



SM„MLEKPOL“

PRODUCT SPECIFICATION Cottage cheese

No: SE-070

Edition number: 1

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| | | | |
|--------------------------|--|---------------------------|---------------------------|
| Sign of the plant | Producer: | Veterinary number: | Country of origin: |
| G | Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Grajewie ul. Elewatorska 13, 19-203 Grajewo | PL 20041601 WE | Poland |

| | | | | | |
|----------------------------|---|--|--------------------------|--|----------------------------|
| Article description | Cottage cheese | Cottage cheese is granular curd, acid – rennet in flow around sweet cream with salt addition | Ingredients | Natural | Granular curd, cream, salt |
| | cottage cheese with fruit charge | Cottage cheese with fruit charge is granular curd, acid – rennet in flow around sweet cream with fruit charge and salt addition | | Light | |
| | | | | with apricots | |
| | | | with strawberries | Granular curd, cream, strawberries charge (sugar, chopped strawberries 8,6% in cottage cheese, water, glucose-fructose syrup from wheat, modified corn starch, black carrot juice concentrate, thickeners: carrageenan, xanthan gum, pectin; aroma: strawberries aroma, cream aroma; acidity regulators: sodium citrate, tartaric acid; dye: paprika extract), salt. | |
| Usage | | For direct consumption and as a semi-finished product for the food industry. | | | |
| Allergens | | Milk with lactose | | | |
| GMO | | The above mentioned product in accordance with EC Regulations 1829/2003; EC 1830/2003 does not include: - Genetically modified organisms, -derivatives of GMOs, -products created on the basis of genetically modified organisms. | | | |

| PARAMETER | ACCEPTABLE LEVEL | | | | METHODOLOGY |
|---------------------------------------|--|------------------|---|--|---|
| | natural | light | with apricots | with strawberries | |
| Type | | | | | - |
| Smell and taste | Clean, cream, slightly acid, slightly salt, without foreign taste and smell | | Clean, sweet, apricots without foreign taste and smell | Clean, sweet, strawberries without foreign taste and smell | Organoleptic assessment |
| Appearance | Curd grains in flow around sweet cream; oval grain, grains of different size and shape is acceptable | | Curd grains in flow around sweet cream; oval grain, grains of different size and shape is acceptable. After mixing with the charge slightly viscous. | | |
| Colour | White to slightly creamy, homogenous | | white to slightly cream throughout the mass, after mixing with fruit charge slightly orange, homogenous | white to slightly cream throughout the mass, after mixing with fruit charge slightly red, homogenous | |
| Consistence and structure | Curd grains, acid-rennet in flow around sweet cream; oval grains; grains of different size and shape is acceptable | | Curd grains, acid-rennet in flow around sweet cream; oval grain, grains of different size and shape is acceptable. After mixing with the charge slightly viscous | | |
| Moisture, % | max. 81,0 | max. 82,0 | max. 81,0 | | |
| Acidity pH | 4,9 – 5,5 | | 4,1 – 5,5 | | MB-DL-39 |
| Fat content, % | 5,0 ± 1,5 | 3,0 ± 1,0 | 4,0 ± 1,5 | | According to the operating manual of the device or MB-DL-36 |
| Nutritional value in 100 g | | | | | |
| Energy | Nutritional elements Tolerance limits according to EU guidelines | 415 kJ / 99 kcal | 358 kJ / 85 kcal | 504 kJ / 120 kcal | Derived from the data source |
| Fat | | 5,0 g | 3,0 g | 4,0 g | According to the operating manual of the device or MB-DL-36 |
| of which saturated fatty acids | | 3,0 g | 2,0 g | 2,5 g | ISO 15885 |
| Carbohydrates | | 2,5 g | | 12 g | Derived from the data source |
| of which sugars | | 2,5 g | | 12 g | |
| Protein | | 11 g | 12 g | 9,0 g | According to the operating manual of the device or PN-EN ISO 8968-3 |
| Salt | 0,70 g | | 0,60 g | Derived from the data source | |



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| PARAMETER | | MAX. ACCEPTABLE LEVEL | METHODOLOGY | PARAMETER | MAX. ACCEPTABLE LEVEL | METHODOLOGY | |
|--|--|---|------------------|--|------------------------------------|----------------------------------|----------------------------------|
| Listeria monocytogenes | Products placed on the market during the shelf-life | m = M = 100 cfu/g n = 5 c = 0 | EN/ISO 11290-2 | DIOXINS (raw milk) | Total pg/g of fat WHO-PCDD / F-TEQ | 2,5 | According to the EC No 1881/2006 |
| | Until the food is under direct control of the manufacturer | Absent in 25 g | EN/ISO 11290-1 | | Total pg/g of fat WHO-PCDD / F-TEQ | 5,5 | |
| Total ng/g of fat PCB28, PCB52, PCB101, PCB 138, PCB153, PCB18 | | | | | 40 | | |
| Staphylococcus coagulase – positive | | m = 10 cfu/g M = 100 cfu/g n = 5 c = 2 | PN EN-ISO 6888-2 | Organochlorine and organophosphorus pesticides | | According to the EC No 396/2005 | |
| | | | | Aflatoxin M1 µg/kg (raw milk) | 0,05 | According to the EC No 1881/2006 | |
| | | | | Lead mg/kg (raw milk) | 0,02 | | |

| | |
|-----------------------------------|--|
| Means of transport | In accordance with applicable law |
| Marking | In accordance with applicable law. Marking of expiry date: dd.mm.yy |
| Food law aspects | The finished product has been produced in accordance with the requirements of the national and EU law. |
| Shelf life and storage conditions | 16 days from the date of introduction to trading, stored at temperature from +1 °C to +6°C (from plus 1 °C to plus 6 °C.) |
| | Store in a dry, clean, well-ventilated place, free from foreign odors, protected from pests at temperature from +1 °C to +6 °C (from plus 1 °C to plus 6 °C.) |
| | After opening store no longer than 24h at temperature from +1 °C to +6 °C (from plus 1 °C to plus 6 °C.) |

| Single packaging type Net weight / capacity [kg/l] | Cube (PS) with lid (ALU) | | Two-chamber cube (PS) with lid (ALU) | Cube (PP) with lid (ALU), cover (PP) |
|---|---|---|--|---|
| | | 0,2 kg (natural) | 0,15 kg (light) | 0,15 kg (natural + charge) |
| Dimensions of single packaging (top diameter, bottom diameter, height [mm]) | ø top 95 ø bottom 60,5 height 60,7 | ø top 95 ø bottom 65,8 height 47,2 | ø top 95 ø bottom 88,5 height 51,5 | ø top 99,8 ø bottom 85,5 height 101,5 |
| Collective packaging type Net weight / capacity [kg/l] | Cardboard tray | | | |
| | 2,4 kg | 1,8 kg | | 3 kg |
| Dimensions of collective packaging (length, width, height [mm]) | 384 x 292 x 77 | 384 x 292 x 62 | 384 x 292 x 77 | 325 x 235 x 125 |
| Number of single packagings in collective packaging | 12 | | | 6 |
| Number of single packing per layer | 96 | | | 60 |
| Number of single packing per pallet | 1440 or according to customer's need | 1632 or according to customer's need | | 540 or according to customer's need |
| Number of collective packagings per layer | 8 | | | 10 |
| Number of collective packagings per pallet | 120 or according to customer's need | 136 or according to customer's need | | 90 or according to customer's need |
| Net weight /capacity on pallet [kg/l] | 288 kg or according to customer's need | 244,8 kg or according to customer's need | | 270 kg or according to customer's need |
| Maximum number of layers per pallet | 15 or according to customer's need | 17 or according to customer's need | | 9 or according to customer's need |
| Dimensions of the pallet with the goods (length, width, height [m]) | 1,20 x 0,80 x 1,1 | 1,20 x 0,80 x 0,95 | 1,20 x 0,80 x 1,07 | 1,20 x 0,80 x 1,16 |

| Name and Surname | Function | Date and signature | |
|---------------------------------------|---|--------------------|--|
| Developed by: Katarzyna Oidakowska | Quality Specialist | 18.11.2015 | Date and signature of the issuing person |
| Approved by: Sławomir Olszewski | V-ce President of the Board for Technology and Production | 20.11.2015 | |