

QUALITY MANUAL 3.4.2

Product Specification Irish Emmental Cheese - 2.5-60kg Block

Issue Date 06/01/2021	Reference No. QM-3.4.2 CHEESE-CON-EMMENTAL-IE
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Irish Emmental Cheese - 2.5-60kg Block Specification

Description

A firm pliable cheese produced from fresh Irish pasteurised cows' milk and formed into approximately 60kgs vacuum sealed blocks or subsequently sliced into size options of 2.5kgs, 5kgs, 20kgs or 30kgs

Appearance

Firm but pliable with yellowish straw colour and an even spread of 'eyes'

Taste

Flavour and aroma typical for the age profile of the cheese from Mild to Extra-mature

Chemical & Physical	ТурісаІ	Range
Fat %	33.4%	33-34%
Moisture %	36% 37-40%	
Fat % in dry matter	48%	
Salt % 1.80% 1.70-1.909		1.70-1.90%
рН	5.2	4.8-5.6

Microbiology	Typical	Maximum	
Enterobacteriaceae	<10 cfu/g	1000 cfu/g	
Yeast	<10,000 cfu/g 10,000 cfu/g		
Moulds	<10,000 cfu/g	10,000 cfu/g	
Coagulase +ve S. Aureus	<20 cfu/g	100 cfu/g	
E. Coli	<10 cfu/g	10 cfu/g	
Listeria Monocytogenes	eria Monocytogenes Absent /25g Absent /25g		
Salmonella	Absent /25g	Absent /25g	

Nutritional Information g/100g	g/100g unless stated
Energy KJ	1694
Energy Kcal	408
Protein	24.3
Carbohydrate	2.7
of which sugars	0.1
Fat	33.4
of which saturates	21.00
Fibre	0





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Allergen		Risk of Cross Contamination	Details
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	
Crustaceans & products thereof	Absent	No	
Eggs & products thereof	Absent	No	
Fish & products thereof	Absent	No	
Peanuts & products thereof	Absent	No	
Soybeans & products thereof	Absent	No	
Milk & products thereof (including lactose)	Present	-	Milk products solely produced onsite
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts & products thereof	Absent	No	
Celery & products thereof	Absent	No	
Mustard & products thereof	Absent	No	
Sesame seeds & products thereof	Absent	No	
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	Absent	No	
Lupin & products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

Unit Form	nat
	Approximately 20kg vacuum packed block
	Individual block labels indicating production date, product name and manufacturing site Health Mark
Case & Pa	allet Format
	50 blocks / pallet - Approximate net weight / pallet 1000kgs
	10 blocks / layer and 5 layers / pallet
	Each pallet covered with PE Shroud & Stretch Wrapped
Shelf-life	
	Storage: <5°C
	Not applicable due to aging process of cheese.





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History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	06/01/2021	First Issue



