flavourings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Non-natural flavourings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Yeast (added)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Maize and maize derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Nuts	
Have nuts/sesame seeds been added ?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Do nuts and/or sesame seeds go down the same line ?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Are there nuts/sesame seeds in the same plant ?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
- If yes in any of the above, further define as follows	
<ul style="list-style-type: none"> State type of nut and/or sesame seed State whether nut, seed or oil State whether ingredient or processing aid Indicate whether nut/seed contamination is possible 	

Does the product contain any of the following allergenes ?	
Cereals containing gluten and products thereof. If yes, specify:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Wheat	<input type="checkbox"/> Yes <input type="checkbox"/> No
Rye	<input type="checkbox"/> Yes <input type="checkbox"/> No
Barley	<input type="checkbox"/> Yes <input type="checkbox"/> No
Oats	<input type="checkbox"/> Yes <input type="checkbox"/> No
Spelt	<input type="checkbox"/> Yes <input type="checkbox"/> No
Kamut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soybeans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and products thereof (including lactose)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Nuts and products thereof. If yes, specify:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Almond	<input type="checkbox"/> Yes <input type="checkbox"/> No
Hazelnut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Walnut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Cashew	<input type="checkbox"/> Yes <input type="checkbox"/> No
Pecan nut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Brazil nut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Pistachio nut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Queensland/Macadamia nut	<input type="checkbox"/> Yes <input type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesame seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

GMO

Is the product non-GMO ☒ Yes ☐ No

- If no, give details of genetic modification

Is the product suitable for :

Lacto Vegetarians ☒ Yes ☐ No

Vegans ☐ Yes ☒ No

Coeliacs (gluten free) ☒ Yes ☐ No

Lipase

Lipase ☐ Microbial ☒ Not used
☐ Animal

Irradiation

Have any ingredients been irradiated ? ☐ Yes ☒ No

If yes, specify

Rennet

Rennet ☒ Microbial ☐ Not used
☐ Animal

Can be produced as :

Kosher ☐ Yes ☒ Not investigated
☐ No

Super Kosher ☐ Yes ☒ Not investigated
☐ No

Halal ☐ Yes ☒ Not investigated
☐ No

Comments :