



TECHNICAL SHEET
FRENCH EMMENTAL

FTP 001 Ind M
Version of 04/07/2022

PRODUCT DESCRIPTION

Product meets the requirements of French cheese Decree 2007-628 of 27 april 2007.

Hard cheese (pressed cooked paste) made with pasteurized milk.
Minimum ripening : 42 days

INGREDIENTS

- Cow milk (origin : France)
- Salt
- Lactic starters
- Coagulant

PHYSICOCHEMICAL STANDARDS AND NUTRITIONAL CRITERIA

PHYSICOCHEMICAL CRITERIA	STANDARD
Total dry matter in %	≥ 60
Fat in dry matter in %	≥ 45
NUTRITIONAL CRITERIA	AVERAGE VALUES per 100g of product
Energy values in kJ	1532
in kcal	369
Fat (Matter) in g	29
Saturated fatty acid in g	19
Carbohydrate in g	< 0,5
Of which sugars in g	< 0,5
Protein in g	27
Salt (sodium x 2,5) in g	0,7 (Grated) 0,5 (Portion, bloc)
Calcium in mg (nutrient reference value : 800 mg*)	1000

* Reference daily intake for an average adult (8400kJ/2000kcal)

MICROBIOLOGICAL CRITERIA (in compliance with the EU regulation 2073/2005)

Criteria of Food Safety

CRITERIA	TARGET	Sampling plan
LISTERIA MONOCYTOGENES	Not detected in 25 g	n=5 ; c=0
SALMONELLA	Not detected in 25 g	n=5 ; c=0

Hygienic criteria for the process

CRITERIA	TARGET (m) in UFC/g	TOLERANCE (M)	Sampling plan
STAPHYLOCOCCUS COAGULASE +	100	1000	M=10m ; n=5 ; c=2
E.COLI	100	1000	M=10m ; n=5 ; c=2



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ORGANOLEPTIC CHARACTERISTICS

Aspect :

ivory to pale yellow colour.

Texture :

firm but supple.

Taste :

frank, characteristic without defects.

STORAGE CONDITIONS

Keep refrigerated up to 8°C.

PACKAGING - TRACABILITY

For the whole wheels :

Traceability : casein plates specifying the production site, the date of manufacture and the tank number.

For pre-packed products :

Presentation : portion, grated, sticks, toast block, slices, dice, matchsticks, curd grains..;

Traceability : 14 figures code : plant 3 figures / year 2 figures / packing day 3 figures / line nbr 2 figures / hour & date 4 figures).

For products other than off-cuts products : packaged in a protective atmosphere.

GMO / ALLERGENS / IONIZATION / CONTAMINANTS

- GMO : the product referenced is not subject to positive labelling requirements as defined by EU Regulations 1829 and 1830/2003

- Allergens : among the list of major allergens within the meaning of EU Regulation no 1169/2011, the presence of milk and milk-based products.

- Ionization : the product described by this document and the raw-materials used to make it have not undergone any ionizing treatment.

- Contaminants (pesticides, heavy metal, aflatoxin M1, dioxin) : consistent with European standards in force.

QUALITY MANAGEMENT

This data sheet is prepared in accordance with our product knowledge and effective regulatory, so it can evolve with changes in the future.