

Specifikation Crumbled Blue Cheese EN



Product Specification: Crumbled Blue Cheese

Crumbled blue cheese is a blue cheese made from cow's milk. The cheese is a semi-hard cheese with a crumbly texture, which becomes creamier over time.

Information	Dairy
Dairy:	Drøsbro
Dairy number:	DK-M184-EU
Street:	Tingvej 31
Postal code, City:	DK-8881, Thorsø
Country:	Denmark
Certification:	IFS Food
Website:	www.mammenost.dk

Product Name (For Labelling)

Matured semi-hard blue cheese 31% fat

Ingredients		Origin
Pasteurized (>72°C/15 s)/ Thermized (64,5°C/15 s) milk	97.2%	Denmark
Salt	2.8%	Denmark
Lactic acid culture	<0.1%	Denmark, France, and USA
Microbial rennet	<0.1%	Denmark, France, USA, and Germany
Blue mold culture (<i>Penicillium roqueforti</i>)	<0.1%	Italy

Nutritional Information pr. 100 g	Norm	Tolerance
Energy	1487 kJ/ 359 kcal	NA
Total Fat	31 g	±20%
- Saturated Fat	19 g	±20%
Total Carbohydrate	<0.5 g	±2 g
- Total Sugars	<0.5 g	±2 g
Protein	20 g	±20%
Salt	2.8 g	±20%
Sodium	1120 mg	±20%
Moisture	42 g	≤48%
Ash	7.0 g	NA
Fat in Dry Matter (FDM)	min 50%	50-59%
Moister on a fat-free basis (MFFB)	61%	59-63%

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Packaging- and transport information	
Shelf-life	6 months from packaging date
Storage temperature	5°C
Transport temperature	5°C
Sizes (examples)	2,5 kg and 17 kg

Microbial limits	Norm	Upper limit	Method of analysis	Frequency
Coliform bacteria	<10 CFU/g	<1000 CFU/g	AOAC 998.08/ ISO 7218	Weekly
<i>Escherichia coli</i>	<10 CFU/g	<10 CFU/g	AOAC 998.08/ ISO 7218	Weekly
<i>Listeria monocytogenes</i>	0 in 25 g	0 in 25 g	NordVal 022	Weekly/ monthly
Salmonella spp.	0 in 25 g	0 in 25 g	NMKL 71:1999	Quarterly
<i>Staphylococcus aureus</i>	0 in 10 g	<100 CFU/g	European Pharmacopoeia 2.6.13 B	Quarterly

Sensory attributes	
Appearance	Exterior: slightly open surface with small holes sustaining blue mold growth Interior: even distribution of holes with blue mold growth across the entire cut surface
Taste	Strong flavor with a balance between sharpness/acidity, salt, and sweetness. With increasing age the smell and flavor will be more pronounced
Color	Off white with blue-green veins
Texture	Semisoft, crumbly yet cuttable

Application
Crumbled blue cheese can be used in both hot and cold dishes. The cheese can be consumed by everyone, is vegetarian, and does not contain GMOs.